

## amber room

lunch buffet – \$35 per person



### greeting station – add 15pp

**international cheeses, crackers, crudités, and antipasto** a selection of domestic and imported cheeses, crackers, crudités, and assorted dips, spreads, marinated grilled vegetables and imported meats

### salads – select 2

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

**mixed greens salad** roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

**garden fresh salad** tomatoes, shaved carrots, cucumbers, red onion, mixed greens, selection of dressings

### specialties – select 3 (additional entrée add 5pp)

**chicken marsala** sweet capicola, mushroom marsala sauce

**chicken picatta** lemon caper and wine sauce, artichokes, tomatoes

**chicken parmesan** lightly breaded cutlet, marinara, mozzarella

**stuffed new england chicken breast** cape cod cranberry and cornbread stuffed chicken breasts, creamy chicken gravy

**new england baked scrod** atlantic cod topped with cracker crumbs

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

**lobster mac & cheese** elbow pasta, three cheese cream sauce, buttery panko bread crumbs (add 3 pp)

**rosemary and garlic grilled swordfish** lemon caper beurre blanc (add 6 pp)

**jumbo lump crab-stuffed shrimp** lemon beurre blanc (add 10 per piece)

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

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

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

**beef tenderloin marsala** tender filet mignon medallions, sweet capicola, mushroom marsala sauce

*\* our executive chef will select a vegetable and starch to complement your lunch buffet*

### carving stations – 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 and coffee

our pastry chef presents an assortment of handmade cookies and brownies

*\* 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