

Canalside Pavilion Traditional Plated

PASSED HORS D'OEUVRES for your cocktail hour - Please select 3

Stuffed Mushrooms

Vegetable Spring Rolls

Mini Meatballs

Spanakopita

Grilled Oysters with Chimichurri Sauce

Mini Beef Sliders

FIRST COURSE - Please select 1

Field Green Salad - Field greens, goat cheese, & seasonal vinaigrette w/
blueberries & strawberries

Caesar Salad - Creamy Caesar dressing topped with cheese

New England Clam Chowder - Rich and creamy

ENTREES - Please select 2

FROM THE SEA

Baked Stuffed Jumbo Shrimp - Crab & shrimp stuffing, garlic, lemon & herbed
butter

Pistachio Encrusted Salmon - Farm Raised salmon covered in crushed pistachio nuts
and crackers

FROM THE LAND

Cordon Bleu Chicken- Stuffed with prosciutto, ham & soft fontina cheese with a
velouté sauce

Slow Roasted Beef Tenderloin - Topped with a red wine demi-glaze



Canalside Pavilion Premier Plated

PASSED HORS D'OEUVRES for your cocktail hour - Please select 3

Sassy Scrimp
Stuffed Mushrooms
Scallops and Bacon
Clams Casino
Oyster Rockefeller
Portuguese Stuffed Clams with Chorizo
Beef Satay with Teriyaki Sauce
Baby Lamb Chops with Rosemary Dijonnaise Sauce
Buffalo Chicken Spring Rolls

FIRST COURSE - Please select 1

Cape Cobb Salad- Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette
Field Green Salad- Field greens, goat cheese, seasonal vinaigrette w/ Blueberries and Strawberries
Caesar Salad - Creamy Caesar dressing topped with cheese
New England Clam Chowder - rich and creamy

ENTREES - Please select 2

FROM THE SEA

Grilled Halibut - With cream corn puree w/ a blueberry compote
Grilled Swordfish Piccata - Fresh local caught Swordfish, pan seared with capers, shallots and parmesan cheese with a lemon, white wine, butter sauce
Scallop Casino - Fresh local caught scallops broiled in a casino butter & topped w/ bacon & seafood stuffing

FROM THE LAND

Chicken Oscar - Boneless breast, topped with lobster and béarnaise sauce
Slow Roasted Beef Tenderloin - Topped with a red wine demi sauce
Boneless Beef Short Ribs - Boneless braised beef short ribs topped with a mushroom demi-glaze

FROM THE LAND AND SEA

Roasted Tenderloin Crevette - Topped with sautéed shrimp with a bearnaise sauce

Canalside Pavilion Buffet

PASSED HORS D'OEUVRES for your cocktail hour - Please select 3

Stuffed Mushrooms
Vegetable Spring Rolls
Mini Meatballs
Spanakopita
Grilled Oysters with Chimichurri Sauce
Mini Beef Sliders

FIRST COURSE - Please select 1

Cape Cobb Salad - Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette
Field Green Salad- Field greens, goat cheese, and seasonal vinaigrette
Caesar Salad - Creamy Caesar dressing topped with cheese
New England Clam Chowder - Rich and creamy

BUFFET ENTREES - Please select 2

FROM THE SEA

Grilled Atlantic Salmon- Lemon herbed butter
Haddock Francese - Pistachio stuffed egg batter haddock
Grilled Halibut- Creamed corn puree, onion soubise

FROM THE LAND

Slow Roasted Beef Tenderloin- Roasted shallot and rosemary jus
Boneless Beef Short Ribs - Boneless braised beef short ribs topped with a mushroom demi
Chicken Francaise - With a garlic lemon seasoned sauce

All buffets served with starch & seasonal vegetable, baked rolls with whipped butter, coffee, and assorted hot teas