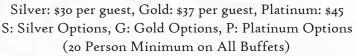


DINNER BUFFET





STARTERS

Select One. Additional Choice Add \$5.

Tomato Caprese (P, G) — homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic

Innkeepers Salad (P, G) — toasted hazelnuts, sliced mushrooms, parmesan cheese, arugula, red wine vinaigrette

Panzanella Salad (P, G) — mixed greens, grilled peppers, baby tomatoes, marinated onions, soft bread, goat cheese, balsamic

Strawberry Goat Cheese Salad (P, G) — mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette

Roasted Beet Salad (P, G) — fresh roasted beets, arugula, crumbled blue cheese, walnuts, pomegranate dressing

Lobster Bisque (P, G) — our chef's signature recipe enhanced with chunks of fresh picked Maine lobster

Classic Caesar Salad (P, G, S) — crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan

Mixed Green Salad (P, G, S) — local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette

Baby Spinach Salad (P, G, S) — crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette

New England Clam Chowder (P, G, S) — fresh sea clams, onion, celery, thyme, potatoes, bacon & cream

Butternut Squash Bisque (P, G, S) — squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas

Tomato Basil Bisque (P, G, S) — Roma tomatoes, vidalia onions, dairy cream, basil

Cheddar Broccoli Soup (P, G, S) — Vermont cheddar, broccoli, onions, cream

Vegetarian Minestrone (P, G, S) — beans, tomatoes, onions, carrots, celery, herbs, pasta, vegetable broth

MAINS

Select Two. Additional Choice Add \$8.

Roasted NY Sirloin (P) - rosemary roasted, sliced thin, cabernet wine reduction

Shrimp Scampi (P, 6 shrimp per person) (G, 4 shrimp per person) — sautéed medium Gulf shrimp, brandy, white wine, garlic lemon, tomatoes & butter served over linguini

Italian Chicken Braciole (P, G) — smokey bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus

Braised Short Ribs (P, G) - melt in your mouth tender, natural beef reduction, shallots, fresh thyme

Eggplant Lasagna (P, G) — fried eggplant, herbed ricotta, roasted tomato sauce, parmesan & mozzarella

Baked Atlantic Salmon (P, G, S) – sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Roasted Garlic Chicken (P, G, S) - local bone-in chicken, roasted garlic oil, herbs de Provence

Chicken Broccoli Alfredo (P, G, S) – tender chunks of chicken, broccoli florets, creamy parmesan alfredo

Chicken Piccata (P, G, S) - tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs

Mediterranean Chicken Medley (P, G, S) — herbs de Provence chicken, roasted vegetable medley, sun dried tomatoes, feta cheese, Kalamata olives, garlic olive oil

Bull Run Yankee Pot Roast (P, G, S) — our timeless classic of slow roast beef round simmered in rich pan gravy Baked New England Haddock (P, G, S) — local haddock, house seasoned breadcrumbs, lemon butter Italian Sausage or Meatball Marinara (P, G, S) — served with penne rigate & freshly grated parmesan Vegan Vegetable Ravioli (P, G, S) — egg free vegetable ravioli, roasted tomato sauce, sautéed squash accent

SIDES

Select Two. Additional Choice Add \$3.

Roasted Asparagus (P)

Potato Gratin (P)

Garlicky Spinach (P, G)

String Beans with Mushroom & Peppers (P, G)

Country-Style Mashed Potatoes (P, G, S)

Seasonal Vegetable Medley (P, G, S)

Herbed Rice Pilaf (P, G, S)

Buttered Pasta (P, G, S)

buttered cavatapi, mini penne, linguini, whole wheat spaghetti

Twice Baked Potatoes (P)

Whipped Sweet Potatoes (P, G)

Mashed Butternut Squash (P, G)

Baked Macaroni and Cheese (P, G, S)

Rosemary Roasted Creamer Potatoes (P, G, S)

Zucchini & Summer Squash Parmesan (P, G, S)

Glazed Carrots (P, G, S)

Desserts

Select One. Additional Choice Add \$6.

Ice Cream Sundae Bar (P, G) — scooped to order vanilla bean ice cream, hot fudge, caramel, strawberries, chopped walnuts, whipped cream, cherries (\$40 scooper fee)

Cheese Cake Bar (P, G) - homemade NY style cheese cake, chocolate sauce, caramel, fresh strawberries

Homemade Tiramisu (P, G) – espresso soaked lady finger cookies, mascarpone cheese, cocoa powder

Miniature Pastry Centerpiece (P, 3 pieces per person) (G, 2 pieces per person) — an elegant array of fine pastry confections such as petit fours, chocolate truffles, mousse cups, tea cakes, caramel bouche, cream puffs

Cupcake Display (P, 3 flavors) (G, 2 flavors) (S, 1 flavor) — freshly prepared by our pastry chef

Freshly Baked Pies (P, 3 flavors) (G, 2 flavors) (S, 1 flavor)

Cream Pies: chocolate cream, coconut cream, banana cream, Boston cream, lemon meringue Fruit Pies: apple, cherry, blueberry, strawberry rhubarb, dutch apple, pumpkin, pecan

Warm Apple Crisp (P, G, S) - Macoun apples, raisins, brown sugar, cinnamon oat streusel, whipped cream

Seasonal Fruit Cobbler (P, G, S) - spiced seasonal fruits in natural syrup, crumble topping, whipped cream

Gourmet Cookie & Brownie Tray (P, G, S) - an array of freshly baked cookies & dutch cocoa brownies

Chocolate Trifle Celebration (P, G, S) — dark chocolate mousse, chocolate brownie, milk chocolate sauce, chantilly cream, shaved chocolate

Sticky Toffee Bread Pudding (P, G, S) - warm french brioche, espresso, milk chocolate toffee, caramel, whipped cream



Executive Chef Stephen Barck

PRICING SUBJECT TO CHANGE. ALL PARTIES WILL BE SUBJECT TO 7% TAX, 20% SERVICE FEE AND 5-8% ADMIN FEE