

BUFFETS

Minimum 50 Guests

**The combinations are endless.
Here are two suggestions:**

THE CLASSIC BUFFET / \$32

House Garden Salad *served at the table*
Signature Bread
Chef's Selected Cold Salads (2)
Chef's Selected Vegetable
Chef's Selected Potato

ENTREES

Margarita Chicken
Baked Stuffed Scrod
with crabmeat stuffing and lobster sauce
Roast Loin of Pork *with apple cider demi glaze*
Pesto Cavatappi

DESSERT

Oreo Cookie Ice Cream Roll
with hot fudge sauce

BEVERAGE

Guest choice of coffee or tea

ADDITIONAL CONSIDERATIONS:

Chef-Carved Prime Rib / \$3
Chef-Carved Tenderloin / \$5

THE GRAND BUFFET / \$38

House Garden Salad *served at the table*
Signature Bread
Fresh Fruit Board, Pasta Salad
Marinated Vegetable Salad
Chef's Selected Vegetable
Chef's Selected Potato

ENTREES

Baked Stuffed Scrod *with crabmeat stuffing and lobster sauce*
Margarita Chicken
Chef-carved Prime Rib or Tenderloin of Beef
Roast Loin of Pork *with apple cider demi glaze*
Pesto Cavatappi

THE 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.

Or

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.

Or \$2 for both Viennese Table and Sundae Bar.

BEVERAGE

Guest choice of coffee or tea