

# 1640 Hart House

## Gold Dinner buffet

As guests arrive

Crudite of fresh garden vegetables with two dips

A selection of cheeses served with fruit and crackers

Warm artichoke Dip served with toasted pita chips or Buffalo Chicken Dip with tortilla chips

Selection of five hors D oeuvres off the passed hors D oeuvres menu  
(*Shellfish, Lamb and Tenderloin extra*)

### *Choice of one salad*

1640 house salad or Caesar Salad

Add \$3 for Mixed baby greens with pears, walnuts, Tomato basil and fresh mozzarella,  
or Roasted beets salad

### *Entrees*

Choose 3 entree

(*1 beef, 1 poultry, 1 fish or vegetarian*)

Roast Prime Rib of Beef (carved at the buffet)  
Served with au jus and warm popovers

Baked Stuffed Shrimp  
Stuffed with scallop, crab and sherry stuffing

Loin of Pork Stuffed with dry fruits, sage sausage and bread  
Roasted and served with a Madera pan gravy

Dijon Crusted Breast of Chicken  
Covered with French mustard, parmesan cheese, herbs and panko crumbs  
Roasted and served with a tarragon cream sauce

Traditional baked Atlantic haddock finished with buttery cracker crumbs

Pepper Corn Crusted Strip Loin of Beef (carved at the buffet)  
Pan seared and served with a brandy cream sauce

Roast Gloucester Cod  
Served with roasted tomato, basil and caper sauce

Pan seared Atlantic Salmon served with a lobster tarragon cream sauce

## Eggplant Lasagna

### Fresh Pasta and Roasted Vegetable

Roasted Mushrooms, sweet onion, artichoke and tomatoes  
Tossed with fresh pasta white wine, asiago cheese and cream

Breast of Chicken stuffed with fruits, sage sausage and bread  
Roasted and served with a apple cider pan gravy

### Eggplant Napoleon

eggplant layered with oven roasted tomatoes, and fresh mozzarella, drizzled with pesto

## *Starch*

Choice of one

Buttermilk Mashed red potatoes, Oven roasted red bliss potato with garlic, or Rice  
Add \$3 for au gratin potatoes or baked potato

## Seasonal vegetable

Selection of fresh baked breads and rolls with fresh whipped butter

## *Dessert*

*Choice of one*

House made apple crisp served with vanilla bean ice cream

Or

Caramel bread pudding served with vanilla bean ice cream

Or

Blueberry Crisp served with vanilla bean ice cream

Or

Chocolate Mousse Or Lemon Mousse

Coffee and Tea with cream and sugar served to table

\$57 Per Person

Add 7% meals tax and 23% Service Charge calculated on the total bill

(978) 356-1640, 51 Linebrook Road, Ipswich, MA 01938

**Pricing: Based upon a guest count of 40 or more people to be served**  
(\*prices subject to change)