Luncheon Buffet Menu
(minimum 25 guests)
\$24.99pp

## Salad Choice of:

Field Green Artisan Mixed baby lettuces, fresh local vegetables, house vinaigrette House Caesar Salad Hearty romaine, garlic croutons, pecorino romano cheese

## Deli style sandwich wraps to include:

Roasted Beef with horseradish cream sauce
Chicken BLT
Roasted Vegetables and hummus
*Sandwiches include Homemade Coleslaw and Sweet and Spicy Chips

## Please Choose One Entrée from:

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 Entrée from:

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

## Dessert (Please choose one):

Homemade Carrot Cake with Maple Cream Cheese Frosting
Chocolate Torte with Raspberry Coulis
Chocolate Chip Brownies \& Fresh Baked Cookies
*Luncheon Buffets include rolls and butter, soft drinks, dessert and coffee
*Add a bountiful crudité display for $\$ 9.99 p$ por pre-entree hors d'oeuvres
*Parties under 25ppl add an additional \$3.oopp
*Add an additional pasta or entrée \$4.oopp
*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.

