



Victorian charm. Oceanfront luxury.



Dinner Selections

Plated or Buffet Meals

Plated Dinner # 1

Three Courses

*includes Soup or Salad, Warm Bread and Butter, Entrée and Dessert
Freshly Ground and Brewed Coffee, Decaf Coffee, Teas, Iced Tea
(If 2 choices selected, a pre-order will be required at least 72 hours in advance.)*

Plated Dinner # 2

Four Courses

*includes Appetizer, Soup or Salad, Warm Bread and Butter, Entrée and Dessert
Freshly Ground and Brewed Coffee, Decaf Coffee, Teas, Iced Tea
(If 2 choices selected, a pre-order will be required at least 72 hours in advance.)*

Plated Dinner # 3

Five Courses

*includes Appetizer, Soup, Salad, Warm Bread and Butter, Entrée and Dessert
Freshly Ground and Brewed Coffee, Decaf Coffee, Teas, Iced Tea
(If 2 choices selected, a pre-order will be required at least 72 hours in advance.)*

Buffet

(requires a minimum of 20 persons)

includes choice of Salad, Entrées and Desserts

Warm Bread and Butter

*Freshly Ground and Brewed Coffee, Decaf Coffee, Teas, Iced Tea
Only entrée selections denoted with an (*) are available for buffet service.*

Select One Appetizer

spanakopita ~ phyllo crusts stuffed with spinach and feta
miniature vegetarian spring rolls with plum sauce
asparagus spears and Prosciutto di Parma
sushi with wasabi, pickled ginger root and soy sauce
chilled large shrimp with New England classic cocktail sauce
smoked chicken quesadilla cornucopia
truffled mushrooms in beggar's purses
lump crab and Brie in phyllo
lobster champagne tartlet
Mediterranean shrimp tartlet
assorted gourmet cold canapés
Coney Island franks in a blanket with sauerkraut and Dijon
Thai chicken spring rolls with plum sauce
crab rangoon triangles with orange marmalade sauce
Chesapeake mini crab cakes with Meyer lemon aioli
mini beef Wellingtons and port sauce
pork pot stickers with citrus ponzu sauce
herb-and-peppercorn-crusting lamb chops with fresh mint
Santa Fé beef quesadilla with corn and jalapeño
beef carpaccio on toasted brioche with black olive tapenade
crabmeat-stuffed crimini mushroom caps
caramelized onion and Asiago cheese puffs

Select One Soup

roasted butternut squash bisque with ginger
classic New England clam chowder
asparagus velouté with spicy Vermont cheddar and aromatic truffle oil
Italian wedding soup
Gulf shrimp bisque, red kurri squash and smoked bacon
Victoria's classic cream of crab
roasted chicken, orzo and baby spinach
Maine lobster bisque with fresh lobster and golden sherry

Select One Salad

Green Symphony – baby spinach, mesclun greens, sweet cherry tomatoes, mint, honey vinaigrette
Caesar – romaine, garlic croutons, shaved Parmigiano-Reggiano, Caesar dressing
Crisp Boston Lettuce – chèvre croutons, cherry tomatoes, cucumbers, spring onions, aged balsamic vinaigrette
Classic Spinach – cultivated mushrooms, applewood smoked bacon lardons, hard-cooked quail eggs, roasted shallot vinaigrette
Caprese Salad – heirloom tomatoes, buffalo mozzarella, Genovese basil pesto, aged balsamic vinaigrette
Baby Arugula – endive, gorgonzola, spiced walnuts, Granny Smith apples, aged sherry vinaigrette
Mélange of Baby Spinach and Red Endive – berries, port-glazed grapes, roasted shallots, honey vinaigrette
Radicchio and Arugula – caramelized pears, spiced walnuts, lemon blueberry vinaigrette

Entrées

If 2 choices selected, a pre-order will be required at least 72 hours in advance.

If a buffet dinner is desired, please select 2 or 3 choices marked with an (*).

SEAFOOD

*sesame and scallion crusted salmon with Japanese vinaigrette **
*baked and stuffed scrod with lemon-chive butter, seasoned bread crumbs **
pan-seared, deep-sea halibut, crusted with black peppercorn, lemon-chive sauce
roasted striped sea bass filet in champagne sauce
oven-roasted filet of sea bass, fricassee of exotic mushrooms, celery ragout, white wine sauce
*oven-roasted Atlantic salmon filet with kalamata olive tapenade, truffle oil and caviar **
pan-seared diver scallops, sweet corn, red pearl onions
roasted Chatham Bay cod, paella rice, chorizo and romesco
Copper River salmon with parsley-sunchoke puree, spring garlic, Meyer lemon butter
day boat scallops with treviso and onion soubise
*cedar wrapped Arctic char with pesto and black walnut cream **
*stuffed flounder rouladen with fresh spinach and lump crabmeat **

