

Dinner Buffets

The Masquerade

Sliced Fresh Fruit Display, Fresh Garden Salad with Assorted Dressings, Warm Gourmet Rolls with Butter, Roasted Sirloin of Beef with a Twin Peppercorn Sauce, Charbroiled Chicken Breasts with Grilled Peppers and Onions, New England Baked Cod with a Cracker Crumb Topping, Wild Rice Blend or Roasted Red Potatoes, Seasonal Vegetable Medley, Assortment of Pies, Cakes and Mousse and Freshly Brewed Coffee, Decaffeinated, and Assorted Teas

\$31.00 per person

Little Italy

Minestrone Soup, Fresh Antipasto Salad with Genoa, Prosciutto, Italian Cheeses Olives and Marinated Vegetables, Warm Italian and Garlic Breads, Chicken Parmesan, Italian Sausage with Roasted Peppers and Onions, Tortellini Primavera, Zucchini Provencal, Italian Roasted Potatoes, Mini Cannolis, Tiramisu, and Biscotti Served with Freshly Brewed Coffee, Decaffeinated, and Assorted Teas

\$27.00 per person

All American

New England Clam Chowder, Mixed Field Green Salad with Cucumbers, Grape Tomatoes, Shaved Carrots and Red Onions with Assorted Dressings, Warm Gourmet Rolls with Butter, Baked Stuffed Chicken Breasts, Baked Seafood Newberg, Roasted Prime Rib of Beef Carving Station, Garlic Mashed Red Potatoes, Seasonal Vegetable Medley, New York Style Cheesecake, Chocolate Cake, and Freshly Brewed Coffee, Decaffeinated, and Assorted Teas

\$33.00 per person

Carving Stations

Roast Prime Rib of Beef

Served with Rosemary Garlic Au Jus and Silver Dollar Rolls

\$250.00

Roast Pork Loin

Served with Baked Apples and a Creamy Normandy Sauce, Accompanied by Silver Dollar Rolls

\$150.00

Roasted Whole Turkey

Accompanied by Cranberry Chutney and Fresh Herbal Stuffing

\$175.00

Baked Honey Glazed Ham

With Assorted Mustards and Fresh Baked Rolls

\$175.00

All Food and Beverage Prices are Subject to 20% Service Charge and 6% Sales Tax