

THE BROTHERHOOD OF THIEVES

~ Sample Seated Dinner Option 1 ~

First Course

Petit Salad

*Organic baby greens, cherry tomatoes, red onion,
pea shoots, honey-sherry vinaigrette*

Second Course

Broiled Chatham Cod

*Traditional crumbs, horseradish mashed potatoes,
lemon beurre blanc, seasonal vegetables*

~ or ~

Pan-Roasted Murray's Farm Chicken Breast

*Fra Diavolo sauce, parmesan polenta,
seasonal vegetables*

Third Course

Seasonal Fruit Crisp

Local vanilla ice cream

\$30 per person plus tax and gratuity

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~ Sample Seated Dinner Option 2 ~

First Course

Island Quahog Chowder

~ or ~

Caesar Salad

*Romaine lettuce, house-made caesar dressing,
garlic croutons, imported parmesan*

Second Course

Crab-Stuffed Sole

*Lobster sauce, herb pommes frites,
seasonal vegetables*

~ or ~

Pepper-Crusted 8oz Flat Iron Steak

*Brandy-cream sauce, scalloped potatoes,
warm cherry tomato salad*

Third Course

Vanilla Panna Cotta

Seasonal fruit compote, walnut touille

\$45 per person plus tax and gratuity

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~ Sample Seated Dinner Option 3 ~

Light Hors d'Oeuvres

Miniature Chicken Wellingtons
Bacon-Wrapped Scallops
Westchester-Style Crab Cakes
Vegetarian Summer Rolls

First Course

Lobster Bisque

Lobster claw, sherry cream, chive

~ or ~

Roasted Beet & Fennel Salad

*Vermont goat cheese, organic baby greens, candied pistachios,
orange-balsamic vinaigrette*

Second Course

Seared Jumbo Scallops

*Arugula & crispy potato salad, seafood jus,
imported parmesan, truffle oil*

~ or ~

Pancetta-Crusted Braised Short Rib

*Lobster risotto, red wine reduction,
seasonal vegetables*

Third Course

Dark Chocolate Bread Pudding

*Orange-marscapone filling, fudge sauce,
vanilla ice cream*

\$60 per person plus tax and gratuity

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~ Cocktail Reception Options ~

Light Hors d'Oeuvres

Miniature Chicken Wellingtons
Bacon-Wrapped Scallops
Westchester-Style Crab Cakes
Vegetarian Summer Rolls

\$18 per person plus tax and gratuity

Hors d'Oeuvres & Two Stations

Miniature Chicken Wellingtons
Bacon-Wrapped Scallops
Westchester-Style Crab Cakes
Lobster Bisque Shooters **or** Classic Shrimp Cocktail
Display of Artisanal Cheeses
Finger Sandwich Platter

\$23 per person plus tax and gratuity

Hors d'Oeuvres and Three Stations

Miniature Chicken **or** Beef Wellingtons
Vegetarian Summer Rolls **or** Bacon-Wrapped Scallops
Mushroom Vol au Vents **or** Westchester-Style Crab Cakes
Lobster Bisque Shooters **or** Classic Shrimp Cocktail
Display of Artisanal Cheeses
Finger Sandwich Platter
Full Raw Bar Display **or** Cured Salmon Board

\$28 per person plus tax and gratuity

Other Additions

Roasted Seasonal Vegetable **or** Fresh Fruit Platter - *\$5 per person*
Fried Calamari Platter - *\$7 per person*
Caesar Salad **or** Mixed Green Salad Station - *\$5 per person*
Artisanal Breads with Butter - *\$2 per person*