

1640 Hart House Sit Down Dinner Banquet Menu

Meat Selections

Grilled Tender Loin of Beef

Topped with gorgonzola cheese and finished with cabernet wine demi glaze

\$47

Pepper Corn Crusted Strip Loin of Beef

Pan seared and served with a brandy cream sauce

\$45

Rack of Lamb

Dijon and herb crusted

Finished with a red wine demi glaze

\$45

Roast Prime Rib of Beef

Served with au jus and warm popovers

\$49

Loin of Pork

Stuffed with dry fruits, sage sausage and bread

Roasted and served with a Madera pan gravy

\$40

Braised Short Rib of Beef

Cooked in red wine to very tender

Served in a red wine herb sauce

\$40

Grilled Veal Chop

Served with roasted wild mushrooms, garlic and shallot

\$ market

Beef Wellington

Beef tenderloin wrapped with a mushroom duxell in puff pastry, finished with a red wine demi glaze

\$52

Grilled Beef Tenderloin with Béarnaise Sauce

\$49

Beef Tenderloin with a Butter Poached Lobster Tail

Finished with Hollandaise sauce

\$53

Beef Tenderloin with Lobster Thermidor

Lobster meat seared with cognac, cream and gruyere cheese, stuffed back into the tail shell and baked

Finished with a Hollandaise sauce

\$60

Poultry Selections

Half Roasted Duck

Finished with a port cherry wine sauce
\$ 41

Dijon Crusted Breast of Chicken

Covered with French mustard, parmesan cheese, herbs and panko crumbs
Roasted and served with a tarragon cream sauce
\$38

Pan Seared Boneless Breast of Chicken

Served with a choice of sauce
(SELECT ONE)

Picatta ...Lemon, caper and butter sauce
\$38

Marcela... Sautéed mushrooms, Marsala wine and demi glaze
\$38

Roasted tomato, basil, garlic and red onion sauce
\$38

Traditional Roast Turkey

Served with an herb bread stuffing, cranberry sauce and pan gravy
\$40

Fall Orchard Chicken

Boneless breast of chicken stuffed with apples, currants, dried cranberry, sausage and bread crumbs Finished
with an apple cider sauce
\$38

Roasted Half Chicken

Roasted with fresh herbs and lemon, Finished with pan jus
\$38

Seafood Selections

Baked Stuffed Sole

Stuffed with crab, shrimp, scallops and lobster, finished with a lemon beurre blanc
\$38

Pan Seared Salmon

Served with a lobster tarragon cream sauce
\$42

Poached Salmon

Served with choice of sauce..select one
Light citrus vinaigrette
\$42

Cool dijon, dill sour cream sauce
\$42

Pan Seared Salmon with Lobster

Finished with a lobster tarragon sauce
\$48

Roasted Chilean Sea Bass

Served with lobster basil broth
\$Market

Traditional North Atlantic Baked Haddock

Served with buttery cracker crumbs
\$42

Roasted Cod

Served with a tomato, basil, caper beurre blanc
\$44

Baked Stuffed Shrimp

Stuffed with scallop, crab and sherry stuffing
\$45

Broiled Atlantic Scallops

Finished with white wine and buttery cracker crumbs
\$45

New England Hard Shell Lobster

Boiled Or Baked Stuffed with shrimp, scallop and sherry stuffing
\$ market

Roast Gloucester Cod

Served with roasted tomato, basil and red onion sauce
\$42

Atlantic Halibut

Pan seared and served with lemon, caper, and chive cream sauce
\$market

Vegetarian Selections

Fresh Pasta and Roasted Vegetable

Roasted Mushrooms, sweet onion, artichoke and tomatoes
Tossed with fresh pasta white wine, asiago cheese and cream
\$35

Crispy Risotto Rice Cake with Bok Choy

Sautéed bok choy, wild mushrooms and grilled eggplant
Finished with a mild spicy tamarind tomato sauce
\$35

Eggplant Napoleon

Eggplant layered with oven roasted tomatoes, and fresh mozzarella, drizzled with pesto
\$35

Pumpkin Ravioli

Finished with an asiago sage cream
\$35

All Dinner Entrees Include choice

(select one)

Hart House Garden Salad With apple cider vinaigrette or Hearts of Romaine Caesar Salad

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

Starch

(select one)

Oven roasted red bliss potato, % D VRRP DMWHL red potato, or rice
Add \$3 for au gratin potatoes, baked potato, or twice baked potato

And a fresh vegetable to complement the meal

Rolls, Whipped Butter

Coffee, Decaf, Teas

Desserts

(select one)

Warm apple crisp with ice cream, Chocolate Mousse, Lemon Mousse, Caramel Bread Pudding with vanilla
ice cream

Entree Selection:

A pre-selection count of your guest's choice of entree will be required seven days prior to the function date.

Your final billing will be based upon this count. If fewer guests choose to attend than the actual count,
you will be charged for the count given prior to the event.

Passed Hors Oeuvres', First coursed, or additional menu items at additional cost

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

Add 7% meals tax and 23% Service Charge

(978) 356-1640, 51 Linebrook Road, Ipswich, MA 01938 (prices are subject to change)