

Dinner Buffets

The Front Nine

Garden Salad or Caesar Salad &

Warm Dinner Rolls

Entrees: (choice of two)

Steak Tips, Madeira Mushroom Demi

Roasted Breast of Chicken, Goat Cheese,

Roasted Peppers & Spinach

Parmesan Encrusted Chicken, Lemon

Veloute

Baked Haddock with Sherry Crumbs

Roasted Pork Loin Au Jus

Tortellini Primavera with Pink Vodka Sauce

Buffet Includes:

Italian Roasted Potatoes or Wild Rice

Seasonal Vegetable

\$29 per guest

MCC BBQ Buffet

Garden Salad, Potato and Pasta Salad &

Cornbread

Entrees: (choice of two)

Honey Mustard BBQ Chicken

Marinated Steak Tips

Thai Chili Marinated Turkey Tips

St. Louis Style Ribs with Bourbon BBQ Sauce

Grilled Sweet Italian Sausage or Kielbasa

with Peppers and Onions

Buffet Includes:

Blue Cheese & Bacon Mashed Potatoes

Corn on the Cob

\$31 per guest

Par Three Buffet

Garden Salad or Caesar Salad &

Warm Dinner Rolls

Entrees: (choice of three)

Roasted Sirloin with Bearnaise Sauce

Sausage & Cranberry Stuffed Chicken Steak Tips, Madeira Mushroom Demi

North Atlantic Salmon, Lemon Dill Sauce

Buffet Includes:

Italian Roasted Potatoes or Wild Rice

Seasonal Vegetables

\$36 per guest

The Tuscan

Minestrone Soup & Garlic Bread

Appetizers: (choice of two)

Antipasto Platter, Tomato & Mozzarella Salad,

Caesar Salad or Garden Salad

Entrees: (choice of three)

Chicken Parmesan

Eggplant Parmesan

Chicken & Broccoli Alfredo with Penne

Veal Cacciatore

North Atlantic Salmon Puttanesca

Shrimp & Pesto Cream with Penne

Jumbo Italian Meatballs

Buffet Includes:

Balsamic Marinated Vegetables &

Penne Marinara

\$33 per guest

The New Englander

New England Clam Chowder &

Warm Dinner Rolls

Salad: (choice of one)

Garden Salad, Caesar Salad or

Seasonal Spinach Salad

Carving:

Roast Prime Rib, Au Jus

Entrees:

Herb Roasted Statler Chicken Breast,

Wild Mushrooms, Cherry Balsamic Reduction

Steamed Lobster Tail, Lemon & Butter

Buffet Includes:

Italian Roasted Potatoes or Garlic Mashed

Potatoes, Seasonal Veaetable

(\$75 Chef Carving Fee)

\$41 per guest

Dessert Selections

(choice of one)

Apple Crisp with Fresh Whipped Cream Cheesecake with Strawberry Topping

Carrot Cake with Cream Cheese Frostina

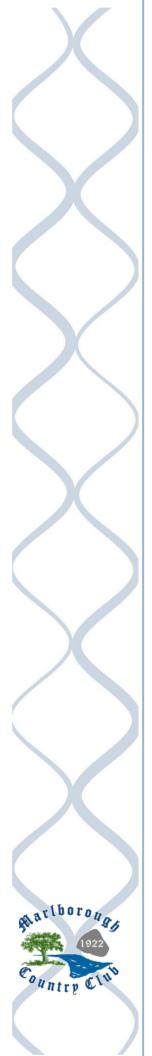
Chocolate Mousse Cake

Limoncello Mascarpone Cake

Strawberry Shortcake

All Dinner Buffets served with Regular Coffee, Decaf Coffee and Herbal Teas

All Food and Beverage Prices are Per Person and Subject to a 7% MA Tax, 18% Gratuity and 4% Administrative Fee Taxable Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness"
Massachusetts State Sanitary Code



Plated Dinner

3 Course Plated Dinner

Choose 1 Appetizer, 1 Entrée & 1 Dessert (2 Entrée Choices - \$1 Upcharge, 3 Entrée Choices - \$2 Upcharge)

Appetizers (choice of one)

Classic Caesar Salad
Garden Salad & House Italian Dressing
Spinach Salad, Walnuts, Dried Cranberries, Granny Smith Apples,
Crumbled Blue Cheese, Balsamic Dressing
New England Clam Chowder
Chicken & Wild Rice Soup
Butternut Squash & Apple Bisque

Entrées (choice of two)

Tortellini Primavera with Pink Vodka Sauce \$29
Vegetable Napoleon, Creamy Polenta \$29
Chicken Francaise – Lemon \$31
Chicken Marsala Wild Mushroom Sauce \$31
Chicken Cordon Blue with Tarragon Supreme Sauce \$32
Parmesan Encrusted Chicken, Lemon Veloute \$32
Stuffed Pork Loin with Spinach, Roasted Red Peppers, Aged Provolone \$32
Baked Haddock with Sherry Crumbs \$33
Stuffed Haddock with Crab Stuffing, Lobster Newberg Sauce \$36
Atlantic Salmon, Puttanesca Sauce \$36
Baked Stuffed Shrimp with Lemon & Clarified Butter \$38
12 oz. New York Sirloin with Caramelized Onion and Mushrooms \$38
Prime Rib Au Jus \$38
8 oz. Filet with Roasted Garlic Madeira Demi \$40
16 oz. Grilled Rib Eye, Rosemary Au Jus \$40

Dessert Selections

(choice of one)

Apple Crisp with Fresh Whipped Cream Cheesecake with Strawberry Topping Carrot Cake with Cream Cheese Frosting Chocolate Mousse Cake Limoncello Mascarpone Cake Strawberry Shortcake

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