

Dinner Buffet

Minimum guest count 40, Available Anytime (36 per person)

SALAD

(Choose One)

Traditional Caesar

Mixed Green Salad

Baby Spinach with Cucumber, Red Onion, and Feta Vinaigrette

SIDES

(Choose One)

Garlic Mashed Red Bliss Potatoes

Potatoes Au Gratin

Roasted Yukon Gold Potatoes

Wild Mushroom Risotto

Classic Rice Pilaf

VEGETABLE

(Choose One)

Roasted Seasonal Mix

Sautéed Green Beans Almondine

Grilled Zucchini and Summer Squash

Honey Roasted Carrots

Grilled Asparagus

ENTREES

(Choose Two)

Roasted Haddock with Seafood Stuffing and Lobster Cream Sauce

Grilled Salmon with Tricolored Pepper and Sun Dried Tomato and Artichoke Chutney

Shrimp Scampi with Diced Tomatoes, Sautéed Spinach and Pappardelle in a light Lemon-White Wine Sauce

Boneless Chicken Breast Stuffed with fresh Asparagus, Oven Roasted Tomatoes and Fontina Cheese

Chicken Piccata with Lemon Caper Sauce

Roasted Vegetable Ravioli (*vegetarian*)

Add Carving Station (100 Carving Fee):

Roasted Pork Loin Stuffed with Brandied Fruits and a Port Reduction

Slow Roasted Angus Prime Rib au Jus

DESSERT

(Choose One)

Assorted Cake and Pie Display

Chocolate-Dipped Fruit

Traditional Clam Bake

Minimum guest count 20; Available any time; *Market Price*

Fresh Garden Salad

Creamy Clam Chowder

Steamed Red Bliss Potato

Grilled Corn on the Cob

New England Steamers

Steamed Lobster with Drawn Butter

Strawberry Shortcake

