

LOCKE-OBER PRIVATE DINING ROOM
Passed Hors d'Oeuvres

Selection #1

Spinach Stuffed Mushrooms
Curried Cauliflower in Phyllo
Crostini with Tapenade and Goat Cheese
Sesame Chicken Skewers
One Chef's Choice of the Day
\$10.00 per person

Selection #2

Crostini of Roasted Red Peppers
Cheese Pennies
Crispy Crab Dumplings
Lobster Cheddar Toast
One Chef's Choice of the Day
\$12.00 per person

Selection #3

Vegetable Tempura
Stuffed Potato Cups with Blue Cheese
Crispy Crab Cakes with Remoulade
Steak Cubes served with Béarnaise Sauce
One Chef's Choice of the Day
\$14.00 per person

Selection #4

Lamb Kabob with Fresh Mint
Prosciutto Wrapped Asparagus in Pastry
Scallops Wrapped in Bacon
Caviar, Crème Fraîche on Brioche
One Chef's Choice of the Day
\$17.00 per person

Chef Lydia Shire's Specialty Hors d' Oeuvres
(can be ordered individually)

Edmunds Roka Shrimp \$3.25 per person
Demitasse Cups Filled with JFK's Lobster Stew \$3.50 per person
Tuna Tartare Purses \$3.50 per person
Caviar, Crème Fraîche on Potato Slices \$3.50 per person
Duck Confit Spring Rolls \$2.75 per person
Parmesan Lace Cups filled with Lobster Risotto \$4.00 per person

LOCKE-OBER PRIVATE DINING ROOM

STATIONS:

Seafood Bar:

Shrimp Cocktail

Local Wellfleet Oysters on the Half Shell
Clams on the Half Shell
Fresh Lemon, Cocktail Sauce and Mignonette
\$21.00 per person

**Assortment of Imported and Domestic
Fine Cheeses with Fresh Fruit**
\$16.00 per person

BUFFET DINNER:

Baby Field Greens with
Crumbled Goat Cheese,
Cranberries and Shallot Vinaigrette
Ricotta and Parmesan Ravioli with Smokey Tomato Sauce
\$17.00 per person/ minimum of 10 people

Whole Roasted Salmon Filet
Herb and Caper Vinaigrette
Fragrant Rice and Sautéed Vegetables
\$25.00 per person/ minimum of 10 people

Carved Roast Beef Tenderloin
Mushroom Bordelaise Sauce
Homemade Popovers and Buttered Haricots Vert
\$28.00 per person/ minimum of 10 people

For Dessert

Chef's Assortment of Sweet Endings
\$14 per person/minimum of 20 people

Private Dining Dinner

Four Courses \$95

(for parties over 40 people)

First Course

(One Choice)

Rum & Tobacco Smoked Salmon
Acorn Squash Bisque...Crème Fraiche...Toasted Walnuts
♦ Carpaccio of Beef...Hot Chili Oil Noodle
Jonah Crab Cake with Mashed Avocado and Red Pepper
Mayonnaise
JFK's Lobster Stew
Lobster Bisque

Second Course

(One Choice)

Locke-Ober's Limestone Lettuce
→Caesar Salad with Parmesan Croutons
Mesclun Salad with Goat Cheese
Frisee and Endive Salad with Gorgonzola Crostini

Entree

(Maximum of 3 Choices)

Grilled Salmon...Shallot Buerre Blanc
Black Angus Filet, Mushroom Bordelaise
Broiled Boston Schrod
Sautéed D'Artagnan Chicken, Lemon Herb Jus
Rack of Lamb, Rosemary Garlic Reduction
Roast New York Sirloin Steak "au Poivre"
Grilled Swordfish with Fried Calamari,
Smoked Tomato Butter

Dessert

(One Choice)

Profiteroles with Espresso Ice Cream and Warm Chocolate
Sauce
Vanilla Bean Crème Caramel
Mixed Berry Lemon Sponge Short Cake
Soft Double Dark Chocolate Cake with Two Sauces and
Whipped fresh Cream
Trio of Sorbet with Fresh Fruit

Private Dining Dinner

Three Courses \$75

(for parties over 40 people)

First Course

(One Choice)

Clams Casino
Chilled Maine Crab Louis
Butternut Squash Ravioli...Toasted Sage and Garlic
Mike Mullin's Clam Chowder
Locke-Ober's Limestone Lettuce
→Caesar Salad with Parmesan Croutons

Entree

(Maximum of 3 Choices)

Grilled Salmon...Shallot Buerre Blanc

Broiled Boston Schrod
Black Angus Filet, Mushroom Bordelaise
Sautéed D'Artagnan Chicken, Lemon Herb Jus
Sautéed Halibut with Lemon Risotto
Roast New York Sirloin Steak "au Poivre"

Dessert

(One to Two Choices)

Vanilla Bean Crème Caramel
Trio of Sorbet with Fresh Fruit
Profiteroles with Espresso Ice Cream and warm chocolate
sauce
Baked Alaska
Mixed Berry Lemon Sponge Short Cake
Soft Double Dark Chocolate Cake with Two Sauces and
Whipped fresh Cream