

# Plated Dinners

## Special Events

617-973-5205  
events@neaq.org



Our plated dinners include a house or Caesar salad, choice of entrée and chef's selection of starch and vegetable along with rolls, butter, dessert and coffee. Enhance your meal with seafood appetizers.

### *Meat or Poultry Selections*

#### **Stuffed chicken breast**

Seared chicken breast stuffed with shiitake mushrooms and lemongrass with a red miso sauce

#### **Chicken piccata**

With a lemon, caper and white wine sauce

#### **Seared pork loin**

With caramelized apples and a brandy reduction

#### **Chicken roulade**

Stuffed with spinach, roasted red peppers and boursin and served with a rosemary velouté

#### **Grilled sirloin**

Served with spaghetti squash and sautéed local mushrooms

#### **Grilled beef tenderloin**

With a blackberry demi-glace

### *Seafood Selections*

#### **Encrusted tilapia**

Sweet potato-encrusted farm-raised tilapia over braised Swiss chard

#### **Baked stuffed barramundi**

Farm-raised barramundi served with a crabmeat and shrimp stuffing and drizzled with a lobster cream sauce

#### **Hybrid striped bass**

Crispy farm-raised hybrid striped bass served with black-eyed pea purée, poached carrots, parsnip chips and thyme hollandaise sauce

#### **Garlic-rosemary Arctic char**

Farm-raised Arctic char with brown rice and steamed asparagus

#### **Haddock bella vista**

Wild hook-caught haddock bella vista with Israeli couscous and baby eggplant (*Seasonal*)

#### **Grilled halibut**

Grilled wild-caught Pacific halibut with herb-garlic roasted new potatoes and tomato relish (*Seasonal*)



### *Duet Plates*

#### **Sea scallops and chicken**

Seared sea scallops and sage-sausage stuffed breast of chicken with tarragon butter sauce. Served with cornbread pudding and wax beans

**Wine suggestion:** True Earth Chardonnay

#### **Pork loin and barramundi**

Center cut maple-cured pork loin with shallot jus and apple and herb stuffed barramundi with lemon brown butter. Served with turnip purée and haricots verts

**Wine suggestion:** Trinity Oaks Pinot Noir

#### **Surf and turf**

Beef tenderloin with wild mushroom sauce and crab-stuffed lobster tail

**Wine suggestion:** Montevina Zinfandel



*Vegetarian selections are available upon request.*

### *Plated Desserts*

Boston cream pie

Double chocolate torte with a raspberry coulis

New York-style cheesecake with fresh berry compote

Balsamic macerated strawberry shortcake

Black and white mousse tower

Trio of crème brûlées

### *Plated Dinner Enhancements*

#### **Seafood appetizers**

**Farm-raised blue mussels Provençal** 

**Farm-raised bay scallops** 

With a tequila, citrus and chili dressing atop arugula salad with roasted corn salsa

**Wild-caught Dungeness crab cakes** 

With a spicy rémoulade



*We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs.*