

## amber room

dinner buffet – \$49 per person

*See bottled wine list for available passed red and white wine*



### salads – select 2

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

**chopped greek salad** mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

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

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

### specialties – select 3

**chicken marsala** sweet capicola, mushroom marsala sauce

**chicken picatta** lemon caper wine sauce

**chicken parmesan** lightly breaded cutlet, marinara, mozzarella

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

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

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

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

**lobster macaroni and cheese** maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 5 pp)

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

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

**new england baked scrod** atlantic cod topped with cracker crumbs

**jumbo lump crab-stuffed shrimp** lemon beurre blanc (add 5 pp)

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

*\*our executive chef will select a vegetable and potato or rice to complement your dinner buffet*

### desserts

our pastry chef presents an assortment of house made pastries and signature desserts

### carving station – select 1 (add 15 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

\* 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