

SPECIAL OCCASION DINNER MENU

\$7.00 surcharge to add an additional course

ENTREES SERVED WITH:

Fresh Baked Rolls

Seasonal Vegetables

Starch Accompaniment – Chef's Choice

Coffee, Decaf Coffee and Assorted Teas

COURSE SELECTIONS – Please select 1

Caesar Salad – served with sour dough croutons

Charred Romaine Hearts – European cucumber, confit of grape tomato, lemon Chianti Vinaigrette

Tomato Salad – Heirloom tomatoes, mozzarella, fried basil, chive vinaigrette

Cape Cod Lobster Chowder

INTERMEZZO

Seasonal Sorbet (\$1.50 surcharge)

DESSERT– Please select 1

French Vanilla Ice Cream to accompany a special occasion cake

Chocolate Tuxedo Mousse cake served with whipped cream

Warm Apple Cranberry Crisp with whipped cream

Cannoli – Italian pastry filled with sweetened ricotta cheese

Chocolate Gateau – Chocolate Flourless Cake served with Salted Caramel Sauce

New York Style Cheesecake w/ raspberry sauce

ENTREES SELECTIONS - Please select 1 or 2 entrees

\$3.00 surcharge per person for the 3rd selection

SEAFOOD

Lobster Crusted Cod \$48

Champagne beurre blanc

Grilled Atlantic Salmon ^{GF} \$46

Edamame salsa, mango chipotle vinaigrette

Grilled Swordfish ^{GF} \$49

Wild mushrooms, tomato confit, caramelized pearl onions

Baked Stuffed Lobster Tail market

Half lobster with a shrimp & scallop stuffing, sauce American

LAND

Pan Roasted Statler Chicken Breast ^{GF} \$41

White balsamic caramel sauce, and macadamia & coconut crumbs

Chicken Oscar \$42

Boneless breast, sautéed, topped with lobster, spinach & béarnaise sauce

Slow Roasted Duck Breast ^{GF} \$43

Orange cardamom glaze and a seasonal fruit relish

Seasonally Brined Pork Porterhouse ^{GF} \$40

Grilled and finished with a Madeira Sauce

Prime Rib of Beef ^{GF} \$52

Slow-roasted, rib; aged in-house.

Filet Mignon with Wild Mushrooms ^{GF} \$58

LAND & SEA

Grilled Bistro Steak ^{GF} \$49

Forestiere butter, lobster risotto

Petit Filet Mignon & Baked Stuffed Shrimp \$52

Grilled petite filet, jumbo "casino" baked stuffed shrimp Malbec demi, and smoky drawn butter

VEGETARIAN

Charred Cauliflower Steak ^{GF} \$40

Served with vegetable "pasta", creamless creamed kale, toasted almonds, and candied fennel in a coconut, honey and liquid aminos vegetable tisanes

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622

Guarantees are due 1 week prior to your event – Menu prices are subject to change. All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.