

Join us for dinner

All Dinners include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas
Based on 90 minutes of continuous service

Dinner Buffets

The New England Buffet | \$40.00

Corn Chowder or New England Clam Chowder
Field Green Salad
Macaroni Pasta Salad or Baked Macaroni & Cheese
Two Dessert Selections

Choose 2:

- New England Pot Roast
- Roast Pork Loin with Apple Stuffing
- Roast Breast of Turkey with Natural Gravy
- Fillet of Sole with Seafood Stuffing and White Wine Cream Sauce

The Bradley Buffet | \$45.00

Arugula Salad
with Grapes, Toasted Pine Nuts, Pecorino,
and Red Wine Vinaigrette
Caesar Salad
with Romaine Lettuce, Parmesan Cheese,
and Garlic Croutons
Chef's Choice of Starch and Vegetable
Two Dessert Selections

Choose 2:

- Beef Tenderloin with Demi-glace
- Apricot Glazed Pork Tenderloin
- Lemon-Dill Salmon
- Seared Herb Chicken Breast



The Tuscan Buffet | \$ 45.00

Choose 2:

- Italian Wedding Soup
- Minestrone Soup
- Pasta Fagioli
- Caesar Salad
- Antipasto Display
- Tortellini Salad with Roasted Bell Peppers and Tomatoes
- Grilled Seasonal Vegetables

Choose 2:

- Chicken Piccata, Marsala, Or Parmigiana
- Linguine alla Vongole Red or White Clam Sauce
- Cheese Ravioli with Pomodors, Herb Butter, Pesto Cream, Chasseur Mushroom Sauce
- Scampi Tradizionale or Fra Diavolo
- Swordfish Milanese with Genoese Pesto and Aged Balsamic Reduction Or Grilled with Lemon Oil and Salsa Cruda
- Herb Seared Atlantic Salmon with Buerre Monte

Two Dessert Selections

The Windsor Buffet | \$50.00

Gazpacho Soup or Tomato Basil Bisque

Grilled Vegetable Medley

Starch of the Day

Choose 1:

- Baby Spinach Salad with Avocados, Baby Native Tomatoes, Apricots, Spiced Pecans, Brie Wheels, Zinfindel Vinaigrette
- Tomato Caprese, Local Farmed Mozzarella, Garden Basil, EVOO, Date Vinagrette
- Arugula, Grapes, Toasted Pine Nuts, Thyme, Truffle Pecorino, Red Wine Maple Vinaigrette

Choose 2:

- Braised Beef Short Ribs with Caramelized Onion and Mushroom Demi-Glace
- Organic Herb Chicken Roulade with Rosemary Poulet Consomme
- Alderwood Smoked Atlantic Salmon
- Red Snapper Sautier with Lemon Champagne Virgin Vinaigrette

Two Dessert Selections

The Caribbean Buffet | \$42.00

Fresh Fruit Tower Display

Roast Corn, Jicama Salad
with Lime Vingrette

Rice & Peas

Seasonal Vegetables

Choose 2:

- Montego Jerk Spiced Chicken
- Roasted Garlic & Citrus Chicken
- Jamaican Beef Patties
- Chimichurri Marinated Beef Steaks
- Adobo encrusted Red Snapper with Spiced Rum & Mango Pineapple Salsa
- Pan Seared Grouper & Pineapple Roulade
- Coconut & Herb encrusted Tilapia Pernil (Puerto Rico roast pork)
- Island Rum BBQ Pork or Beef Ribs

Two Dessert Selections

Desserts:

Apple or Peach Cobbler

Mango Upside Down Cake

NY Cheesecake

Bananas Foster Bread Pudding

Dulce De Leche Cheesecake

Tiramisu

Lemon Cake with Fresh Berries

Chocolate Carmel Lava Cake