



# DINNER BUFFET

All prices are subject to 18% service charge and applicable taxes.  
Priced per serving. Includes compostable service.  
All prices are based on a minimum of 25 guests.

## \$40 (SELECT ONE FROM EACH CATEGORY)

### ENTRÉE (ADD A SECOND ENTRÉE FOR \$5)

- ✦ Sirloin & Red Wine Braised Shallot
- ✦ Stuffed Fontina & Spinach Chicken with Sauce Supreme
- ✦ Grilled Pork Loin & Whole Grain Mustard Cream
- ✦ Atlantic Salmon with Melted Leek Beurre Blanc
- ✦ New England Baked Cod Loin with Buttered Breadcrumb Topping

### VEGGIES

- ✦ Roasted Squash
- ✦ Sautéed Season Vegetables
- ✦ Roasted Carrots with Orange Flower Honey & Basil
- ✦ Haricots Verts

### STARCHES

- ✦ Calabrese Potatoes
- ✦ Roasted Garlic Mashed Potatoes
- ✦ Toasted Almond Basmati Rice
- ✦ Maple/Bacon Glazed Sweet Potatoes

### PASTA

- ✦ Radiatore Pasta, Roasted Chicken & Sun-Dried Tomato Cream
- ✦ Orecchiette Pasta, Sweet Italian Sausage, Broccoli Rabe & Toasted Garlic
- ✦ Baked Rigatoni, Roasted Tomato Sauce & Mozzarella

### PRE-SET SALAD OR SOUP

- ✦ Baby Greens, Cherry Tomato & Shallot Vinaigrette
- ✦ Caesar Salad, Parmesan Cheese & Tuscan Croutons
- ✦ Baby Spinach, Maytag Blue Cheese, Walnuts, Shaved Red Onions & Balsamic
- ✦ Italian Wedding Soup
- ✦ Minestrone
- ✦ Tomato Bisque
- ✦ New England Clam Chowder (+\$4)
- ✦ Lobster Bisque (+\$4)

### DESSERT (SELECT 2)

- ✦ Warm Cookies
- ✦ Brownies
- ✦ Vanilla Pound Cake with Lemon Cream & Fresh Berries
- ✦ Chocolate Cupcakes with Peanut Butter Cream or Chocolate Frosting
- ✦ Triple Chocolate Mousse
- ✦ Fruit Cup
- ✦ Assorted Petits Fours (+\$4)

All buffets include two choices from the Dessert Station List.



# PLATED DINNER

All prices are subject to 18% service charge and applicable taxes.  
Priced per serving. Includes compostable service.  
All prices are based on a minimum of 25 guests.

**THREE COURSE/ ONE ENTRÉE SELECTION**  
**\$2 MEAL SPLITTING FEE FOR ADDITIONAL**  
**ENTRÉE SELECTION.**

## STARTERS

### MIXED GREENS

With Baked Goat Cheese Crumbles, Cherry Tomatoes  
& Shallot Vinaigrette

### CAESAR SALAD

Romaine, Grated Parmesan Cheese & Roasted  
Garlic Croutons

### ASPARAGUS & PROSCIUTTO

Grilled Asparagus, Prosciutto, Parmesan, Baby Argula  
& Lemon Zest

## SOUPS

- † Italian Wedding Soup
- † Minestrone
- † Tomato Bisque
- † New England Clam Chowder (+\$4)
- † Lobster Bisque (+\$4)

## ENTRÉES

### ROASTED CHICKEN BREAST \$25

Haricots Verts, Chunky Mashed Potatoes in a Mushroom  
Demi-Glaze

### NEW ENGLAND BAKED COD \$24

Rice Pilaf & Haricots Verts

### ATLANTIC SALMON \$30

Mashed Potatoes, Broccoli & Broken Tomato Vinaigrette

### GRILLED SIRLOIN \$35

Roasted Fingerling Potatoes, Broccoli &  
Caramelized Onion

### TENDERLOIN OF BEEF \$44

Truffle Whipped Potatoes, Garlic Roasted Asparagus  
& Red Wine Reduction

### DOMESTIC LAMB CHOPS \$42

In a Rosemary Demi with Garlic Mashed Potatoes &  
Grilled Asparagus

## DESSERTS (SELECT ONE)

- † Vanilla Crème Brulee
- † Strawberry Shortcake (Crème Chantilly)
- † Carrot Cake
- † Flourless Chocolate Cake
- † Tiramisu (Espresso Chocolate Sauce)
- † Apple Strudel with Vanilla Sauce
- † Red Velvet with Cream Cheese Frosting

Our Executive Chef and Catering Manager are available and pleased to prepare a custom menu to suit your specific needs.