

Function Breakfast Menu

Pre-Meeting - \$5.00

Fresh Baked Muffins, Danish, Fresh Brewed Coffee, Herbal Teas, & Assorted Juices.

Continental Breakfast - \$7.95

Fresh Baked Muffins, Danish, Coffee Cake, Fresh Fruit, Yogurt, Fresh Brewed Coffee, Herbal Teas & Assorted Juices.

Breakfast Buffet - \$12.95

Fresh Baked Muffins & Danish, Fresh Fruit, Scrambled Eggs, Bacon & Sausage, Homefries, Waffles, Fresh Brewed Coffee, Herbal Teas, & Assorted Juices.

Brunch Buffet - \$17.95

Fresh Baked Muffins & Danish, Fresh Fruit, Eggs Benedict, Italian Sausage, Homefries, Baked Seafood, Chicken & Pasta, Rice Pilaf, Rolls & Butter, Carving Station.

Please add 23% for tax & gratuity.

Banquet Stations

International Cheese, Fruit & Vegetable Station - \$6.95 per person

A spectacular array of Imported Cheeses, surrounded by Fresh Local Vegetables & Exotic Fruit.

Raw Bar - \$13.95 per person

Shrimp Cocktail, Littlenecks on the Half Shell, Oysters & Crab Claws.

Middle Eastern Station - \$7.95 per person

Fresh Baked Meat & Spinach Pies, Hoummos, Goat Cheese in Olive Oil, Toubouli, Lebanese Olives & Lebanese Bread.

Antipasto Station - \$6.95 per person

Assorted Italian cold cuts, Imported Italian Cheese, Roasted Red Peppers, Grilled Eggplant, Sweet Cherry Poppers, & Imported Dipping Oils with Italian Breads.

Carving Station - \$10.95 per person

Choose one of: Steamship Round of Beef, Black Angus Prime Rib, or Roast Leg of Lamb.

Choose one of: Roast Turkey, Baked Ham, or Roast Pork Loin.

Includes Rolls & Accompanied Sauces. Choose 3 or more Stations & reduce total cost by 10% (minimum of 50 people).
Prices may be subject to change.

Function Dinner Menu

Rosemary & Fire Roasted Rack of Lamb - \$29.95

Tender domestic rack of lamb served with soft wild mushroom & a rich lamb demi glaze, complemented with house vegetable.

Lobster & Shrimp Saute - \$29.95

Fresh lobster meat & large shrimp sauteed with garlic, sun-dried tomatoes and kalamata olives in a Pinot Grigio herb butter sauce with Feta cheese over linguine.

Filet Bordelaise - \$29.95

9 oz. filet mignon grilled to your liking topped with Gorgonzola demi glaze and served with roasted potatoes & fresh vegetables.

Grilled Sirloin - \$27.95

Black Angus N.Y. Sirloin fire grilled & finished with red wine braised Portabella mushrooms & served with roasted potatoes & house vegetable.

Salmon Provencal - \$27.95

Fresh salmon filet grilled and set on sauteed spinach, tomatoes, caramelized onions and kalamata olives, drizzled with balsamic syrup and served with roasted potatoes.

Prime Rib - \$27.95

Black Angus Rib Eye slow roasted & served with garlic whipped potatoes & house vegetable.

Chicken Sorrentino - \$25.95

Fresh pan seared boneless chicken & sliced eggplant topped with Fontina cheese & finished with a plum tomato herb sauce, served over linguine.

Haddock Oregannato - 25.95

Fresh Haddock filet brushed with an oregano olive oil topped with diced tomato & parmesan seasoned crumbs, then fire roasted & served with roasted potato & house vegetable.

Fire Roasted Chicken Ardeo - \$24.95

Boneless chicken breast stuffed with broccoli, mushrooms, almonds & mozzarella cheese, fire roasted & laced with a supreme sauce, served with roasted potato & house vegetable.

Baked Stuffed Sole - \$24.95

Fresh sole stuffed with a crab meat stuffing and laced with a lobster cream sauce. Served with pinenut rice and house vegetable

All dinners served with chef's appetizer, salad, chef's dessert and coffee or tea.
Prices may be subject to change.

Please add 25% for tax and gratuities to all prices.

