

BUILD YOUR BUFFET

\$44 PER PERSON



INCLUDES:

Warm Dinner Rolls whipped butter

Coffee

Tea

STARTERS:

(select one)

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, blue cheese dressing

MAINS:

(select two)

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs

Rigatoni Primavera roasted vegetables, marinara, basil, romano

Chicken, Broccoli & Ziti sautéed 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 ON (optional):

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)

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, blue cheese dressing

MAINS:

(select two)

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs, seasonal rice, green beans | 38

Chicken Parmesan chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil, linguini | 40

Chicken, Broccoli & Ziti sautéed chicken, broccoli florets, garlic wine sauce, romano | 37

Stuffed Chicken apple brioche stuffing, pan gravy, mashed potatoes, french green beans | 40

Roasted Chicken statler chicken, lemon-thyme au jus, roasted sweet potatoes, brussels sprouts | 40

Grilled Salmon mango glaze, jasmine rice, French green beans | 42

Baked New England Haddock buttery ritz crumb, lemon butter, rice pilaf, asparagus | 44

Shrimp Scampi sautéed shrimp, roasted tomato, baby spinach, garlic-lemon butter, angel hair | 40

Sirloin red wine reduction, mashed potatoes, asparagus, onion crisps | 50

Filet Mignon port demi-glace, mashed potatoes, asparagus | 52

DESSERT (optional):

(select one)

Ricotta Cheesecake strawberry sauce | 7

Flourless Chocolate Cake honey whipped cream | 7

Key Lime Pie raspberry sauce | 7

Boston Cream Pie whipped cream, crème anglaise | 7

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