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 franaise, 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 ceasar
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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