

BARS
Holiday Dinner
2018



Tuesday, December 4th, 2018 at the Dolphin Restaurant, 3250 Main Street, Barnstable, MA

Cash Bar from 5:30 – 6:30 pm, Dinner at 6:30 pm

This event is open to BARS members in good standing and their guests.

☞ MENU ☞

Cheese / Charcuterie / Crudite Station During Cash Bar:

Vermont Cheddar, Goat Cheese, Bocconcini, Danish Blue, Smoked Gouda, Herb/Garlic Spread. Roasted Tri-Peppers, Garlic, Shallots, Mushrooms, Kalamata Olives, Dijon Artichokes, Dill Baby Corn. Pepperoni, Soppressata, Genoa, Prosciutto, Hummus, Feta. Assorted Breads, Rolls, and Crackers.

FIRST COURSE (choice of)

- A. Garden Salad with Fresh Veggies and Dolphin Dressing**
- B. Caesar Salad**
- C. New England Clam Chowder**
- D. Pumpkin Bisque**

ENTRÉES (choice of)

- 1. Stuffed Whole Tenderloin with a Diane Sauce**
- 2. Braised Halibut with Scallops, Shrimp, and Lobster Topping**
- 3. Sauteed Chicken with Wild Mushrooms**

All Entrées Include Crusty French Bread and Cornbread with Sweet Butter, Yukon Gold Mashed Potato, and Veggie of the Day.

DESSERT (choice of)

- I. Flourless Chocolate Cake with Sauce**
- II. Amaretto Bread Pudding with Hard Sauce**

Seattle's Best Coffee or Tea

Cost: \$39.00 per person including gratuity.

Please mail checks made out to BARS with first course, entrée, and dessert choice(s) to:

Don Capobianco, 43 James Otis Road, Centerville, MA 02632

Call Penny Scott with any questions at (508) 364-4707