

Buffet

Seafood Course (Please choose one)

BAKED SEAFOOD MEDLEY, scallops, shrimp, crab, and haddock in a Newburg sauce topped with seafood stuffing

CITRUS and PECAN GLAZED SALMON, pecan pan seared and citrus glazed salmon

PAN SEARED SHRIMP and SCALLOPS, garlic, fresh tomatoes, and herbs de province

SOLE PICATTA, sautéed sole in olive oil with cappers and mushrooms in a lemon wine sauce

Chicken Course (Please choose one)

CHICKEN MARSALA, pan seared with mushrooms and Marsala wine, finished with sweet butter

CHICKEN SALTIMBOCCA, sautéed in Marsala, sage and demiglaze, topped with prociutto and mozzarella

SAUTEED CHICKEN MEDDITERANIAN, with peppers, artichokes, sun dried tomatoes, white wine, and garlic

Carving Station

STEAMSHIP ROUND of BEEF, with horseradish and sour cream sauce

Accompanied by: choice of salad, potato or rice pilaf, fresh vegetables, dessert, and coffee and dessert

Price of **\$40.00** per person – minimum of fifty guests required

Substitutions:

SLOW ROASTED PRIME RIB of BEEF, with horseradish and sour cream sauce for STEAMSHIP ROUND of BEEF at an additional charge of \$4.50 per person

HERB CRUSTED TENDERLOIN of BEEF, with mushroom or sauce béarnaise for STEAMSHIP ROUND of BEEF at an additional charge of \$5.50 per person

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

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