



Legendary tales. Timeless occasions.

### **BANQUET DINNER MENU**

*This menu is not available on Sundays*

Includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert

#### **FIRST COURSE**

*Please select one for the group*

New England Clam Chowder	Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

#### **MAIN COURSE**

*Please select one or two for the group*

If more than 2 entrees are selected, a surcharge of \$2 per person will be applied for each additional

Roast Prime Rib of Beef, Au Jus	\$ 42.95
Filet Mignon, Brandy Mushroom Sauce	\$44.95
Surf and Turf, Filet Mignon & Grilled Jumbo Shrimp	\$46.95
Boneless Breast of Chicken, Cranberry Walnut Stuffing	\$31.95
Baked Boston Schrod , Lemon Butter Sauce	\$ 33.95
Fillet of Sole, Shrimp and Crabmeat Stuffing, Lobster Sauce	\$33.95
Baked Salmon, with Dijonaise Crust	\$33.95
Grilled Atlantic Swordfish, Champagne Caper Sauce	\$34.95
Wayside Inn Lobster Pie, Sherry Cracker Stuffing	\$41.95
Seasonal Vegetarian Ravioli (exempt from surcharge)	\$30.95
Children's Chicken fingers with French Fries (exempt from surcharge)	\$15.95

#### **DESSERT**

*Please select one for the group*

Deep Dish Apple Pie, Whipped Cream
Baked Indian Pudding, Vanilla Ice Cream
Chocolate Ganache Cake with Walnuts
Ice Cream, Strawberry Sauce
Fresh Strawberry Shortcake (\$2.50 additional)

*\*The Wayside Inn requires menu planning four weeks in advance of the function. Then a guaranteed count, including*

*the breakdown of entree selection, four days prior to your function*

*\*To inform the servers of your guest's menu choice, the easiest method is to provide the Inn with name cards using colored stickers to indicate meal choice (red= beef, blue= fish, green= vegetarian and yellow= chicken).*

*Current State and Local Meal Taxes and 18% Gratuity will be added to the above prices*

*Prices Subject to Change*

*A Non-refundable Deposit is required for all events.*