

Function Menu

Guests can choose from our listed menus, add displays or passed hors d'oeuvres to any event or custom design a seasonal menu with our Chef.

Buffet

Plated Luncheon: \$14.00 per person entree only

Clam chowder or mixed green salad with house dressing: \$4.00 per person

Choice of:

Baked haddock with sherry crumbs, mashed potato and seasonal vegetable

Grilled salmon with over rice pilaf with seasonal vegetable and lemon caper butter sauce

Slow roasted Statler chicken breast with herb jus, asparagus and white wine risotto with mushrooms

Butternut Squash Ravioli with spinach, roasted red peppers, sherry cream sauce and matchstick apples

Dessert: \$4.00 per person

Apple Crisp with vanilla bean ice cream

Plated Dinner: \$22.00 per person entree only

Soup: \$4.00 per person

Clam chowder or Seasonal Soup

Salad: \$4.00 per person

Mixed greens with house dressing or Caesar salad

Choice of:

Grilled Swordfish Nicoise with lemon vinaigrette, green beans, tomato, olives, red bliss potatoes and soft boiled egg

Grilled petite filet with gorgonzola mashed potatoes, asparagus, roasted mushroom and maderia wine sauce

Seared scallops with corn risotto, baby spinach and cherry tomatoes, with citrus herb butter sauce

Slow roasted Statler chicken breast with herb jus, asparagus and white wine risotto with mushrooms

Butternut Squash Ravioli with spinach, roasted red peppers, sherry cream sauce and matchstick apples

Dessert: \$4.00 per person

Homemade Strawberry Shortcake with vanilla bean ice cream and whipped cream