

BUILD YOUR BUFFET

\$44 PER PERSON



INCLUDES

Warm Dinner Rolls whipped butter

Coffee

Tea

STARTERS

select one:

Traditional Caesar Salad romaine, shaved parmesan, garlic croutons, house caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Chopped Salad romaine, tomato, cucumber, red onion, applewood bacon, bleu cheese

MAINS

select two:

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs

Rigatoni Primavera roasted vegetables, marinara, basil, romano

Chicken, Broccoli & Ziti sauteed chicken, broccoli florets, garlic wine sauce, romano

Cavatappi Alfredo roasted grape tomatoes

Stuffed Chicken apple brioche stuffing, pan gravy

Chicken Parmesan chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil

Roasted Chicken lemon-thyme au jus

Butternut Ravioli roasted butternut squash, baby spinach, brown butter, shaved parmesan

Baked New England Haddock buttery ritz crumb, lemon butter

Grilled Salmon sweet chili glaze

Sliced Sirloin portobello au jus +5pp

Steak Tips marinated sirloin tips, bbq sauce +5pp

SIDES

select two:

French Green Beans roasted tomato

Roasted Vegetable Medley extra virgin olive oil, balsamic

Seasonal Rice Pilaf

Roasted Yukon Potatoes

ADD ONS

Assorted Desserts +6pp

Room fees and minimums apply. All food and beverage pricing subject to 18% gratuity and 7% state and local tax. All pricing and menu options subject to change.

PLATED DINNER

PRICED PER PERSON



INCLUDES

Warm Dinner Rolls whipped butter

Coffee

Tea

STARTERS

select one:

Traditional Caesar Salad romaine, shaved parmesan, garlic croutons, house caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Chopped Salad romaine, tomato, cucumber, red onion, applewood bacon, bleu cheese

MAINS

select two:

Chicken Marsala | 38

chicken francaise, marsala wine sauce, fresh herbs, seasonal rice, green beans

Chicken, Broccoli & Ziti | 37

sauteed chicken, broccoli florets, garlic wine sauce, romano

Stuffed Chicken | 40

apple brioche stuffing, lemon-thyme au jus, roasted sweet potatoes, brussels sprouts

Chicken Parmesan | 40

chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil, linguini

Baked New England Haddock | 44

buttery ritz crumb, lemon butter, rice pilaf, asparagus

Grilled Salmon | 42

mango glaze, jasmine rice, french green beans

Sirloin | 50

red wine reduction, mashed potato, asparagus

Filet Mignon | 52

port demi-glace, mashed potato, asparagus

DESSERT *optional*

select one:

Ricotta Cheesecake | 7

strawberry sauce

Flourless Chocolate Cake | 7

honey whipped cream

Key Lime Pie | 7

Raspberry sauce

Boston Cream Pie | 7

whipped cream, crème anglaise

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