

BUFFET MENU

DINNER BUFFET

(Minimum Service 35 ppl)

\$29.95

SALADS

(Choice of Three)

*Marinated Mushrooms
Fresh Fruit Salad
Marinated Tomato and Onions*

*Spinach Salad
Fresh Garden Salad
Snow Peas & Mushroom Salad*

*Caesar Salad
Pasta Salad*

ENTREES

(Choice of Two)

*Chicken Marsala
Turkey and Dressing
Grilled Beef Medallions*

*Stir-Fried Beef
Chicken Pommerey
Chicken Cordon Bleu*

*Seafood Mornay
Baked Scrod
Sole Veronique*

ACCOMPANIMENTS

(Choice of Three)

*Stir-Fried Oriental Vegetables
Mashed Potato
Delmonico Potato*

*Broccoli Polonaise
Medley of Fresh Vegetables
Rosemary Potato*

*Rice Pilaf
Butternut Squash*

DESSERTS

(Choice of Two)

*Assorted Fruit Tarts
Carrot Cake
Bread Pudding with
Warm Rum Sauce*

*Boston Cream Pie
Chocolate Mousse
Build Your Own
Strawberry Shortcake*

*Boston Cream Pie
English Truffle
Chocolate Cake*

*Our Chef Will Be Pleased to Accommodate Special Menu Requests
All of the Above are Subject to an Appropriate Overhead Charge and Applicable Sales Tax*

BUFFET MENU

THEME BUFFETS

(Minimum Service 50 ppl)

*NEW ENGLAND
LOBSTER BAKE
Market Price*

Clam Chowder, Tossed Salad, Shrimp Caesar Salad, Corn on the Cob, Red Skin Potatoes, Steamed Clams with Broth, Boiled Maine Lobster, BBQ Chicken, Corn Fritters, Watermelon Slices, Strawberry Shortcake, Freshly Brewed Coffees and Assorted Teas

*TROPICAL LUAU
\$30.95*

Fresh Tropical Fruit Boat, Carrot Salad with Raisins and Pineapple, Tossed Salad, Egg Rolls with Duck Sauce, Hawaiian Spare Ribs, Tempura Shrimp, Teriyaki Stomach Round of Beef or Roast Pig with Carver, Pork Fried Rice, Peapods with Pearl Onions, Stir-Fried Vegetables, Banana Bread, Rolls and Butter, Assorted Fruit Tarts, Freshly Brewed Coffees and Assorted Teas

*FIESTA GRANDE
\$27.95*

Shrimp and Avocado Salad, Topopo (Mexican Chef Salad), Taco Station, Chicken and Beef Fajita Station, Chicken Quesadillas, Warm Flour Tortillas, Mexican Rice, Vegetables, Dessert, Freshly Brewed Coffees and Assorted Teas

*PILGRIM BUFFET
\$28.95*

Tossed Salad, Clam Chowder, Roast Vermont Turkey with Carver, Sage Stuffing, Mashed Potatoes, Butternut Squash, Home Style Turkey Gravy, Sweet Potato Casserole, Peas with Mushrooms, Dinner Rolls and Butter, Whole Fresh Fruit Bowl, Assorted Pies with Fresh Whipped Cream, Freshly Brewed Coffees and Assorted Teas

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2/13/06*