

FUNCTION MENUS

We can do functions for up to 100 people depending on time of year and the day of the week. If you don't see what you like among the choices we've offered below, please inquire about other menu possibilities.

Please let us know your group's choices a minimum 7 days prior to your luncheon or dinner. A \$50 deposit is required to book a function.

Function Menu one

All dinner's include fresh baked rolls and butter, fresh garden salad, vegetable and potato du Jour, dessert and choice of coffee or tea.

Either Native Scrod or Haddock
Broiled to perfection.

Broccoli & Cheese Stuffed Breast
of Chicken
Topped with a cream broccoli
sauce

Roast Sliced Angus Beef
With a mushroom gravy

\$13.99 per person plus tax and gratuity.

Function menu two

All dinner's include fresh baked rolls and butter, fresh garden salad, vegetable and potato du Jour, dessert and choice of coffee or tea.

Baked Stuffed Sole
With a Newburg sauce

Twelve oz. New York Sirloin Steak
Char Broiled to temperature

Roast Stuffed Pork Loin
With apple stuffing, topped with
an apple glaze

Roast Stuffed Boneless Quarter
Duckling
With a cranberry glaze

\$17.99 per person plus tax and gratuity.

Function menu three

All dinner's include fresh baked rolls and butter, fresh garden salad, choice of soup, vegetable and potato du Jour, dessert and choice of coffee or tea.

Baked Local Haddock
Topped with a rich Lobster Sauce

Roast Chicken with Cranberry &
Sage Stuffing
With Cranberry Glaze

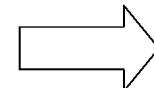
Grilled Atlantic Swordfish
With a lemon butter

Roast Prime Rib of Beef au Jus
(Queen Cut)
Char-grilled to your liking

Veal Marsala
With Portabella Mushrooms

Broiled Seafood Platter
Sea Scallops, Baked Stuffed
Shrimp & Local Scrod

\$19.99 per person plus tax
and gratuity



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Function menu Four

All dinners include fresh baked rolls and butter, fresh garden salad, choice of soup, vegetable and potato du Jour, dessert and choice of coffee or tea. **Complimentary Cheese & Crackers Tray with Fruit**

Broiled Filet of Salmon
With sauce hollandaise

Baked Stuffed Shrimp
With drawn butter

Lazy Man's Lobster Pye
Baked in cream and butter with a seasoned cracker crumb stuffing

Roast Prime Rib of Beef au Jus
(King Cut)

Roast Stuffed Boneless
Duckling Half duckling with a cranberry glaze

Broiled Atlantic Swordfish
With Maitre d' Hotel Butter

\$23.95 per person plus tax and gratuity.

Hors d'oeuvres

Below is a list of our most popular hors d'oeuvres for functions. If you would like something that you don't see below, please do not hesitate to ask.

Prices are per piece unless otherwise indicated

- Assorted Mini Quiche 1.50
- Crab Stuffed Mushrooms 1.25
- Clams on the ½ shell 1.00
- Cranberry Barbecued Meatballs .50
- Mini Crab Cakes, remoulade sauce .75
- Boneless Fried Chicken Wings .95
- Nachos w/sour cream, salsa & guacamole....per ten people \$20
- Vermont Cheddar Cheese with Crackers quarter wheel \$32
- Assorted Grilled Veggie Platter with Dip per 25 people \$38
- Ham, Chicken and Tuna Salad Finger Sandwiches 1.25
- Pesto Mozzarella Sticks with Marinara Sauce .75
- Jumbo Shrimp Cocktail 1.25
- Lobster Salad Platter (per pound) \$32
- Scallops on Horseback wrapped in bacon & brown sugar 1.25
- Mini Egg Rolls with a sweet & sour sauce .55
- Italian Meatballs & Sausage in Marinara Sauce .60
- Hot & Spicy Boneless Buffalo Wings with Celery & Blue cheese .95
- Crab Rangoons with an Oriental Sesame Sauce .95
- Deep Fried Coconut Shrimp 1.25



**Oliver's Restaurant
&
Planck's Tavern
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Yarmouthport, MA
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