

# Seated Dinner Menu

SCALLOPS Au GRATIN, fresh native scallops baked in a pastry shell with mornay sauce	\$25.75
SOLE FRANCAISE, sole filets dipped in egg batter, pan seared and served with a tarragon beurre blanc	\$25.75
SCROD PIPERADE, baked scrod fillets topped with julienne vegetables, sliced tomato and swiss cheese	\$25.75
SEAFOOD en PAPILOTE, a medley of shrimp, scallops and haddock baked in parchment paper with artichoke hearts, shitake mushrooms, tomatoes, and white wine	\$25.75
SHRIMP and SCALLOP PROVENCAL, sautéed shrimp and scallops with tomatoes and herbs de province served on top of rice of pilaf	\$25.75
STATLER BREAST of CHICKEN, roasted breast of chicken with herb crust and mushroom sauce	\$25.75
CHARBROILED PRIME BREEF TIPS, served with our signature bourbon sauce	\$25.75
CHICKEN ATLANTIS, boneless breast of chicken stuffed with lobster and swiss cheese topped with tarragon cream	\$32.00
CHARBROILED PRIME N.Y. SIRLOIN	\$40.00
ROAST RIB of BEEF, with au jus	\$40.00
FILET MIGNON, served with wild mushroom sauce	\$40.00
FRESH HARPOONED BROILED SWORDFISH also served Cajun or grilled	\$40.00

All entrees are served with: choice of salad, potato or rice pilaf, fresh vegetables, dessert, and coffee and tea

Menu selection: you may choose up to three entrées and we will need to know ten days before your event how many of each entrée you would need

Please note that prices are subject to 18% administrative fee and 5% meals tax  
Prices subject to change

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