



Dinner Buffet Menu

Minimum 30 people

Dinner Buffet includes:

*Choice of Potato or Rice, Seasonal Vegetable, Fresh Rolls & Butter
Chefs Dessert Station
Coffee, Decaffeinated Coffee & Tea*

Appetizers

(Choice Of One)

Baked Ziti

Fresh Slice Seasonal fruit

Chicken & Rice Soup

Penne ala Vodka

Stuffed Shells with a Basil- Alfredo sauce, topped with roasted red peppers and Asiago Cheese

Chilled Shrimp Cocktail served with our zesty sauce (add \$ 9.95 per person)

Salads

(Choice of two or three depending on the meal package)

Pesto Tortellini Salad

Classic Caesar Salad

Garden Salad served with two Home made dressings

Feta, Tomato, Bermuda Onions in an Oregano Vinaigrette

Spinach & Goat Cheese Salad with Caramelized Onion Dressing

Vegetable Lo Mien Salad with Peanut Satay Dressing

Entrée Selection

*Apple Stuffed Chicken with Sun dried Cranberries &
a Cinnamon-Vanilla Reduction sauce*

Chicken Francaise with a Lemon-Pinot sauce

Chicken Marsala , Mushroom & Marsala wine sauce

Seared Chicken Breast with peppered Brie Cheese,

Grilled Pineapple with a Port wine Demi-Glace'

Grilled Flank Steak topped with Caramelized, Onions, Mushrooms and Roasted Red Peppers

Sliced Roast Beef with Roasted Garlic Au Jus

(All Chef Carved items add \$50.00 carving fee)
Chef Carved Sliced Sirloin
Chef Carved Turkey Breast
Chef Carved Sugared Ham
Chef Carved Prime Rib with Au Jus (Add 3.00 per person)
Baked New England Scrod
Lemon Sole
Seafood Newburg

Please Choose:

1 Appetizer, 2 Salads, 2 --- Call for Pricing
1 Appetizer, 2 Salads, 3 Entrees --- Call for Pricing
1 Appetizer, 3 Salads, 4 Entrees --- Call for Pricing

All Prices Subject to a Service Charge and Applicable Sales Tax