

PRIVATE DINING

• buffet menus •



DELI BUFFET | \$14.99 pp

INCLUDES

ROAST BEEF | SMOKED HAM | ROASTED TURKEY | SWISS | AMERICAN & CHEDDAR CHEESE
ASSORTED BREADS & ROLLS | CONDIMENTS | TWO ACCOMPANIMENTS

ACCOMPANIMENTS

choose two

POTATO SALAD | COLE SLAW | TOSSED SALAD | CAESAR SALAD | PASTA SALAD | FRUIT SALAD | BOWL OF HOUSE-MADE CHIPS

ENHANCEMENTS

ASSORTED FINGER SANDWICHES + \$3.75pp | ADD AN ENTRÉE* + \$10.99pp | DINNER ROLLS \$7.00 per dozen

LUNCHEON & DINNER BUFFET | \$26.99 pp

INCLUDES

FRESH ROLLS | TOSSED SALAD WITH DRESSING | SEASONAL VEGETABLES | STARCH | CHOICE OF TWO ENTRÉES*

STARCH

choose one

RICE PILAF | GARLIC MASHED | TWICE BAKED POTATO | ROASTED HERB POTATOES

ENHANCEMENTS

ADDITIONAL ENTRÉE* + \$10.99pp | PRIME RIB CARVING STATION + \$13.99pp

*BUFFET ENTRÉES

FRESH HADDOCK- baked with crumbs, broiled with lemon and fresh herbs, or Cajun dusted

GRILLED SALMON- fresh grilled salmon with béarnaise, asian glazed, or maple dijon glazed

CHICKEN PARMESAN- topped with marinara and provolone cheese; served with penne and garlic toast

SLICED TOP SIRLOIN- with bordelaise sauce

ROASTED TURKEY- stuffing, gravy, and cranberry sauce

CHICKEN + ASPARAGUS- tossed with penne pasta and tomato in a chardonnay lemon Alfredo sauce

CHICKEN KABOBS- skewered chicken with bell peppers, lemon herb vinaigrette, feta cheese

MEAT LASAGNA

VEGETABLE LASAGNA



SALADS | SERVES 30-35 PEOPLE

FRESH SEASONAL SALAD | \$90.00
changes seasonally, ask our coordinator for details

CAESAR SALAD | \$85.00
crisp romaine, zesty Caesar dressing, herb croutons,
and shaved parmesan cheese

TRADITIONAL GARDEN SALAD | \$80.00
assorted greens, tomatoes, cucumbers, carrots,
garlic croutons, choice of dressings

PASTA SALAD | \$75.00
penne pasta, assorted vegetables, house-made dressing

GREEK SALAD | \$95.00
assorted greens, imported feta cheese, greek olives, tomatoes,
pepperoncini, red onion, house greek dressing

ITALIAN CHOPPED SALAD | \$95.00
mixed greens, Italian meats, provolone, olives, peppers,
onions, creamy Italian dressing

DESSERT

**ASSORTED HOMEMADE
PASTRIES \$3.50 pp**

**ASSORTED MINI COOKIES +
BROWNIES \$2.95 pp**

**ASSORTED MINI
PASTRIES \$1.95 each**

SPECIALTY CAKES ARE AVAILABLE, WE'RE HAPPY TO COORDINATE ORDERING FROM OUR BAKERY!

PRIVATE DINING

• plated dinner menus •

AVAILABLE FOR PARTIES AFTER 4:00pm



TIER I. PLATED | \$42.00 pp

INCLUDES

SOUP | SALAD | SORBET COURSE | SELECTION OF THREE ENTREES | TWO ACCOMPANIMENTS | DESSERT

SOUP

[choose one]

CLAM CHOWDER | ITALIAN WEDDING | MINISTRONE

SALAD

[choose one]

CLASSIC CAESAR | HOUSE SALAD | GREEK

ENTRÉE

[choose three]

ROASTED TOP SIRLOIN- with bordelaise sauce

PRIME RIB AU JUS- 10 oz.

FRESH HADDOCK- baked with crumbs, broiled with lemon and fresh herbs, or Cajun dusted

GRILLED SALMON- fresh grilled salmon with béarnaise, asian glazed, or maple dijon glazed

CHICKEN CORDON BLEU- supreme sauce

ROSEMARY GRILLED CHICKEN BREAST- citrus crème

ORIENTAL STIR FRY VEGETABLES (V)- jasmine rice

EGGPLANT NAPOLEON (V)- Breaded eggplant, fresh tomato, mozzarella cheese, fresh basil, and marinara

ACCOMPANIMENTS

[choose two]

RICE PILAF | MIXED GRAINS | GARLIC MASHED | BAKED POTATO | ROASTED RED POTATOES
GREEN BEANS & CARROTS | SEASONAL MIXED VEGETABLES | ROASTED BRUSSELS SPROUTS

DESSERT

[choose one]

RASPBERRY SWEDISH PROFITEROLE | DARK CHOCOLATE MOUSSE PARFAIT | CARAMEL FLAN

TIER II. PLATED | \$60.00 pp

INCLUDES

SOUP | SALAD | SORBET COURSE | SELECTION OF THREE ENTREES | TWO ACCOMPANIMENTS | DESSERT

SOUP

[choose one]

LOBSTER BISQUE | SEAFOOD CHOWDER | FRENCH ONION

SALAD

[choose one]

ROASTED BEET SALAD- mixed greens, roasted beets, pickled onion, toasted almonds, feta cheese, roasted garlic lemon vinaigrette

KALE AND ARUGULA SALAD-roasted vegetables, quinoa, pickled onions, dried cranberries, white balsamic vinaigrette

SPINACH SALAD- baby spinach, sliced mushroom, bacon, chopped egg, drizzled with honey mustard dressing

ENTRÉE

[choose three]

PAN SEARED HALIBUT- lemon, garlic, and fresh tomato with white wine butter sauce

GRILLED SWORDFISH- café butter, fresh herb rubbed with lemon, or à la grecque with olive, tomato and feta

SEAFOOD STUFFED HADDOCK- shrimp, scallop, crab stuffing with lobster sauce

FILET MIGNON (8 OZ.) béarnaise, chimichurri butter, or au poivre

CHAR-GRILLED DELMONICO STEAK (12 OZ.) sherry mushrooms, Cajun butter, or béarnaise

PORK PORTERHOUSE apple chutney, maple Dijon glazed, or with braised wild mushrooms

ROASTED HALF DUCK-champagne orange glaze, chambord blueberry glaze, or chipotle cherry sauce

STUFFED CHICKEN BREAST - with crab, asparagus and herb cheese with lemon beurre blanc

CHICKEN BREAST- wild mushroom ragù in a light sherry cream or broiled with fresh herbs and lemon

GRILLED SEASONAL VEGETABLE PLATE (V)- virgin olive oil, sea salt, and cracked black pepper

EGGPLANT NAPOLEON- Breaded eggplant, fresh tomato, mozzarella cheese, fresh basil, and marinara

ACCOMPANIMENTS

[choose two]

RICE PILAF | ROASTED FINGERLING POTATOES, CREAMY RISOTTO, TWICE BAKED STUFFED POTATO, MIXED SEASONAL
STEAMED VEGETABLES | VEGETABLE STUFFED TOMATO | ROASTED BRUSSELS SPROUTS
HARICOTS VERTS & BABY CARROTS IN HERB BUTTER OR V.O.O.SEA SALT AND CRACKED BLACK PEPPER

DESSERT

[choose one]

FRESH FRUIT TART | CHOCOLATE GANACHE TORTE | TIRAMISU