



**Resort And
Conference
Center
At Hyannis**

SILVER PACKAGE

PRE-RECEPTION

Domestic & Imported Cheese Display, Vegetable Crudit , & Antipasto Display
Selection of Four Passed Hors d'Oeuvres
Champagne Toast

PLATED DINNER

SOUPS

Select one:

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

SALADS

Select one:

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**

ENTR ES

Select one:

Coriander Roast Chicken with Guava-Lime Reduction
Roast Chicken with Cornbread and Dried Fruit Stuffing
Roast Statler Chicken Breast with Wild Mushrooms, Marsala, & Thyme
Baked Cod in Lemon Herb Crust with Chive Butter
Sole with Lump Crab, Fennel, & Olives
Short Ribs with Cabernet, Star Anise, & Hoisin
Herb Roasted Rib Eye of Beef with Horseradish Jus (*100pp or Fewer*)
Grilled Fillet with Wild Mushrooms & Tarragon Bordelaise
Surf & Turf: Tenderloin, Pink Peppercorns, & Citrus Garlic Shrimp

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.



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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}

DESSERT

Client-Provided Wedding Cake

Coffee, Decaffeinated Coffee, & Tea

All dinner entrées include an appropriate starch, chef's vegetable, & warm rolls with butter.

\$70.00 per person

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