



CAPE COD CENTRAL RAILROAD

Elegant Dinner Train Menu, September 2010

All Meats Include:

Hors d'oeuvres, Cape Cod Central Seafood Chowder, Caesar Salad Topped with Sliced Native Tomato and Fresh Mozzarella, Cucumber, Black Olives, and Scallions, Chef's Choice of Potato du Jour, Fresh Seasonal Vegetable, Coffee and Tea with Dessert

Adult Entrée:

Grilled Tenderloin Forestiere

Sliced tenderloin served on a bed of baby spinach, plum tomatoes, leeks, and button mushrooms served with a bordelaise sauce

Cod and Salmon Crevette

Fresh cod and salmon lightly dusted with Ritz crackers, topped with shrimp and a lemon lime beurre blanc

Breast of chicken Hommarde

Boneless breast of chicken dredged in flour, dipped in egg, sautéed with butter shallots, white wine, lemon and lobster meat

Vegetarian Entrée

Roasted vegetable manicotti with mascarpone cheese served with grilled eggplant and tomato provencale

Please remember to give us your entrée selections at least 48 hours before your train departure.

Beverages and Gratuities are additional and must be paid for on board the train via Visa, Mastercard or Cash. If you are happy with your service, we suggest you base your gratuity on 18%-20% of the GRAND total of your bill. For parties of 6 or more an 18% gratuity will be automatically added on to your check.

Please note that Cape Cod Central Gift Certificates can not be used onboard the train for beverages and gratuities.

