

DINNER BUFFET

57pp



SALADS – SELECT 2

CAESAR crisp romaine, croutons, shaved pecorino, lemon garlic dressing

GARDEN FRESH mixed greens, tomatoes, shaved carrots, cucumbers, croutons, parmesan-peppercorn dressing

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

CHEF'S SEASONAL chef's selection of seasonal ingredients and greens

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 bok choy (add 3pp)

SHRIMP PESTO grape tomatoes, chopped asparagus, creamy basil pesto, bowtie pasta

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 6pp)

NY SIRLOIN prepared medium rare, au jus (add 10pp)

additional entrée add 10pp

ACCOMPANIMENTS – SELECT 2

ROASTED RED BLISS POTATOES
SAUTÉED GREEN BEANS

ROASTED ASPARAGUS
MASHED POTATOES

SEASONAL VEGETABLE MEDLEY
RICE PILAF

CARVING STATION – SELECT 1 (ADD 15 pp)

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

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

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

BLACK ANGUS ROAST TENDERLOIN OF BEEF herb merlot demi glaze

DESSERTS

ASSORTMENT OF COOKIES AND BROWNIES

OUR PASTRY CHEF'S ASSORTMENT OF PASTRIES AND DESSERTS (ADD 6PP)

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, 5% administrative fee, 7% state and local tax, and \$4/pp event setup, breakdown and cleaning fee. 01112024