

amber room

dinner buffet – \$48 per person

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



salads – select 2

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

garden fresh salad mixed greens, tomatoes, shaved carrots, cucumbers, sourdough croutons, selection of dressings

specialties – select 3

chicken marsala sweet capicola, mushroom marsala sauce

chicken picatta lemon caper wine sauce

chicken parmesan lightly breaded cutlet, marinara, mozzarella

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

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

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

jambalaya rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice

baked haddock atlantic haddock topped with cracker crumbs, chopped marinated tomatoes, capers, lemon herb beurre blanc

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

rosemary and garlic grilled swordfish medallions lobster risotto, grilled asparagus, lemon caper butter (add 6 pp)

scallop risotto parmesan risotto, green beans, tomato beurre blanc (add 3 pp)

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 3 pp)

jumbo lump crab-stuffed shrimp lemon beurre blanc (add 10pp)

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

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

desserts

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

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

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee