

# 1640 Hart House Sit Down Dinner Banquet Menu

## *Meat Selections*

### Grilled Tender Loin of Beef

Topped with gorgonzola cheese and finished with red wine demi glaze

\$56

### Pepper Corn Crusted Strip Loin of Beef

Pan seared and served with a brandy cream sauce

\$52

### Rack of Lamb

Dijon and herb crusted

Finished with a red wine demi glaze

\$52

### Roast Prime Rib of Beef (minimum of 10 orders)

Served with au jus and warm popovers

\$60

### Loin of Pork

Stuffed with dry fruits, sage sausage and bread

Roasted and served with a Madera pan gravy

\$46

### Braised Short Rib of Beef (minimum of 10 orders)

Cooked in red wine to very tender

Served in a red wine herb sauce

\$46

### Grilled Veal Chop

Served with roasted wild mushrooms, garlic and shallot

\$ market

### Beef Wellington

Beef tenderloin wrapped with a mushroom duxell in puff pastry, finished with a red wine demi glaze

\$60

### Grilled Beef Tenderloin with Béarnaise Sauce

\$56

### Beef Tenderloin with a Butter Poached Lobster Tail

Finished with a Hollandaise sauce

\$market

## *Seafood Selections*

### **Baked Stuffed Sole**

Stuffed with crab, shrimp, scallops and lobster, finished with a lemon beurre blanc

\$44

### **Pan Seared Salmon**

Served with a lobster tarragon cream sauce

\$49

### **Poached Salmon**

Served with choice of sauce

Select One

Light Citrus Vinaigrette

\$49

Cool Dijon, dill sour cream sauce

\$49

### **Pan Seared Salmon with Lobster**

Finished with lobster tarragon sauce

\$55

### **Roasted Chilean Sea Bass**

Served with lobster basil broth

\$Market

### **Traditional North Atlantic Baked Haddock**

Served with buttery cracker crumbs

\$49

### **Baked Stuffed Shrimp**

Stuffed with scallop, crab and sherry stuffing

\$50

### **Broiled Atlantic Scallops**

Finished with white wine and buttery cracker crumbs

\$50

### **New England Hard Shell Lobster**

Boiled or Baked Stuffed with shrimp, scallop and sherry stuffing

\$Market

### **Roast Gloucester Cod**

Served with roasted tomato, basil, and red onion sauce

\$49

**Atlantic Halibut**

Pan seared and served with lemon, caper, and chive cream sauce

\$Market

***Poultry Selections***

**Half Roasted Duck**

Finished with a port cherry wine sauce

\$ 47

**Dijon Crusted Breast of Chicken**

Covered with French mustard, parmesan cheese, herbs and panko crumbs

Roasted and served with a tarragon cream sauce

\$44

**Pan Seared Boneless Breast of Chicken**

Served with a choice of sauce

(SELECT ONE)

**Picatta ...Lemon, caper and butter sauce**

\$44

**Marsala... Sautéed mushrooms, Marsala wine and demi glaze**

\$44

**Roasted tomato, basil, garlic and red onion sauce**

\$44

**Fall Orchard Chicken**

Boneless breast of chicken stuffed with apples, dried fruit, sausage and seasoned bread crumbs.

Finished with an apple cider sauce

\$ 44

**Half Roasted Chicken**

Roasted with fresh herbs and lemon, Finished with pan jus

\$ 44

***Vegetarian Selections***

**Fresh Pasta and Roasted Vegetable**

Roasted Mushrooms, sweet onion, artichoke and tomatoes

Tossed with fresh pasta white wine, asiago cheese and cream

\$38

**Crispy Risotto Rice Cake with Bok Choy**

Sautéed bok choy, wild mushrooms and grilled eggplant

Finished with a mild spicy tamarind tomato sauce

\$38

**Eggplant Napoleon**

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

\$38

**Pumpkin Ravioli (Seasonal)**

Finished with an asiago sage cream

\$38

**All Dinner Entrees Include choice**

(select one)

Hart House Garden Salad With apple cider vinaigrette or  
Hearts of Romaine Caesar Salad

Mixed baby greens (with pears, walnuts, and goat cheese) Add \$3

Tomato basil and fresh mozzarella Add \$3

Roasted beet salad Add \$3

**Starch**

(select one)

Oven roasted red bliss potato

Rice Pilaf

Mashed red potato

Rice

Add \$4 for au gratin potatoes, baked potato, or twice baked potato

And a fresh vegetable to complement the meal

Rolls, Whipped Butter

Coffee, Decaf, Teas

**Desserts**

(select one)

Warm apple crisp with ice cream, Chocolate Mousse, Lemon Mousse, Caramel Bread Pudding with vanilla ice cream

Entree Selection:

A pre-selection count of your guest's choice of entree will be required seven days prior to the function date.

Your final billing will be based upon this count. If fewer guests choose to attend than the actual count, you will be charged for the count given prior to the event.

Passed Hors Oeuvres', First coursed, or additional menu items at additional cost

\*We would be glad to discuss other menu selections to fit your needs

Add 7% meals tax and 23% Service Charge  
(978) 356-1640, 51 Linebrook Road, Ipswich, MA 01938 (prices are subject to change)