

1640 Hart House

Platinum 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 six hors D oeuvres off the passed hors D oeuvres menu (shellfish extra)

Choice of one salad

1640 house salad, Caesar Salad

Mixed baby greens with pears, walnuts, or Roasted beet salad

Entrees

Choose 3 entree

Beef Wellington

Fillet of beef topped with mushroom duxelle wrapped in pastry

Grilled Beef Tenderloin with Béarnaise Sauce

Beef Tenderloin with a Butter Poached Lobster Tail

Finished with Hollandaise Sauce

Roast Prime Rib of Beef (carved at the buffet)

Served with au jus, horseradish crème fraiche, and a warm popovers

Baked Stuffed Shrimp

Stuffed with scallop, crab and sherry stuffing

Pan Seared Atlantic Salmon

Served with lobster, and lobster tarragon cream sauce

Roast Gloucester Cod

Served with a roasted tomato, basil and caper beurre blanc

Chicken Picatta

Lemon, caper and butter sauce

Chicken Marsala

Sautéed mushrooms, Marsala wine and demi glaze

Eggplant Napoleon

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

Fresh Pasta and Roasted Vegetable

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

Eggplants lasagna

Pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce

Starch

Oven roasted fingerling, basmati Rice,
au gratin potatoes, baked potato or twice baked potato
Choice of one

Seasonal vegetable

Broccolini, asparagus or green beans
Choice of one

Selection of fresh baked breads and rolls with fresh whipped butter

Dessert

Choice of one dessert

Assorted mini pastries,
House made apple crisp served with vanilla bean ice cream
Caramel bread pudding served with vanilla bean ice cream
Blueberry Crisp served with vanilla bean ice cream
Chocolate Mousse
Lemon Mousse

Coffee and Tea with cream and sugar served to table

\$75 Per Person

Plus 7% meals tax and 23% Service (*prices subject to change)

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

Pricing: Based upon a guest count of 40 or more persons to be served