



# JARED COFFIN HOUSE<sup>SM</sup>

## Buffet-Style Dinner

All dinner buffets include coffee and tea service.

### **Nantucket Clam Bake**

Clam and Leek Chowder  
Mesclun Greens with Choice of Dressings  
Ale Steamed Mussels with Cajun Sausage and Onions  
BBQ Boneless Chicken  
Steamed Ipswich Clams  
Bartlett Farm Corn-on-the-Cob  
Cornbread  
Seasonal Watermelon Wedges  
Seasonal Berry Pies with Whipped Cream

One and a Quarter Pound Lobster served with Drawn Butter

### **Jared Coffin House Dinner Buffet**

Summer Sunflower Salad with Mixed Greens tossed in Balsamic Dressing,  
Toasted Sunflower Seeds and Ripe Cherry Tomatoes  
Garden Fresh Salad with Romaine and Iceberg Lettuce, Cherry Tomatoes, Cucumbers,  
Shredded Carrots, Red Onion, Bell Peppers and Choice of Ranch or Balsamic Dressing  
Assorted Artisan Rolls  
Rosemary Roasted Red Bliss Potatoes  
Two-Grain Rice  
Fresh Seasonal Vegetables  
Fresh Seasonal Fruit  
Assorted Petit Fours  
Chocolate-Covered Strawberries



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## **Your Choice of Entrée**

Mushroom Ravioli  
Caramelized Onion and Roasted Pepper Boursin Cream Sauce

Lobster Crumb Stuffed Haddock  
Buttery, Flaky Fresh Haddock with Home style Ritz Cracker and Lobster Stuffing

Rosemary Statler Chicken, Pan Seared to Lock in the Flavor,  
Finished with Lemon Cognac Sauce

Spinach, Goat Cheese and Red Pepper Stuffed Pork Loin,  
Topped with a Balsamic Honey Drizzle

Herb Crusted Salmon  
Finished with Citrus White Wine Butter Sauce

Carved Tenderloin of Beef  
Garlic and Rosemary Roasted with Horseradish Cream

*Served with assorted breads and butter, coffee and tea service.*