



PEABODY
Buffets & Banquets



PLATED DINNER ENTRÉES

Top Sirloin
Served with a Merlot Demiglaze
\$28.95

New York Sirloin
Topped with Sautéed Mushrooms
\$30.95

Roast Prime Rib of Beef
Served with Au Jus
Minimum 10 orders
\$30.95

Macadamia Encrusted Chicken
Served with Apple Chutney
\$25.95

Baked Filet Haddock
Baked with White Wine and Lemon
Topped with Seasoned Bread Crumbs
\$26.95

Chicken Breast Dijonnaise
Mustard Crusted Chicken Breast served with a
Whole Grain Dijon Mustard Sauce
\$25.95

Baked Chicken Breast
Stuffed with Apple Bread Stuffing
\$25.95

Center Cut Filet Mignon
Char-Broiled 8oz Filet
Drizzled with a Merlot Demiglaze
\$33.95

Grilled Salmon Filet
Served with Fresh Pineapple Salsa
\$27.95

Baked Stuffed Shrimp
Jumbo Shrimp (4) Stuffed with
Seafood Stuffing and Breadcrumbs
\$31.95

~Choice of more than two add \$2.00 per person~

All Dinner Menus Include the Following

Garden ~ Spinach ~ or Caesar Salad
Choice of Potato
Fresh Vegetable
Choice of Entrée

Warm homemade foccacia bread with butter

Dessert
Coffee ~ Decaf ~ Tea

We would be happy to fulfill any special request

Vegetables

~ Choice of One ~
Broccoli Florets with Basil Butter
Honey Glazed Carrots
Vegetable Medley
Green Beans Almandine

Potatoes

~ Choice of One ~
Rice Pilaf
Twice Baked Potato
Garlic Mashed
Oven Roasted Red Bliss

Desserts

~ Choice of One ~
Apple Crisp
Strawberry Shortcake
Toll House Pie
Double Chocolate Cake
Vanilla Ice Cream with Strawberries
Chocolate Mousse

SYLVAN'S COLD BUFFET

~ Choice of Two ~

Garden Salad ~ Spinach Salad ~ Caesar Salad
Greek Salad ~ Pasta Salad ~ Potato Salad

~ Choose Two Selections from Groups Below ~

Selection One

Deli Platter

Sliced Roast Beef ~ Honey Baked Ham
Oven Roasted Turkey and a variety of cheeses
Fresh Rolls, Pickles and Condiments

Selection Two

Assorted Fresh Wrap Display
Chef's choice of wraps rolled in a flour tortilla

Selection Three

Assorted Finger Sandwiches
Tuna, Chicken and Seafood Salad

Fresh Fruit Display

Cookies and Brownies

Fresh Brewed Coffee ~ Decaf ~ Tea

\$22.95 Per Person

ITALIAN BUFFET

Cold Antipasto ~ Freshly Tossed Caesar Salad

*Baskets of Warm Focaccia Bread
Italian Bread Sticks*

~ Choice of Two ~

*Breast of Chicken Parmesan ~ Eggplant Parmesan ~ Italian Meatballs
Home-style Lasagna (with or without meat) ~ Chicken Marsala*

~Choice of One ~

*Penne with Marinara Sauce ~ Roasted Vegetable Primavera
Tri-color Tortellini with sauce*

Assorted Pastries and Cookies

Freshly Brewed Coffee ~ Decaf ~ Tea

\$27.95 Per Person

SYLVAN BUFFET

~Choice of One ~

*Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad
Warm homemade foccacia bread with butter*

~Choice of One ~

*Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions
Chicken Picatta ~ Roast Top Sirloin with Merlot Demiglaze
Chicken Parmesan ~ Chicken Broccoli Penne*

~Choice of One ~

Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes ~ Pasta with Marinara Sauce

~ Choice of One ~

*Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots
Sautéed Broccoli with Basil Butter*

~ Dessert (choices on page 3) ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$25.95 Per Person

VIC'S BUFFET

~Choice of One ~

*Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad
Warm homemade foccacia bread with butter*

~Choice of Two~

*Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions
Chicken Picatta ~ Roast Top Sirloin with Merlot Demiglaze
Chicken Parmesan ~ Chicken Broccoli Penne*

