

GROUP *D*INNER Menu



Appetizer (Please Select One)

- Specialty Salad with Creamy Herb dressing
- Chef's Soup of the Day
- New England Clam Chowder (additional \$1.00 per person, inclusive)

Entrées (Please Select Two)

• Turkey Dinner

Our famous turkey with our very own cranberry sage dressing, Yukon mashed, butternut squash, fresh turkey gravy and cranberry sauce

• Chicken Pot Pie

A healthy portion of braised chicken, carrots, peas & onions with savory chicken gravy, served on mashed Yukon gold potatoes

• Meatloaf

Made from all-natural beef, served with gravy, butternut squash and mashed potatoes

• Broiled Scrod

Served with a cracker crumb topping, broiled to perfection

• Seafood Medley

Broiled casserole of scrod, scallops & shrimp in butter with a sherry cracker topping

• Vegetarian Meal Available

Basket of Warm Bread • Seasonal Vegetable

Dessert (Please Select One)

- Indian Pudding or Apple Crisp - both served with whipped cream
- Coffee, Decaf or Tea

\$31.99 total per person

(Food \$25.59 • State and Local Tax \$1.79 • Suggested 18% Gratuity \$4.61)

Prices subject to change

All guarantees require 3 business days in advance



AVAILABLE AT THESE LOCATIONS ONLY:

**Hearth'n
Kettle**
RESTAURANTS • Est. 1973



www.HearthnKettle.com

SOUTH YARMOUTH
1196 Main St., Route 28, (508) 394-2252

For Group Menus in Hyannis, contact the Sales Office of the
CAPE CODDER RESORT & SPA (508) 771-3000

Before choosing your menus, please inform the manager of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.