

Lunch Buffet Menu

(\$32 per person. Does not include 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 1 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 1 of the following:

- CREAMY ROASTED GARLIC MASHED POTATOES
- CRISPY RED BLISS POTATOES with herbs
- VERMONT CHEDDAR MAC AND CHEESE

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

DESSERT Choose 1 of the following:

- WARM APPLE/PEACH CRISP
- PEACH BREAD PUDDING
- CHOCOLATE BROWNIE TRIFLE

APPETIZER PLATTERS (Optional) * Extra Charge

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| CHEESE & FRUIT DISPLAY - | CHARCUTERIE DISPLAY - |
| Small Platter - \$75 - up to 40 guests | Small Platter - \$150 - up to 40 Guests |
| Large Platter - \$150 - 40+ guests | Large Platter - \$300 - 40+ Guests |