~Choice of One ~

Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes ~ Pasta with Marinara Sauce

~ Choice of One ~

*Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots
Sautéed Broccoli with Basil Butter*

~ Dessert (choices on page 3) ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$27.95 Per Person

GRANDE BUFFET

~Choice of One ~

*Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad
Warm homemade foccacia bread with butter*

~Choice of Three~

*Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions
Chicken Picatta ~ Chicken Parmesan ~ Chicken Broccoli Penne
Roast Top Sirloin with Merlot Demiglaze (40 person minimum)*

~Choice of One ~

Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes ~ Pasta with Marinara Sauce

~ Choice of One ~

*Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots
Sautéed Broccoli with Basil Butter*

~ Dessert (choices on page 3) ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$29.95 Per Person

BREAKFAST BUFFET

Our most popular buffet for baby or bridal showers

~Served Chilled Juice~

~Assorted Fresh Fruit Platter~

~Assortment of Confections~

Tray of the Chef's choice of fresh pastries

Scrambled Fresh Eggs

Canadian Bacon or Sausage

Applewood Smoked Bacon

Double Thick French Toast ~
Syrup

Chicken Broccoli Penne

Home Fries ~ Sautéed onions

Freshly Brewed Coffee ~ Decaf ~ Tea

\$24.95 Per Person

We will cut your cake free of charge.

If you would like to add ice cream, please add \$1.00 per piece.

Champagne Toast is available for \$2.50 per person

Hors D'oeuvres Cocktail Parties

Minimum of 20 people

GRILLE PARTY

\$21 Per Person

Choice of:

- 1 Stationary Appetizer
- 2 Silver Appetizers
- 1 Platter

DELUXE PARTY

\$25 Per Person

Choice of:

- 2 Stationary Appetizers
- 2 Silver Appetizers
- 2 Platters

SUPREME PARTY

\$33 Per Person

Choice of:

- 2 Stationary Appetizers
- 2 Silver Appetizers
- 2 Gold Appetizers
- 2 Platters

STATIONARY APPETIZERS

- Meatballs ~ Italian ~ Swedish
- Southwest Veggie Quesadillas
- Blackened Chicken Quesadillas
- Bruschetta
- Chicken Fingers ~ Buffalo Style
- Nacho Chips with Salsa & Con Queso
- Spinach and Artichoke Dip
- Stuffed Potato Skins

PLATTERS

- Cookies & Brownies
- Fresh Fruit Platter
- Fresh Vegetable Crudités
- International Cheeseboard
- Assorted Finger Sandwiches
- Mini Quiche
- Tossed Salad with dressing choice
- Caesar Salad
- Pasta Salad
- Potato Salad
- Greek Salad

SILVER APPETIZERS

- Stuffed Deviled Eggs
- Mini Spring Rolls
- Chickpea Fritter
- Bleu Cheese & Caramelized Onion Tartlet
- Caprese Salad Skewer
- Tapenade & Goat Cheese Bruschetta
- Mac & Cheese Balls
- Broccoli Bites
- Teriyaki Beef Skewers
- Buffalo Chicken Egg Rolls
- Steak & Cheese Egg Rolls
- Sun Dried Tomato Feta Croustades
- Spanakopita
- Bleu Cheese Stuffed Dates
- Macadamia Crusted Chicken Lollipops
- Peanut Chicken Skewers
- Fried Artichokes

GOLD APPETIZERS

- Tenderloin on Crostini
- Classic Shrimp Cocktail
- Scallops Wrapped in Bacon
- Coconut Shrimp with Sweet & Sour Sauce
- Pork Belly BLT Sliders
- Cucumber Cups with Salmon Mousse
- Pancetta Wrapped Prawns
- Mini Shrimp Cakes
- Tempura Salmon
- Tempura Shrimp
- Mini Crab Cakes with Remoulade
- Cheese Burger Sliders
- Buffalo Chicken Sliders
- Pulled Pork Sliders
- Crab Rangoon
- Prosciutto Wrapped Asparagus
- Fresh Smoked Salmon with Crisp Potato Pancake