

NCC Plated Lunch & Dinner Menus

We offer many different menus to satisfy your personal taste in style and dining. Whether it's family style menus, buffets, clam bakes or cocktail reception menus that make you smile, that's our goal. Please ask for additional menus to accommodate your style.

Select two complimentary appetizers to enjoy upon your arrival:

1. Assorted cheese and cracker board w/ marinated mushrooms and olives
2. Vegetable crudité's w/ garlic basil dip
3. Mini Italian meatballs w/ fresh grated parmesan cheese or mini Swedish meatballs

Please ask for complete appetizer menu to add to this selection.

Select a salad, included

1. Garden salad w/ homemade Italian, raspberry vinegar or bleu cheese dressing served on side.
2. Caesar salad with homemade croutons, parmesan cheese & lemon slice
3. *Specialty: Mixed baby greens w/ strawberries, candied walnuts, chopped onion & goat Cheese.*
Served with homemade raspberry vinegar (add \$2)

Add a pasta or soup course, additional

- Penne marinara, \$3.99
- Cheese raviolis marinara, \$4.99
- Penne pesto, \$3.99
- Penne Alfredo, \$3.99
- New England clam chowder, \$5.99

Entrée Selection

Split menus will be charged highest entrée price for both menu items, excluding children.

Chicken

1. Organic chicken breast grill seared and oven baked. Finished with balsamic glaze, light & delicious \$33.99
2. Chicken piccata: Sautéed chicken breast w/ lemon white wine and caper sauce \$33.99
3. Chicken marsala: Sautéed chicken breast w/ mushrooms and marsala wine sauce \$33.99
4. Baked boneless breast of chicken stuffed with bread stuffing and cranberry sauce \$34.99
5. Chicken Florentine: Baked boneless breast of chicken stuffed with spinach & ricotta Cheese* \$34.99
6. Chicken cordon bleu: Baked boneless breast stuffed with ham & Swiss cheese \$34.99
7. Baked boneless chicken filet topped with mushrooms, artichokes and fontina cheese* \$35.99
8. Baked boneless breast stuffed with roasted red pepper, prosciutto & provolone cheese* \$35.99
9. Baked boneless breast stuffed with roasted red Pepper, asparagus & fontina cheese \$35.99

Shrimp

10. Four baked stuffed jumbo shrimp with scallop and crabmeat stuffing \$35.99

Chicken & Shrimp

11. Chicken Florentine or chicken piccata accompanied by two jumbo baked stuffed shrimp* \$39.99

Beef

12. Roast prime rib of beef with peppercorn gravy or horseradish cream served on side \$41.99
13. Tenderloin of beef with peppercorn gravy or béarnaise sauce served on side \$42.99

Surf & Turf

14. Tenderloin of beef and two jumbo baked stuffed shrimp \$48.99
15. Tenderloin of beef and baked stuffed lobster tail market price

Fish

16. Baked haddock topped with seasoned breadcrumbs, scallop & crabmeat market price
17. Seared salmon filet topped with fresh asparagus. Hollandaise sauce served on side. market price

- Kids* Chicken tenders with baked French fries \$24.99

NCC Plated Lunch & Dinner Menus continued...

On the side...

Vegetables, Select one

All fresh vegetables sides are buttered & seasoned

Green beans almandine

Baby carrots

Medley of seasonal vegetables

Broccoli florets and/or cauliflower florets

Starches, Select One

Red roasted potatoes, *NCC specialty*

Twice baked stuffed potato

Garlic whipped potato

Traditional mashed potato

Rice pilaf OR Long grain wild rice

**All entrees served with fresh assorted breads at each table.
Champagne cream sauce served on side with select chicken entrees.**

Desserts...

**All dinner menus include vanilla ice cream with chocolate sauce
OR Assorted cookies & brownies for dessert**

Substitute chocolate truffle ice cream with strawberries, \$4.99 per person

\$50 cake cutting fee for cakes not ordered through NCC.

***Menu subject to 6.25% sales tax, 20% service charges & subject to market fluctuations.**

Plated lunch & dinner 2015 2016