

## Lunch Buffet

35pp



### 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 bok 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*