

Buffet Menu

(\$42 per person. Does not include beverages, alcohol, tax or 20% gratuity.)

ENTRÉE Choose 2 of the following:

GRILLED CHICKEN with herb beurre blanc
SCOTTISH SALMON with caper beurre blanc
HERB ROASTED CHICKEN
ROASTED PORK LOIN with thyme and apples
CHIPOTLE RASPBERRY GLAZED PORK LOIN
CHICKEN PENNE PASTA with corn, spinach and Alfredo sauce
*ROASTED PRIME RIB with au jus and horseradish sour cream** (\$8 up charge per person)

VEGETABLE Choose 2 of the following:

GREEN BEAN CASSEROLE with crispy fried onions
SUMMER SQUASH CASSEROLE
MIXED SEASONAL VEGETABLE MEDLEY
FRENCH GREEN BEANS with almonds
CREAMED CORN with crispy bacon

STARCH Choose 2 of the following:

CREAMY ROASTED GARLIC MASHED POTATOES
CRISPY RED BLISS POTATOES with herbs
VERMONT CHEDDAR MAC AND CHEESE
PASTA SALAD with Balsamic & Parmesan

SALAD Choose 1 of the following:

MIXED GREEN SALAD with cabbage, carrots, red onions and tomatoes
CEASAR SALAD with shaved parmesan and croutons
STRAWBERRY SPINACH SALAD with candied pecans, strawberries and blue cheese crumbles

DESSERT Choose 2 of the following:

WARM APPLE OR PEACH CRISP
PEACH BREAD PUDDING
CHOCOLATE BROWNIE TRIFLE

APPETIZER PLATTERS (Optional) * Extra Charge

CHEESE & FRUIT DISPLAY -
Small Platter - \$75 - up to 40 guests
Large Platter - \$150 - 40+ guests

CHARCUTERIE DISPLAY -
Small Platter - \$150 - up to 40 Guests
Large Platter - \$300 - 40+ Guests