

Grand Buffet Luncheon

Soup or Salad: Please select 1

New England Clam Chowder

Mushroom and Barley Soup

Hearty Minestrone Soup

Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Maple Vinaigrette

Panzanella Salad

Entrees: Please select 3

Sole Veronique; Topped with Shiitake Mushrooms and White Grape Sauce

Grilled Salmon with Cucumber, Dill and Yogurt Tzatsiki

Baked Scrod with Sherried Crumbs

Cape Codder Seafood Cakes with Lobster Sauce

Grilled Breast of Chicken with Tropical Fruit Salsa

Baked Chicken Florentine Stuffed with Spinach, Onion and Fontina Cheese, Supreme Sauce

Penne Pasta Mediterranean served with Spinach, Kalamata Olives, Cured Tomato, Feta Cheese

Mushroom Ravioli with Mushroom and Cured Tomato Ragu

Seasonal Vegetable Medley

Chef's Choice of Potatoes, or Rice

Dessert: Please select 1

Warm Lemon Bread Pudding with Fresh Whipped Cream

Warm New England Apple Crisp with Whipped Cream

Freshly Baked Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

Buffet requires a 35 Person Minimum.

All Buffets are priced for 1 Hour Serve Time.

All Guarantees are Due 72 Hours Prior to the Event

All Food and Beverage Items Listed Above are

Subject to a 19% Administrative Fee and a 5% State Tax