

Toasts

Champagne \$2.50

Chardonnay \$2.50

White Zinfandel \$2.50

Sparkling Cider \$2.50

Appetizers

Thirty person minimum, priced per person.

Cheese and Crackers \$2.50

Vegetable tray with Dip \$2.50

Chicken Tenderloins \$2.50

Meatballs \$2.50

Scallops wrapped in Bacon \$3.95

Fresh Fruit Tray \$2.50

Shrimp Cocktail \$3.95

Stuffed Mushrooms \$2.50

Combo Platter \$3.95

Mozzarella Sticks, Chicken Fingers and Potato Skins.

Limited Menus

(15–40 people)

All Limited Menus Include Soup, Salad,
Rolls, Coffee, Tea and Strawberry Shortcake.

Limited Menu #1 \$19.95

Sirloin Steak Tips

Served with red bliss mashed potato,
and the chef's vegetable selection

Chicken Parmesan

Served with Linguine

Baked Haddock

Served with red bliss mashed potato,
and the chef's vegetable selection

Limited Menu #2 \$22.95

Roast Prime Rib Au Jus

Served with red bliss mashed potato,
and the chef's vegetable selection

Chicken Marsala

Served with Linguine

Baked Seafood Combination

Served with red bliss mashed potato,
and the chef's vegetable selection

The Finishing Touch

Custom Cakes from \$2.95

Strawberry Shortcake \$2.95

Assorted Pastry Tray \$2.95

Individually Plated Entrees

Thirty person minimum, choice of one entree.

Stuffed Chicken Breast \$19.95

Boneless breast of chicken with sage stuffing.

Served with red bliss mashed potato
and the chef's vegetable selection.

Roast Prime Rib Au Jus \$25.95*

Our slow roasted choice ribeye. Served with baked
potato and the chef's vegetable selection.

Chicken Cordon Bleu \$20.95

Boneless breast of chicken stuffed with imported ham
and swiss cheese. Served with rice florentine
and the chef's vegetable selection.

Topped with supreme sauce

Roasted Pork Loin \$19.95 *

Slow roasted pork loin. Served with
red bliss mashed potato, the chef's
vegetable selection and pan gravy.

Baked Country Ham \$19.95*

Served with red bliss mashed potato, the chef's
vegetable selection and pineapple raisin sauce.

Roasted Top Round of Beef \$20.95 *

Choice top round of beef. Served with red bliss mashed
potato, the chef's vegetable selection and pan gravy.

Roasted Turkey \$19.95 *

Served with sage stuffing, red bliss mashed potato,
the chef's vegetable selection and pan gravy.

Baked Haddock \$21.95

Fresh haddock fillet topped with our house breadcrumbs.
Served with rice florentine and the chef's vegetable selection.

Prime Rib & Bk. Shrimp \$29.95

Our slow roasted choice ribeye accompanied
by two jumbo stuffed shrimp. Served with baked potato
and the chef's vegetable selection.

Filet Mignon & Bk. Shrimp \$31.95

Our choice filet mignon accompanied by
two jumbo stuffed shrimp. Served with baked potato
and the chef's vegetable selection.

All Entrees Include Soup, Salad, Potato, Vegetable,
Rolls, Coffee and Strawberry Shortcake.

* Available Family Style for an additional \$1.00 per person.
Combine any two entrees for an additional \$2.00 per person

Buffets

Thirty person minimum.

Breakfast Buffet \$15.95

Scrambled Eggs, Bacon, Sausage, Belgian waffles.

Assorted Pastries and Muffins, Home Fries, Fresh Fruit, Orange Juice, Coffee and Tea.

Brunch Buffet \$17.95

Scrambled Eggs, Bacon, Sausage, Assorted Pastries and Muffins, Home Fries, Fresh Fruit,

Chicken Broccoli Penne, Tossed Salad, Orange Juice, Coffee and Tea.

Buffet #1 \$21.95

Baked Haddock, Roast Turkey, Sage Stuffing, Red Bliss Mashed Potatoes,

Homemade Gravy, Fresh Seasonal Fruit Tray, Tossed Salad, Coffee and Tea.

Buffet #2 \$23.95

Sirloin Steak Tips with Sautéed Peppers and Onions, Quartered Roasted Chickens,

Roasted Red Potatoes, Fresh Seasonal Fruit Tray, Tossed Salad, Coffee and Tea

Buffet #3 \$18.95

Chicken Broccoli Penne, Italian Meatballs, Imported Ham & Swiss and Roast Turkey & Cheddar

on Sliced Baguettes, Fresh Seasonal Fruit Tray, Tossed Salad, Coffee and Tea.

Buffet #4 \$21.95

Baked Ham, Roasted Turkey, Sage Stuffing, Red Bliss Mashed Potatoes, Homemade Gravy,

Fresh Seasonal Fruit Tray, Tossed Garden Salad, Coffee and Tea.

Buffet # 5 \$28.95

Roast Prime Rib, Baked Haddock, Roast Turkey, Sage Stuffing, Mashed Potatoes,

Homemade Gravy, Fresh Seasonal Vegetable, Tossed Salad, Coffee and Tea.

Luncheon Plated Entrees

Luncheon pricing is valid Monday thru Friday between the hours of 11:00 am and 3:00 pm. (Excluding Holidays)

Stuffed Chicken Breast \$17.95

Served with red bliss mashed potato and fresh vegetable.

Roasted Pork Loin \$17.95 *

Served with red bliss mashed potato and fresh vegetable.

Baked Country Ham \$17.95*

Served with red bliss mashed potato and fresh vegetable. and pineapple raisin sauce.

Roasted Top Round of Beef \$17.95 *

Served with red bliss mashed potato and fresh vegetable.

Roasted Turkey \$18.95 *

Served with sage stuffing, mashed potato and fresh vegetable.

Baked Haddock \$18.95

Fresh haddock fillet, served with rice and fresh vegetable.

All lunch entrees include Soup, Salad, Rolls, Coffee and Dessert.

Available Family Style for an additional \$1.00 per person.

Luncheon Buffets

Thirty person minimum.

Breakfast Buffet \$15.95

Scrambled Eggs, Bacon, Sausage, Belgian waffles. Assorted Pastries and Muffins,

Home Fries, Fresh Fruit, Orange Juice, Coffee and Tea.

Brunch Buffets \$17.95

Scrambled Eggs, Bacon, Sausage, Assorted Pastries and Muffins,

Home Fries, Fresh Fruit, Chicken Broccoli Penne, Tossed Salad, Orange Juice, Coffee and Tea.

Buffet #1 \$18.95

Baked Haddock, Roast Turkey, Sage Stuffing, Red Bliss Mashed Potatoes,

Homemade Gravy, Fresh Seasonal Fruit Tray, Tossed Salad, Coffee and Tea.

Buffet # 2 \$20.95

Sirloin Steak Tips with Sautéed Peppers and Onions, Quartered Roasted Chickens,

Roasted Red Potatoes, Fresh Seasonal Fruit Tray, Tossed Salad, Coffee and Tea.

Buffet #3 \$16.95

Chicken Broccoli Penne, Italian Meatballs, Roast Turkey & Cheddar and Imported Ham & Swiss on Sliced Ba-

quettes, Fresh Seasonal Fruit Tray, Tossed Salad, Coffee and Tea.

Buffet # 4 \$18.95

Baked Ham, Roasted Turkey, Sage Stuffing, Red Bliss Mashed Potatoes,

Homemade Gravy, Fresh Seasonal Fruit Tray, Tossed Garden Salad Coffee & Tea