



Holiday Buffet Dinner

APPETIZER

Please select 1

Mezza Platter Hummus, Babaganoush, Feta, Kalamata Olives
Baked Brie Raspberry Drizzle with Buttered Crumb Topping and Crostini
Hot Buffalo Chicken Dip * **Hot Spinach & Artichoke Dip** * **Warm Nacho Dip**

SOUP or SALAD

Please select 1

New England Clam Chowder * **Italian Wedding Soup** * **Butternut Apple Bisque**
Traditional Caesar Salad with Garlic Croutons
Garden Salad with House Dressing
Cru Chopped Salad with Apples, Pears, Walnuts, and Bleu Cheese tossed with Maple Vinaigrette

PASTA STATION

Please select 1

Baked Cheese Tortellini with Peas, Smoked Ham and Three Cheeses
Butternut Squash Ravioli with Browned Sage Butter
Mushroom Ravioli with Tomato Ragout
Pasta Primavera Penne, Fresh Vegetables, Garlic, Butter and Pesto Cream
Penne Rigate with Sunday Gravy, Braised Pork, Sausage and Meatballs
Vegan Ravioli with Grilled Vegetables in a Tomato Marinara with Basil

LAND & SEA STATION

Please select 2

Stuffed Sole Filet of Sole with our famous Seafood Stuffing and Lobster Sauce
Baked Cod with Seasoned Crumb Topping
Salmon Filet with Fresh Dill Cream
Chicken Marsala Braised Tenderloins with Mushrooms and Marsala Wine
Chicken Piccata with a Lemon Caper Sauce
Stuffed Loin of Pork with Cranberry Sage Stuffing, Sweet Onion Gravy, Fruit Chutney
Steak Tips Teriyaki with Roasted Peppers & Onions
Boneless Braised Short Ribs with Jardiniere Vegetables

DESSERT

Holiday Cookies & Mini Squares Brownies, Blondies and Fruit Squares
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$40.00 per person

Minimum 25 guests * Priced for one and one half hour serve time

Consider a **CARVING STATION** available for additional per person charge

Roast Sirloin of Beef with Bordelaise Sauce \$8 * **Maple Cured Smoked Ham** with Honey Mustard Glaze \$6