

# 1640 Hart House

## Platinum Dinner buffet

As guests arrive

Crudite of fresh garden vegetables with two dips

A selection of cheeses served with fruit and crackers

Warm artichoke Dip served with toasted pita chips or Buffalo Chicken Dip with tortilla chips

Selection of six hors D oeuvres off the passed hors D oeuvres menu (shellfish extra)

### *Choice of one salad*

1640 house salad, Caesar Salad

Mixed baby greens with pears, walnuts, or Roasted beet salad

### *Entrees*

Choose 3 entree

#### **Beef Wellington**

Fillet of beef topped with mushroom duxelle wrapped in pastry

#### **Grilled Beef Tenderloin with Béarnaise Sauce**

#### **Beef Tenderloin with a Butter Poached Lobster Tail**

Finished with Hollandaise Sauce

#### **Roast Prime Rib of Beef (carved at the buffet)**

Served with au jus, horseradish crème fraiche, and a warm popovers

#### **Baked Stuffed Shrimp**

Stuffed with scallop, crab and sherry stuffing

#### **Pan Seared Atlantic Salmon**

Served with lobster, and lobster tarragon cream sauce

#### **Roast Gloucester Cod**

Served with a roasted tomato, basil and caper beurre blanc

#### **Chicken Picatta**

Lemon, caper and butter sauce

**Chicken Marsala**

Sautéed mushrooms, Marsala wine and demi glaze

**Eggplant Napoleon**

Eggplant layered with oven roasted tomatoes, and fresh mozzarella, drizzled with pesto

**Fresh Pasta and Roasted Vegetable**

Roasted Mushrooms, sweet onion, artichoke and tomatoes  
Tossed with fresh pasta white wine, asiago cheese and cream

**Eggplants lasagna**

Pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce

***Starch***

Oven roasted fingerling, basmati Rice,  
au gratin potatoes, baked potato or twice baked potato  
Choice of one

***Seasonal vegetable***

Broccolini, asparagus or green beans  
Choice of one

Selection of fresh baked breads and rolls with fresh whipped butter

***Dessert***

*Choice of one dessert*

Assorted mini pastries,  
House made apple crisp served with vanilla bean ice cream  
Caramel bread pudding served with vanilla bean ice cream  
Blueberry Crisp served with vanilla bean ice cream  
Chocolate Mousse  
Lemon Mousse

Coffee and Tea with cream and sugar served to table

\$69 Per Person

Plus 7% meals tax and 23% Service (\*prices subject to change)

(978) 356-1640, 51 Linebrook Road, Ipswich, MA 01938

**Pricing: Based upon a guest count of 40 or more persons to be served**