BEEF, VEAL, LAMB, PORK AND GAME

*pork loin Viennese, orange-caraway crusted, stuffed with dried apricots and figs **
slow-roasted prime rib of beef, rosemary jus and horseradish cream
*sliced pork tenderloin with caramel maple wine sauce **
*aged New York sirloin au jus **
four-pepper-crusted CAB rib eye, wilted escarole, raisins, pine nuts, roasted garlic, thyme butter
grilled beef tenderloin on a potato pancake, braised oxtail, horseradish cream, merlot sauce
grilled hangar steak, Vidalia gruyere potato, wild greens roasted shallots, cabernet sauce
*Bluescreek Farms lamb, horseradish potato gratin, Ohio soy beans, braised redcurrant cabbage, rosemary sauce **
double-cut Berkshire pork chop, white bean cassoulet, apple butter, frisée, fennel salad
*slow-roasted tenderloin of beef, port and cognac sauce **
grilled filet mignon au jus
grilled filet mignon, three peppercorn sauce
grilled filet mignon with black trumpet mushrooms in grained mushroom sauce
grilled filet mignon with creamy cognac sauce
rack of lamb crusted with Dijon mustard, herbs and spices, mint demi-glace
beef Wellington with mushroom duxelle, merlot demi-glace

(continues)

POULTRY

chicken Française in white wine, capers, fresh lemon sauce
*pan-seared chicken breast filled with prosciutto di Parma and grilled artichoke, lemon-thyme au jus **
*farm-raised chicken breast with apricot and fig stuffing, three berry sauce **
*citrus statler chicken breast with garlic and lime au jus **
*parmesan-encrusted chicken with fresh tomato and basil **
black skillet-seared breast of chicken, haricots verts, herb-tossed fingerlings, natural roasting jus
*chicken positano, stuffed with baby spinach, chèvre, sundried tomato pesto, roasted peppers **
chicken roulade – a boneless breast rolled with grilled mushrooms, rosemary and sundried tomatoes
anise-encrusted duck breast with Bing cherry demi-glace

DUETS

paired on the plate ~ available only for Dinner # 2 or # 3
chicken Française in white wine with two sauteed jumbo shrimp with capers, fresh lemon sauce
grilled filet mignon au jus with herb-crusted salmon, fresh lemon dill sauce
grilled filet mignon au jus with two sauteed jumbo shrimp, garlic herb butter
grilled filet mignon au jus with two diver scallops, tarragon béarnaise
grilled filet mignon au jus with oven-roasted sea bass, sauvignon blanc sauce

VEGETARIAN

optional choice if needed

grilled asparagus lasagna with goats' milk impastata, San Marzano tomatoes, fresh buffalo mozzarella
wild mushroom ravioli, crispy leek chiffonade, fresh thyme and white wine sauce
grilled portobello cap stuffed with eggplant ratatouille in champagne beurre blanc
*grilled vegetable risotto ~ a seasonal selection of market vegetables, grilled and served over wild mushroom risotto **

Select Two Accompaniments from the “Farmer’s Market”

roasted rosemary red bliss potatoes with shallots
caramelized garlic mashed potatoes
horseradish-mashed potatoes
classic risotto
saffron rice
grilled vegetables
grilled asparagus, button mushrooms, cherry tomatoes
sautéed vegetable medley (local vegetables when available)
stir-fried baby bok choy
fresh, steamed haricots verts

Select One Dessert

all desserts are freshly made at our own bake shoppe:
The Point Coffee House and Bake Shoppe

<i>carrot cake</i>	<i>coconut custard pie</i>
<i>marble cake</i>	<i>key lime pie</i>
<i>double fudge cake</i>	<i>banana cream pie</i>
<i>lemon lust cake</i>	<i>Boston cream pie</i>
<i>chocolate mocha cake</i>	<i>French apple pie</i>
<i>coconut cake</i>	<i>bourbon chocolate pecan pie</i>
<i>orange chiffon cake</i>	<i>very berry torte</i>
<i>red velvet cake</i>	<i>cheese cake</i>
<i>apple crumb pie</i>	<i>crème brûlée cheesecake</i>
<i>cherry pie</i>	<i>chocolate cheesecake</i>
<i>lemon meringue pie</i>	

other options:

trio of freshly baked cookies
(chocolate chip, oatmeal raisin, macadamia nut)

chocolate brownies and cheese brownies

sweet tray
(petit fours, mini scones, mini cheese cakes, canola)

~ An 18% banquet gratuity will be added. ~