

## BACKYARD BARBECUE DINNER BUFFET

Red Bliss Potato Salad (GF)  
Baked Beans (GF)  
Creamy Cole Slaw (GF)  
Fresh Corn on the Cob  
Hamburgers and Hot Dogs with Buns  
Barbecued Chicken on the Bone (GF)  
Italian Sausage with Peppers & Onions (GF)  
Lettuce, Tomato, Red Onion and Assorted Sliced Cheeses  
Mini Corn Bread Muffins

*Chilled Watermelon  
Strawberry Shortcake*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

**\$29**

## BAJA MEXICAN DINNER BUFFET

Baskets of Tortilla Chips and Salsa  
Homemade Beef Chili  
Sautéed Peppers and Onions  
Shredded Lettuce, Diced Tomatoes, Onions and Olives  
Shredded Monterey Jack and Cheddar Cheeses  
Sour Cream and Guacamole  
Crisp Corn Tortillas (GF)  
Soft Flour Tortillas  
Mexican Rice (GF) (V)  
Refried Beans (GF)

### PROTEIN CHOICES

***Please select 2***

Fried Cod, Spiced Ground Beef, Seasoned Chicken Breast, Fajita style Sliced Beef or Grilled Shrimp  
*Add a 3<sup>rd</sup> protein option for \$3 per person*

*Cheesecake with Caramel Sauce or Key Lime Margarita Pie*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

**\$29**

*Buffets require a 25-person minimum.  
Priced for one and a half hour serve time.*

(GF) = Gluten Free

(V) = Vegetarian

**GLUTEN FREE OFFERINGS** The (GF) symbol identifies items made with gluten free products. It does not mean "allergy free" as our kitchens are not 100% gluten free and cross contamination may occur. Please inform your server if a person in your party has a food allergy.

Guarantees are due 3 business days prior to your event. All prices are per person unless otherwise noted.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% local and Mass sales tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 7-2018

### BARBECUE DINNER ENHANCEMENTS

Barbecued Baby Back Ribs (GF) \$4.00 per person  
Barbecued Pulled Pork Sliders \$3.00 per person  
Baked Macaroni and Cheese (V) \$3.00 per person

### BAJA MEXICAN ENHANCEMENTS

Beef Empanadas \$2.00 per person  
Cheese Quesadillas (V) \$3.00 per person  
*with Black Bean and Avocado*

## TASTE OF ITALY DINNER BUFFET

### PRIMI PIATTI

**Please select 2**

Italian Wedding Soup  
Hearty Minestrone Soup  
Panzanella Salad  
Caesar Salad  
Tossed Italian Salad (GF)

### SECONDI

**Please select 2**

Traditional Lasagna  
Seafood Scampi *Scallops and Shrimp with Orecchiette Pasta*  
Chicken Parmesan  
Chicken Piccata *Sautéed Chicken in Lemon Butter with Fresh Herbs*  
Porchetta Umbriaca (GF) *"Drunken Pork" Pork Shoulder Marinated in Gin and Juniper with Garlic, Cracked Pepper and Parsley, braised with Potatoes and Fennel*  
Sunday Gravy *just like Grandma's with Meatballs, Sausage and Braised Pork*  
Eggplant Parmesan (V) (GF) *with Four Cheeses*  
Cannelloni with Bechamel Sauce *filled with Ground Beef or Spinach and Ricotta*  
Cheese CresPELLI *Ricotta Stuffed Pasta with Marinara*  
Vegetable Lasagna (V)  
Mushroom Ravioli (V) *with Cured Tomato Ragout*

*Garlic Bread Sticks*

*Seasonal Vegetable and Chef's Choice of Accompaniment unless indicated*

*Cannolis and Assorted Italian Pastries*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

**\$34** with choice of 2 entrees

**\$37** with choice of 3 entrees

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# THE CAPE CODDER BUFFET DINNER

## SOUPS & SALADS

**Please select 1 soup and 1 salad**

Clam Chowder  
Corn Chowder  
Lobster Bisque  
Caesar Salad  
Caprese Salad (GF)  
Tossed Italian Salad (GF)

## ENTRÉES

**Please select 3**

Cape Cod "Stuffies" Traditional Stuffed Quahogs  
Mussels (GF) served in a Broth of White Wine, Garlic, Butter and Shallots  
Baked Cod with Traditional Cracker Crumble  
Baked Seafood Medley with Cod, Shrimp, Scallops, Seafood Stuffing and Lobster Sauce  
Grilled Chicken (GF) Boneless Breast with Lemon and Herbs  
Portuguese Jag (GF) a blend of Rice, Linguica, Tomatoes, Peppers, Onions and Kidney Beans  
Seasonal Grilled Vegetable Platter (V) (GF)

Baskets of Rolls and Butter

## DESSERTS

**Please select 2**

Whoopie Pies  
Strawberry Shortcake  
Watermelon Slices

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

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## GRAND BUFFET DINNER

### SOUPS

**Please select 1**

New England Clam Chowder  
Mushroom and Barley Soup  
Hearty Minestrone Soup  
Seafood Chowder

### SALADS

**Please select 1**

Baby Spinach Salad <sup>GF</sup> with Craisins, Pecans,  
Blue Cheese and Maple Vinaigrette  
Traditional Caesar Salad  
Panzanella Salad  
Tossed Italian Salad <sup>GF</sup>

### DESSERTS

**Please select 1**

Chocolate Bread Pudding  
with Fresh Whipped Cream  
Warm Lemon Bread Pudding  
with Fresh Whipped Cream  
Warm New England Apple Crisp  
with Fresh Whipped Cream  
Platter of assorted Mini Pastries  
(One per table. Please add \$2 per person)

### ENTRÉES

**Please select 2**

Seafood Stuffed Sole with Lobster Sauce  
Baked Cod with Sherry Crumb Topping  
Grilled Salmon <sup>GF</sup> with Lemon Dill Butter  
Scallop and Shrimp Scampi with Orecchiette Pasta  
Chicken Tenderloin Marsala  
Organic Grilled Chicken Breast <sup>GF</sup>  
with Tropical Fruit Salsa  
Cranberry Chicken with Cranberry Sage Stuffing  
Steak Tips with Teriyaki Sauce  
Boneless Short Ribs Jardinière  
Mushroom Ravioli <sup>V</sup> with Cured Tomato Ragout  
Penne Pasta Mediterranean <sup>V</sup> with Spinach,  
Kalamata Olives, Cured Tomato and  
Feta Cheese

### CARVING STATION

Roast Tenderloin of Beef	\$13 per person
Pork Loin	\$6 per person
Prime Rib	\$8 per person
Turkey	\$5 per person
Ham	\$5 per person

*Baskets of Rolls and Butter*

*Seasonal Vegetable and Chef's Choice of Accompaniment unless indicated*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

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