

# SPECIAL OCCASION DINNER MENU

\$7.00 surcharge to add an additional course

## ENTRÉE PRICING INCLUDES:

Fresh Baked Rolls  
First Course – *selections listed below*  
Seasonal Vegetables – Chef's Choice  
Starch Accompaniment – Chef's Choice  
Dessert – *selections listed below*  
Coffee, Decaf Coffee and Assorted Teas

## COURSE SELECTIONS – Please select 1

Caesar Salad – *served with sour dough croutons*  
Charred Romaine Hearts – *European cucumber, confit of grape tomato, lemon Chianti Vinaigrette*  
Tomato Salad – *Heirloom tomatoes, mozzarella, fried basil, chive vinaigrette*  
Cape Cod Lobster Chowder (\$5.00 surcharge)


## DESSERT– Please select 1


French Vanilla Ice Cream *to accompany a special occasion cake*  
Chocolate Tuxedo Mousse cake *served with whipped cream*  
Warm Apple Cranberry Crisp *with whipped cream*  
Cannoli – *Italian pastry filled with sweetened ricotta cheese*  
Chocolate Gateau – *Chocolate Flourless Cake served with Salted Caramel Sauce*  
New York Style Cheesecake *w/ raspberry sauce*

## ENTREES SELECTIONS - Please select 1 or 2 entrees

### SEAFOOD

**Lobster Crusted Cod** \$55  
*Champagne beurre blanc*

**Wok Fired Atlantic Salmon**  *without sauce* \$53  
*Citrus and ginger scented filet seared until crisp.  
Served with sesame jasmine rice & vegetable; finished with a white soy and sweet chili beurre blanc.*


**Grilled Swordfish**  \$55  
*Wild mushrooms, tomato confit, caramelized pearl onions*


**Baked Stuffed Lobster Tail** market  
*Lobster Tail with a shrimp & scallop stuffing, sauce American*


### LAND


**Hen of the Woods** \$48  
*Pan bronzed, crispy skin, semi-boneless, airline breast served with a blend of sauteed gourmet mushrooms roasted baby carrots, and duck fat roasted new potatoes*

**Chicken Oscar** \$50  
*Boneless breast, sautéed, topped with lobster, spinach & béarnaise sauce*


**Slow Roasted Duck Breast**  \$50  
*Orange cardamom glaze and a seasonal fruit relish*

**Seasonally Brined Pork Porterhouse**  \$52  
*Grilled and finished with a Madeira Sauce*

**Prime Rib of Beef**  \$60  
*Slow-roasted, rib; aged in-house.  
AVAILABLE FRI-SAT ONLY  
SUN-THURS Minimums apply*


**Filet Mignon with Wild Mushrooms**  \$66

### LAND & SEA

**Grilled Bistro Steak**  \$58  
*Forestiere butter, lobster risotto*

**Petit Filet Mignon & Baked Stuffed Shrimp** \$62  
*Grilled petite filet, jumbo "casino" baked stuffed shrimp Malbec demi, and smoky drawn butter*

### VEGETARIAN

**Grilled Tempeh "Steak"**  \$48  
*Seasoned and finished with an organic wild mushroom and madeira sauce.*

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 6/2022

\$7.00 surcharge per person for a 3<sup>rd</sup> selection – for groups under 50 guests only.

Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.