

Seated Dinner Menu

Chicken Francaise, Prosciutto, Artichoke Hearts & Madeira Demi-Glace

Chicken Marsala, Sliced Mushroom, Demi-Glace and Sweet Butter

Stuffed Chicken, Stuffed with Crabmeat, Spinach, Smoked Gouda and Tomato Compote

Baked Stuffed Filet of Sole, Stuffed with Spinach and Crabmeat & Newburg Sauce

Herb Crusted Haddock, Pan Seared with Herb Lemon Buerre Blanc

Scallops Au Gratin, fresh native sea scallops baked in a pastry shell with mornay sauce.

Charbroiled Prime Rump Steak, served with mushroom sauce.

Barker Fresh Broiled Swordfish (Please add \$3.00)

Filet Mignon, served with wild mushroom sauce, (Please add \$3.00)

Above menu served with:

- Imported Cheeses, Fresh Fruit & Crackers
- Rolls, Butter and Salad
- Seasonal Fresh Vegetables and Potato
- Dessert
- Freshly Brewed Coffee and Tea

\$37.00 per person

Buffet

Seafood Course (Please select one)

Sea Scallops, sautéed in garlic, oregano and white wine, then baked with parmesan and cheddar cheese.

Sautéed Jumbo Shrimp, with spinach and ginger in a mild curry cream sauce.

Pan Seared Shrimp and Scallops, garlic, fresh tomatoes and herbs de provence.

Chicken Course (Please select one)

Chicken Marsala, pan seared with mushrooms and Marsala wine, finished with sweet butter.

Sautéed Chicken Mediterranean with peppers, artichokes, sun dried tomatoes, white wine and garlic.

Chicken Florentine, stuffed with Spinach and Feta Cheese

Carving Station

Steamship Round of Beef with horseradish and sour cream sauce.

Slow Roasted Top Round of Beef (required under 50 guests)

Above menu served with:

- Imported Cheeses, Fresh Fruit & Crackers
- Rolls and Butter and Salad
- Seasonal Fresh Vegetables and Potato or Rice Pilaf
- Dessert Table
- Freshly Brewed Coffee and Tea

Price of \$50.00 per person – minimum of 50 guests required

Substitutions

- Slow Roasted Prime Rib of Beef, with horseradish and sour cream sauce, at an additional charge of \$8.00 per person
- Herb Crusted Tenderloin of Beef, with mushroom or sauce béarnaise, at an additional charge of \$8.00 per person

Food Stations

Salad Station

Caesar Salad

Salad of Mixed Greens with vinaigrette

Greek country salad of cucumbers, tomatoes, and feta cheese

Grilled marinated zucchini, summer squash and carrots

Assorted Breads and Rolls

Pasta Station (Choice of two)

Bowtie Pasta with fresh vegetables in a marinara sauce

Cheese Tortellini in a cream sauce with fresh parmesan, ham and sweet peas

Penne with onions, black olives and capers in a spicy tomato sauce

Linguine with Extra Virgin Olive Oil, Garlic and Fresh Basil

Seafood Station (Choice of one)

Shrimp & Scallops Sabzi, pan seared with Ginger & Garlic in a Mild Curry Sauce

Pan Seared Shrimp and Scallops, sautéed with garlic, fresh tomatoes and herbs de provence.

Sea Scallops au Gratin, sautéed in Garlic, Oregano & white Wine, then baked with Parmesan & Cheddar Cheese

Chicken Station (Choice of one)

Chicken Marsala, Sliced Mushroom, Demi-Glace and Sweet Butter

Sautéed Chicken, with red peppers, artichokes, sun dried tomatoes, white wine and garlic.

Fried Macadamia Encrusted Breast of Chicken, with Cream of Coconut, Soy Sauce, Citrus reduction and

Julienne Carrots

Carving Station

Steamship Round of Beef with horseradish and sour cream sauce

Slow Roasted Top Round of Beef with Horseradish & Sour Cream Sauce

Herb Crusted Tenderloin of Beef with mushroom or béarnaise sauce, add \$8.00 per person

Dessert Buffet

Price of \$50.00 per person
(Minimum of 50 guests required)

Appetizer Packages

Choice #1 \$10.75 per person

Scallops wrapped in bacon

Mushroom caps stuffed with crabmeat and herb duxelle

Tiropitas, feta cheese in a fillo triangle

Choice #2 \$12.00 per person

Crudites (served with Fruit & Cheese)

Piroshki, savory ground lamb and onion turnover

Maryland Crab cakes with roasted red pepper coulis

Asparagus wrapped in puff pastry with prosciutto and gruyere cheese

Choice #3 \$13.50 per person

Mezze Table, assorted Mediterranean appetizers with sliced pita and Greek olives

Spanakopita, spinach and feta cheese in fillo triangle

Marinated Grape leaves filled with lamb onions and rice

Lamb Kabobs, skewered marinated lamb kabobs, onions and peppers

Choice #4 \$15.00 per person

Brie En Croute and Country Pate Display with garnish

Andouille sausage, pommery mustard in puff pastry

Chicken Satay, skewered marinated chicken with Thai **peanut** sauce

Tapenade Canapes, an olive and anchovy spread on a toasted canapé

Choice #5 \$18.00 per person

Smoked Salmon Display with garnish

Coconut Shrimp, tempura battered shrimp coated with coconut

Chicken Samosa, chicken with Indian spices in a spring roll wrapper

Beef Satay, skewered sirloin tip marinated in Caribbean spices

Roasted Vegetable Tart, vegetables, sun dried tomatoes and goat cheese

Please note that prices INCLUDE all fees and taxes

Prices are subject to change



BANQUET MENU

21 Barker Road · Scituate Harbor, Massachusetts 02066 781-545-6533 Toll Free 800-966-6533



www.barkertavern.com • E-mail: barker@thebarker.com.com