Buffet Menu

Sports Buffet - \$15.95

Garden Salad • Cole Slaw • Penne Pasta • Homemade Meatballs
Roasted Potato • House Vegetable • Fire Roasted Chicken • Rolls & Butter

Italian Buffet - \$20.95

Caesar Salad • Antipasto Platter • Italian Red Cabbage Salad • Tomato & Mozzarella Salad
Rainbow Rotini Salad • White Rice & Orzo • Cheese Tortellini • Homemade Meatballs
Veal Piccata • Seafood Primavera • Chicken Parmigiana • Italian Bread & Butter • Coffee or Tea

Dinner Buffet - \$23.95

Antipasto • Relish Tray • Rainbow Cole Slaw • Pasta Salad
Italian Meatballs, Cheese Tortellini with Red Sauce • Hot Vegetable Du Jour • Roasted Pinenut Rice
Chicken Ardeo • Baked Scrod • Steam Ship Round • Rolls & Butter • Coffee & Tea

Cruise Style Buffet - \$28.95

Antipasto Platter • Relish Tray • Grilled Vegetable Salad • Red Cabbage Salad
Rainbow Cole Slaw • Pasta Salad with Shrimp • Hot Vegetable Du Jour
Roasted Pinenut Rice • Lobster & Seafood Supreme • Cheese Tortellini with Tomato Herb Sauce
Chicken Marsala • Steamship Round • Rolls & Butter • Coffee & Tea

Cape Cod Lobster Boil - Market Price

Award Winning Clam Chowder (served)

1 1/2 Pound Boiled Lobster (pre-cracked & cut open for easy eating)
Sausage • Boiled Red Bliss Potato • Corn On The Cob • Brown Bread • Coffee or Tea

All Buffet selections served with chef's dessert.
Prices may be subject to change.

Hors D'Oeuvres

*per 50 pieces

COLD OPTIONS

- Boursin & Prosciutto
- Stuffed Artichoke Hearts \$78
- Shrimp Cocktail \$100
- Crab & Boursin Stuffed Deviled Eggs \$89
- Pecan Chicken Salad
- in Cucumber Rounds \$55
- Smoke Salmon on Pumpernickel \$75
- Crepe Fraiche & Dill \$75
- Assorted Canape's \$120
- Finger Sandwiches \$75
- Melon & Prosciutto \$65
- Portobello Crustini \$40
- Hoummos \$75
- Cheese, Fruit & Crackers \$60
- Molasses Seared Chicken
- with Fig Chutney \$68
- Pulled Duck with Mango
- Salsa on Melba Toast \$60
- Assorted Vegetable & Dip \$45
- Lobster Salad Puffs \$165
- Baba Ghannouj \$80
- Grilled Vegetables \$80

HOT OPTIONS

- Macadamia Crusted Chicken \$59
- Crab Cakes \$95
- Chicken Wings \$40
- Chicken Teriyaki Skewers \$50
- Sesame Beef with Peanut Sauce \$50
- Oyster Rockefeller \$115
- Spinach & Swiss Quiche \$50
- Stuffed Mushrooms \$55
- Spanikopita \$65
- Mini Swordfish Brochettes \$90
- Scallops & Bacon \$140
- Grapeleaves \$40
- Grilled Shrimp with Mango
- Ginger Dipping Sauce \$98
- Broccoli & Cheddar Phylo \$40
- Peanut Crusted Chicken
- with Red Curry Coulis \$60
- Pork Brochette with Coconut \$60
- Clams Casino \$100
- Mediterranean Meatballs \$45
- Italian Meatballs \$45
- Lebanese Mini Meat Pies \$45
- Lebanese Mini Spinach Pies \$45
- Lamb Stuffed Artichoke & Spinach Dip \$70

A HISTORY OF *Quality*

The Jamiel Family has been hosting private events for over 25 years, making any one of our Ardeo locations a perfect place for your next function. Please feel free to choose from these sample menus or let us custom design a special menu to suit your needs. Call today to set up a personal consultation or to find out how Ardeo can help you plan your next event!

ARDEO

FUNCTION MENUS

Mediterranean Taverna

Union Station Plaza
23 V Whites Path • South Yarmouth, MA
508.760.1500

on Main

644 Main Street • Hyannis, MA
508.790.1115

Ardeo at Waterplace

1 Waterplace Park
Providence, RI
401.351.1400

Grille at Kings Way

64 Kings Circuit • Yarmouth Port, MA
508.362.7730

Tuscan Tavern

280 Underpass Rd • Brewster, MA
508.896.4200

www.DineArdeo.com

Prices may be subject to change.