

# PRIVATE DINING

• buffet menus •



## DELI BUFFET | \$16.99 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