

Dinner Buffets

Minimum of 100 Adults

(Final room choice determined by minimum number of guests)

DINNER BUFFETS

Choice Dinner Buffet

Served Green Salad with House Dressing

Entrees

Choose two (one from each group)

Select One

Chicken Marsala

Chicken Piccata

Chicken Tarragon with Bearnaise Sauce

Chicken or Beef Stir Fry

Select One

Baked Scrod Florentine

Roast Loin of Pork with a Rosemary Demi Glace

Roast Sliced Top Sirloin

Accompaniments

Choose two

Roasted Garlic and Herb Smashed Potatoes

Parslied New Potatoes

Penne Pasta with Tomato Basil Sauce

Green Beans Almondine

Seasonal Vegetables

Rice Pilaf

Desserts

Fresh Fruit and Cream Pies from Our in House Bakery

Served with coffee, hot or iced tea.

\$27.00 per person plus tax and service.

Deluxe Dinner Buffet

Served Green Salad with House Dressing

Entrees

Choose Three

Choose One

Chicken Marsala

Chicken Piccata

Chicken Tarragon with Bearnaise Sauce

Chicken and Vegetable Primavera

Roast Sliced Top Sirloin

Choose Two

Baked Scrod Milanese

Roast Loin of Pork with a Rosemary Demi Glace

Beef Burgundy with Egg Noodles

Chicken Cordon Bleu

Chicken Florentine

Accompaniments

Choose Two

Roasted Garlic and Herb Smashed Potatoes

Parslied New Potatoes

Penne Pasta with Tomato Basil Sauce

Green Beans Almondine

Seasonal Vegetables

Rice Pilaf

Desserts

Fresh Fruit and Cream Pies from Our in House Bakery

Served with coffee, hot or iced tea.

\$32.00 per person plus tax and service.*

**Over 200 persons
\$27.00 per person
 plus tax and service.*

Dinner Buffets
Minimum of 100 Adults
 (Final room choice determined by minimum number of guests)

DINNER BUFFETS

Chef's Deluxe Dinner Buffet

Served Green Salad with House Dressing

Featuring Chef Carved Top Sirloin

****Over 200 persons
 \$29.00 per person
 plus tax and service.***

Entrees

Choose Two

- Chicken Marsala*
- Chicken Piccata*
- Chicken Tarragon with Bearnaise Sauce*
- Chicken and Vegetable Primavera*
- Chicken Florentine*

- Baked Scrod Milanese*
- Roast Loin of Pork with a Rosemary Demi Glace*
- Beef Burgundy with Egg Noodles*
- Chicken Cordon Bleu*

Accompaniments

Choose Two

- Roasted Garlic and Herb Smashed Potatoes*
- Parslied New Potatoes*
- Penne Pasta with Tomato Basil Sauce*

- Green Beans Almondine*
- Seasonal Vegetables*
- Rice Pilaf*

Desserts

*Fresh Fruit and Cream Pies and Specialty Cakes from Our in House Bakery
 Served with coffee, hot or iced tea.*

\$34.00 per person plus tax and service.*

Chef's Prime Rib Dinner Buffet

Served Green Salad with House Dressing

Featuring Chef Carved Roast Prime Rib of Beef

****Over 200 persons
 \$34.00 per person
 plus tax and service.***

Entrees

Choose Two

- Chicken Marsala*
- Chicken Piccata*
- Chicken Tarragon with Bearnaise Sauce*
- Chicken and Vegetable Primavera*
- Chicken Florentine*

- Baked Scrod Milanese*
- Roast Loin of Pork with a Rosemary Demi Glace*
- Beef Burgundy with Egg Noodles*
- Chicken Cordon Bleu*

Accompaniments

Choose Two

- Roasted Garlic and Herb Smashed Potatoes*
- Parslied New Potatoes*
- Penne Pasta with Tomato Basil Sauce*

- Green Beans Almondine*
- Seasonal Vegetables*
- Rice Pilaf*

Desserts

*Fresh Fruit and Cream Pies and Specialty Cakes from Our in House Bakery
 Served with coffee, hot or iced tea.*

\$39.00 per person plus tax and service.*

***Buffet prices do not include special setups, dance floors, skirting or risers. Use of room is limited to three hours.
 A Chef's charge of \$100.00 will be added for buffets of under 100 guests.***