DINNER BUFFET

59pp

SALADS – SELECT 2

- **CAESAR** crisp romaine, croutons, shaved pecorino, lemon garlic dressing
- **GARDEN FRESH** mixed greens, tomatoes, shaved carrots, cucumbers, croutons, house vinaigrette

CHOPPED GREEK mixed greens, diced olives, chickpeas, tomatoes, cucumbers, feta cheese, greek vinaigrette

CHEF'S SEASONAL chef's selection of seasonal ingredients and greens (add 2pp)

SPECIALTIES – SELECT 3

- **CHICKEN PICATTA** artichokes, sundried tomatoes, lemon caper & white wine sauce (substitute veal add 5pp)
- **CHICKEN PARMESAN** lightly breaded cutlets, mozzarella, marinara sauce (substitute veal add 5pp)

STUFFED CHICKEN BREAST cape cod cranberry and cornbread stuffed chicken breasts, creamy chicken gravy

CHICKEN CAVATELLE spinach, portobello mushrooms, garlic & white wine chicken broth, pecorino romano cheese

CHICKEN SALTIMBOCCA prosciutto, mozzarella, mushroom herb demi glaze (substitute veal add 5pp)

- **PASTA PRIMAVERA** mixed seasonal vegetables, penne pasta choice of sauce: garlic & oil, marinara, pecorino romano cheese sauce

RIGATONI BOLOGNESE braised veal, beef, and pork, mushrooms, tomato sauce and cream

- **BAKED HADDOCK** atlantic haddock, cracker crumb topping

MEDITERRANEAN HADDOCK herb buttered bread crumbs, chopped marinated tomatoes, capers, kalamata olives, lemon beurre blanc

- **MISO SAKE GLAZED SALMON** seared fresh atlantic salmon, carrots, baby bock choy (add 3pp)

SPICY COWBOY SHRIMP grilled marinated shrimp, dirty rice, poblano peppers, roasted corn, okra, black beans, citrus cowboy butter

- **BEEF SAUTÉ** beef tenderloin medallions, portobello mushrooms, red peppers, asparagus, bordelaise sauce

BRAISED BONELESS SHORT RIBS zinfandel braised short ribs, red wine demi glaze (add 8pp)

NY SIRLOIN sliced, prepared medium rare, au jus (add 12pp)

additional entrée add 10pp

ACCOMPANIMENTS – SELECT 2

SAUTÉED GREEN BEANS
- **ROASTED RED BLISS POTATOES**

ROASTED ASPARAGUS
MASHED POTATOES

- **SEASONAL VEGETABLE MEDLEY**
RICE PILAF

CARVING STATION – SELECT 1 (ADD 15 pp)

Chef Attended $100

BLACK ANGUS ROAST PRIME RIB OF BEEF slow roasted, shallot au jus

BLACK ANGUS ROAST SIRLOIN OF BEEF whole roasted, herb merlot demi glace

ROAST PORK LOIN rack roasted bone-in pork loin, natural jus, apple compote

BLACK ANGUS ROAST TENDERLOIN OF BEEF herb merlot demi glaze

DESSERTS

COFFEE AND TEA (add 3pp)

ASSORTMENT OF COOKIES AND BROWNIES (add 4pp)

PASTRY CHEF'S ASSORTMENT OF HOUSE MADE PASTRIES AND DESSERTS (add 6pp)

- *Guest favorites*

See bottled wine list for available passed red and white wine selections
Gluten free, vegetarian & vegan options can be made available upon request
A/V equipment package $75,

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices do not include gratuity, 7% administrative fee, 7% state and local tax, and and $4/pp event setup, breakdown and cleaning fee. 03242025