

bereavements menu

buffet style – \$35 per person



salads – select 2

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

garden salad mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

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

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

entrées – select 3

chicken marsala sweet capicola, mushroom marsala sauce

chicken picatta lemon caper and wine sauce, artichokes, sundried tomatoes, garlic and oil

chicken parmesan lightly breaded cutlet, marinara, mozzarella

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

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

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

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

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

new england baked scrod atlantic cod topped with cracker crumbs

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

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

desserts

Our pastry chef presents an assortment of handmade cookies and brownies.

greeting station

specialty cheeses and crackers add \$5/pp

vegetable crudités and assorted dips add \$5/pp

complete international cheese, crackers, crudités and antipasto add \$15/pp

fresh seasonal fruit display add \$5/pp

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

This menu will be honored for events scheduled until 3pm.

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