

# 1640 Hart House

## Silver 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

Warm Buffalo Chicken Dip with tortilla chips

### *Choice of one salad*

1640 house salad or Caesar Salad

Add \$3 for Mixed baby greens (with Vermont goat cheese, pears and walnuts), Tomato, basil and fresh mozzarella

Or a roasted beet salad

### *Entrees*

Choose 3 entree

#### Traditional Roast Turkey

Served with bread stuffing, cranberry sauce and pan gravy

Loin of Pork Stuffed with dry fruits, sage sausage and bread

Roasted and served with a Madera pan gravy

Sliced at the buffet Top round of Beef (carved at the buffet)

served with red wine demi glaze, au jus and horse radish cream sauce

#### Dijon Crusted Breast of Chicken

Covered with French mustard, parmesan cheese, herbs and panko crumbs

Roasted and served with a tarragon cream sauce

Traditional baked Atlantic haddock finished with buttery cracker crumbs

Pan Seared Haddock served with a tomato, basil, caper sauce

Pan seared Atlantic Salmon served with lobster tarragon cream sauce

### Fresh Pasta and Roasted Vegetables

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

Breast of Chicken stuffed with fruits, sage sausage and bread  
Roasted and served with a apple cider pan gravy

### Eggplant Lasagna

Chicken Picatta served with a lemon caper sauce

Chicken Marsala served with a Marsala wine and mushroom sauce

### Choose one Starch

Butter milk Mashed red potatoes, Oven roasted red bliss potato with garlic and herbs,

Or Rice

Add \$3 for au gratin potatoes or baked potato

### Seasonal vegetable

Selection of fresh baked breads and rolls with fresh whipped butter

### *Dessert*

*Choice of one*

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

Passed Hors de oeuvres, First coursed, desserts or additional menu items at additional cost

\*We would be glad to discuss other menu selections to fit your needs

\$42.00 per person

Add 7 % meals tax and 23% Service Charge calculated on the total bill

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

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

(\*prices subject to change)