



**Dinner Buffet Menu**  
(Minimum 25 guests)  
\$35.99 per person

**Please Choose One Salad from below:**

*Field Green Artisan, mixed baby lettuces, fresh local vegetables, vinaigrette*  
*House Classic Caesar, hearty romaine, garlic croutons, pecorino romano*

**Please Choose One from below:**

*Pasta Primavera with vegetables and wine sauce*  
*Cobblestones Mac 'n Cheese with peas, bacon, and onion strings*  
*Farro & Quinoa Stuffed Peppers with romesco sauce*  
*Frutti di Mare with seasonal seafood in a light basil cream sauce Add \$4pp*

**Please Choose One from below:**

*(served with chef's seasonal vegetables)*  
*Chicken Marsala with exotic mushrooms in a silken wine sauce*  
*Roasted Bone in Chicken, lemon thyme*  
*Stones Signature Panko Crusted Haddock, lemon sauce*  
*Roasted Salmon, maple cider glaze*  
*Braised Short Ribs, pan jus*

**Add one from below for additional cost listed:**

*Sliced Roast Tenderloin of Beef in jus \$14pp*  
*Slow Herb Roasted Prime Rib with horseradish cream \$12pp*  
*Whole Turkey Breast with pan gravy \$6pp*

**Please Choose One from below:**

*Homemade Chocolate Torte with raspberry coulis*  
*Homemade Carrot Cake with maple cream cheese frosting*  
*Fresh Baked Chocolate Brownies and Cookies*

*(Buffet dinners include bread and butter, chef's potato and vegetable, dessert, coffee)*

*\*Add a bountiful crudité display for \$9.99pp for pre-dinner hors d'oeuvres*

*\*Parties under 25 ppl add an additional \$3.00pp*

*\*Add an additional pasta or entrée \$4.00pp*

*\*Add unlimited soda for \$2.00pp*

*\*All prices subject to tax, service charges, and equipment rentals, as necessary*

*\*Function dates require a nonrefundable deposit in order to guaranty a reservation*

*\*Menu choices and a minimum guest count are required (14) days in advance*