

Dinner Buffet

54pp



Salads – select 2

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

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

garden fresh mixed greens, tomatoes, shaved carrots, cucumbers, croutons, parmesan-peppercorn dressing

seasonal mixed greens chef's selection of seasonal ingredients and greens

Specialties – select 3

chicken marsala sweet capicola, mushrooms, marsala sauce (substitute veal add 2pp)

chicken picatta artichokes, sundried tomatoes, lemon white wine caper sauce

chicken parmesan lightly breaded cutlets, mozzarella, marinara sauce

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

pasta primavera mixed seasonal vegetables, penne pasta
choice of sauce: garlic & oil, house-made marinara, pecorino romano cheese sauce

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

baked haddock atlantic haddock topped with cracker crumbs

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

pan roasted salmon apricot whole mustard glazed, zucchini noodles, chickpeas, cherry tomatoes

shrimp stir fry bok choy, carrots, peppers, onions, broccoli, house fried rice, sesame ginger soy sauce

rosemary and garlic grilled swordfish medallions parmesan risotto, lemon caper butter (add mkt pp)

veal saltimbocca prosciutto, mozzarella, mushroom herb demi glaze (add 2pp)

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 4pp)

ny sirloin prepared medium rare, au jus (add 8pp)

additional entrée add 6pp

Accompaniments – select 2

roasted red bliss potatoes
sautéed green beans

mashed potatoes
seasonal vegetable medley

rice pilaf
italian ratatouille

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

black angus roast tenderloin of beef herb merlot demi glaze

Desserts

assortment of cookies and brownies

our pastry chef's assortment of house made pastries and desserts (add 3pp)

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

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