

Dinner Buffets

All American Cuisine

Please Select One of the Following:

Chicken Noodle Soup
Vegetable Minestrone Soup
Roasted Tomato Bisque
Clam Chowder (Additional \$2.00)

Please Select Two of the Following:

Bleu Cheese Wedge Salad, Bacon, Tomatoes, Pickled Onions
Romaine, Focaccia Croutons, Grape Tomatoes, Anchovy and Parmesan Dressing
Fresh Tomato & Mozzarella Layered Salad w/ Herb Oil & Balsamic Glaze
House Garden Salad, Tomatoes, Cucumbers, Red Onion, Balsamic Vinaigrette
Cobb Salad, Hard Boiled Eggs, Avocado, Bacon, Tomatoes, Blue Cheese, Sumac Ranch

Please Select Two of the Following:

Grilled Chicken with Mustard Cream Sauce and Crispy Shallots
Grilled Chicken with Tomato Fennel Relish
Lemon and Honey Glazed Salmon
Seared Salmon with Horseradish Crust and Dill Beurre Blanc
Grilled Marinated Steak with Chimichurri
Garlic & Peppercorn Crusted Steak with Red Wine Demi & Mushroom Ragout
New England Baked Haddock with Lemon Beurre Blanc
Assorted Dinner Rolls
Roasted Fingerling Potatoes
Seasonal Vegetables
Assorted Mini Tarts
Assorted Mini Flourless Chocolate Desserts
\$56.95 per person

Dinner Buffets

French Cuisine

Onion Soup
Endive, Walnut and Bleu Cheese Salad
Grilled Shrimp Niçoise Salad
Assorted Dinner Rolls
Truffle Chicken, Mushroom and Shallot Ragout
Sole Almandine
Skirt Steak Au Poivre, Caramelized Shallots, Red Wine Jus
Potato Au Gratin
Gremolata Carrots and Haricot Verts
Chocolate Mousse, Profiteroles and Crème Brûlée
\$58.95 per person

Minimum of 20 people

There is a charge of \$5.00 per person for Fewer Than 20

For additional Entrée Selection add \$10.00 per Person

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
Please Inform your Sales Person If A Person in Your Party Has A Food Allergy*

Guilt Free

Chicken Barley and Vegetable Soup

Spring Cobb Salad

Greek Salad, Feta, Tomatoes, Onions, Cucumbers, Olive Oil, Red Wine Vinegar

Please Select Two of the Following:

Cashew Chicken

Grilled Chicken Souvlaki with Tzatziki

Grilled Marinated Skirt Steak, Lemon and Parmesan

Citrus Salmon with Curried Butter Squash and Chickpeas

Miso Glazed Cod with Baby Bok Choy

Served with:

Whole Grain Dinner Rolls

Brown Rice Pilaf

Steamed Seasonal Vegetables

Assorted Chocolate Gluten Free Pastries

Assorted Mini Fruit Pastries

\$57.95 per person

Dinner Buffets

Fresh - Mex

Chicken Tortilla Soup

Southwestern Caesar Salad

Avocado, Corn, Black Bean & Roasted Tomato Salad

Please Select Two of the Following:

Adobo Rubbed Chicken, Avocado and Tomato Relish

Grilled Chicken, Caramelized Onions, Lime Aioli

Tequila & Lime Infused Scallops & Shrimp

Blackened Salmon, Cilantro Aioli

Turmeric & Chili Pepper Infused Flank Steak w/ Peppers, Onions & Flour Tortillas

Chili Lime Skirt Steak, Mango Salsa

Served With:

Jalapeno & Cheddar Corn Bread

Cajun Rice

Caramel Flan

Key Lime Pie Tarts

\$56.95 per person

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New England Clam Bake

Clam Chowder

House Garden Salad

Traditional Red Bliss Potato Salad

Coleslaw

Scallion Corn Bread

Buttermilk Fried Chicken

Chorizo Mussels

Steamed Lobster, Drawn Butter, Lemon

Corn on the Cob

Drunken Berries, Sweet Biscuits and Whipped Cream

Market Price

***Minimum of 25 people**

There is an Additional Charge of \$10.00 Per Person for Fewer than 25 People

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