

amber room

lunch buffet – \$29 per person



greeting station – add 15pp

international cheeses, crackers, crudités, and antipasto a selection of domestic and imported cheeses, crackers, crudités, and assorted dips, spreads, marinated grilled vegetables and imported meats

salads – select 2

caesar salad crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

garden fresh salad tomatoes, shaved carrots, cucumbers, red onion, mixed greens, selection of dressings

specialties – select 3 (additional entrée add 5pp)

chicken marsala sweet capicola, mushroom marsala sauce

chicken picatta lemon caper and wine sauce, artichokes, tomatoes

chicken parmesan lightly breaded cutlet, marinara, mozzarella

stuffed new england chicken breast cape cod cranberry and cornbread stuffed chicken breasts, creamy chicken gravy

new england baked scrod atlantic cod topped with cracker crumbs

miso sake glazed salmon seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

lobster mac & cheese elbow pasta, three cheese cream sauce, buttery panko bread crumbs (add 3 pp)

rosemary and garlic grilled swordfish lemon caper beurre blanc (add 6 pp)

jumbo lump crab-stuffed shrimp lemon beurre blanc (add 6 pp)

rigatoni bolognese rigatoni, braised veal, beef and pork, tomato sauce, mushrooms and cream

pasta primavera julienne vegetables, pecorino romano cheese sauce, penne pasta

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini, summer squash, house-made marinara sauce, mozzarella, rigatoni

beef tenderloin marsala tender filet mignon medallions, sweet capicola, mushroom marsala sauce

** our executive chef will select a vegetable and starch to complement your lunch buffet*

carving stations – select 1 (add 12 pp)

black angus roast prime rib of beef slow roasted, shallot au jus (add 3pp)

black angus roast sirloin of beef whole roasted, herb merlot demi glaze

roast pork loin rack roasted bone-in pork loin, natural jus

black angus roast tenderloin of beef herb merlot demi glaze

desserts and coffee

our pastry chef presents an assortment of handmade cookies and brownies

** Gluten free menu options can be made available upon request*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee