

BUFFETS

Minimum 50 Guests

THE CLASSIC BUFFET / \$33

Two Cold Salads
Fresh Seasonal Vegetables
One Potato or Rice
One Poultry Entrée
One Seafood Entrée
One Pork Entrée
One Pasta Entrée
One Dessert

THE GRAND BUFFET / \$38

Two Cold Salads
Fresh Seasonal Vegetables
One Potato or Rice
One Poultry Entrée
One Seafood Entrée
One Pork Entrée
One Pasta Entrée
Chef Carved Prime Rib or
Tenderloin Of Beef
Choice Of Viennese Table Or Sundae Bar

ITALIAN BUFFET / \$40

Caprese Salad and Antipasto Board
Grilled Asparagus
One Potato or Rice
Herb Roasted Chicken
Italian Meatballs
Italian Sausage
Two Pasta Entrees
Tiramisu Parfait

TASTE OF NEW ENGLAND / \$40

New England Clam Chowder
Mixed Bean Salad & Blue Cheese and Bacon Cole Slaw
Thyme Roasted Harvest Vegetables
Mashed Sweet Potatoes
New England Crab Cakes
Lobster Risotto
One Poultry Entrée
One Pork Entrée
Chef Carved Ham & Prime Rib
New England Inspired Dessert Table

All buffets include:

*Signature Breads, Your Choice Of One Salad Served at the Table: House Garden Salad with House Vinaigrette,
Chop Chop Salad with Cream House Dressing or Mesculn Salad with Balsamic Vinaigrette and Coffee & Tea*

Cold Salads

Pasta Salad
Bow Tie Pasta Salad
Broccoli Raisin Salad
Marinated Vegetable Salad
Fresh Fruit Salad
Cucumber Dill Salad
Asian Mandarin Salad
Mediterranean Salad

Pork Entrées

Apple & Sausage Stuffed Loin of Pork
Apricot & Sage Stuffed Loin of Pork
Roast Loin of Pork with Rosemary Sauce or Apple Cider
Demi-Glaze
Mustard Rubbed Loin of Pork with Honey Mustard Sauce

Chicken Entrées

Chicken Marsala
Chicken Francaise
Bella Chicken-Portobello, Spinach & Roasted Red Peppers
Bistro Chicken-Roasted Garlic & Lemon Reduction
Grilled Chicken with Cranberry Merlot
Chicken Cordon Bleu with Sherry Wine Sauce
Chicken Diane-Shallots, Mushrooms
& Madeira Cream Sauce
Chicken Florentine Supreme-Sauteed Spinach,
Mushrooms, Garlic

Pasta Entrées

Rigatoni Marinara
Pesto Cavatappi
Penne Bolognese
Penne & Broccoli Alfredo

Seafood Entrées

Baked Haddock
Focaccia Haddock
Haddock Provencale
Baked Scrod with Lemon Seasoned Bread Crumbs
Baked Scrod with Crabmeat Stuffing & Lobster Sauce
Coconut White Fish with Citrus Cream Sauce
Blackened Salmon with Garlic Spinach
Bourbon Glazed Salmon

Additional Considerations:

Chef Carved Prime Rib \$3 per person
Chef Carved Tenderloin of Beef \$2 per person

Desserts

Oreo Cookie Ice Cream Roll with Fudge Sauce
Bananas Foster
Signature Cobbler
Grand Strawberry Shortcake
Profiterole with Amaretto Fudge Sauce
Brownie a la Mode with Fudge Sauce

Viennese Table:

Big Cake Display to include: *Chocolate, Carrot & Cheese Cake with Assorted Sauces, Layered Mousse Cake, Pecan Pie, Tiramisu, Variety of Trifles & Mousses, Bananas Jamaica-style and Gourmet Candy Display.*

Sundae Bar:

Vanilla & Chocolate Ice Cream, Frozen
Non-fat Strawberry & Vanilla Yogurt,
Served with: Sprinkles, Fudge Sauce,
Strawberry Sauce, Pineapple, Bananas,
Nuts, Whipped Cream and Cherries.



EVENTS • DINING • HOTEL

413.535.5077

www.LogCabin-Delaney.com