



**Resort And
Conference
Center
At Hyannis**

PLATED DINNERS

SOUPS

New England Clam Chowder
Asian Noodles in Ginger Sesame Broth
Butternut Squash Bisque
Sausage, White Bean, & Escarole Soup

SALADS

Traditional Caesar Salad with Shaved Parmesan & Croutons
Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}
Mixed Greens with Goat Cheese Fritter & Rosemary Roasted Pecans^V + **\$2.00**
Beefsteak Tomatoes with Baby Arugula & Mozzarella^{V,GF} + **\$2.00**

ENTRÉES

*Choice of multiple entrées will be charged at the higher price.
25-person minimum for all dinner entrées.*

Roast Turkey & Traditional Accompaniments	\$26.00 per person
Sole with Lump Crab, Fennel, & Olives	\$32.00 per person
Coriander Roast Chicken with Guava-Lime Reduction	\$34.00 per person
Roast Statler Chicken Breast with Wild Mushrooms, Marsala, & Thyme	\$34.00 per person
Roast Chicken with Cornbread and Dried Fruit Stuffing	\$34.00 per person
Cider Brined Pork Chop with Caramelized Honey-Apple Jus	\$34.00 per person
Baked Cod in Lemon Herb Crust with Chive Butter	\$35.00 per person
Short Ribs with Cabernet, Star Anise, & Hoisin	\$44.00 per person
Herb Roasted Rib Eye of Beef with Horseradish Jus (<i>100pp or Fewer</i>)	\$48.00 per person
Surf & Turf: Tenderloin, Pink Peppercorns, & Citrus Garlic Shrimp	\$49.00 per person
Grilled Fillet with Wild Mushrooms & Tarragon Bordelaise	\$50.00 per person

VEGETARIAN OPTIONS

Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage^V
Rice Noodles with Vegetables, Soy, Sesame, & Tofu^{V,VG}
Cauliflower Stew with Chickpeas, Curry, Coconut Milk, & Steamed Basmati Rice^{V,VG,GF}

All dinner entrées include your choice of soup & salad, an appropriate starch, chef's vegetable, dessert, coffee, & teas.

All prices subject to change without notice.

Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.

Administrative fee is not a gratuity and is not distributed to service staff.

Before placing your order, please inform your event planner if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.