

### **Buffet #1**

*Salad: Mixed Green Salad or Caesar Salad  
Dinner Rolls with Butter*

*Selection of Two Entrées:*

*Pasta primavera*

*Chicken Cavatelle*

*Lemon Chicken*

*Chicken Marsala*

*Chicken Parmesan*

*Eggplant Parmesan*

*Sausage with Peppers & Onions*

*Marinated Steak Tips*

*Baked Haddock*

*Grilled Salmon*

*Choice of Two Sides:*

*Medley of Fresh Vegetables,*

*Oven Roasted Potatoes, Rice Pilaf*

*Asst Dessert Bars, Mini pastries & Cakes*

*Freshly Brewed Regular & Decaffeinated Coffee and Tea*

### **Buffet #2**

*Salad: Mixed Green Salad or Caesar Salad  
Dinner Rolls with Butter*

*Selection of Two Entrées:*

*Pasta Primavera*

*Cape Cod Stuffed Chicken Breast*

*Chicken Marsala*

*Lemon Chicken*

*Grilled Swordfish*

*Seafood Stuffed Sole*

*Baked Stuffed Shrimp*

*Roast Top Sirloin served sliced with Mushroom Sauce*

*Stone fruit Stuffed Pork loin*

*Oven Roasted Potatoes or Rice Pilaf*

*Medley of Fresh Vegetables*

*Assorted Dessert bars, mini pastries & cakes*

*Freshly Brewed Regular & Decaffeinated Coffee and Tea*



***Buffet Menu***



***Lobster Dinner Buffet***

*Dinner Rolls with Butter*  
*New England Clam Chowder*  
*Steamed Prince Edward Island Mussels*  
*Local Steamed Clams*  
*One and a quarter lb. Boiled Maine Lobster with Drawn Butter and Lemon*  
*Barbecued Chicken Breast*  
*Steamed New Potatoes with Sweet Butter and Parsley*  
*Native Corn on the Cob*  
*Seasonal Garden Salad with Assorted Dressings*  
*Watermelon Slices*  
*Strawberry Shortcake*  
*Freshly Brewed Regular & Decaffeinated Coffee and Tea*

***MKT***

*Add*  
*Carved Roast Sirloin*  
*\$5.00++ per person*

***Carving Stations***

*Add a carving station to any of your meals to enhance your menu selections*  
*\*All chef attended stations will be charged an additional \$100.*

*A selection of slow roasted meats and poultry carved and served*  
*with freshly baked breads and the appropriate accompaniments.*

*Tenderloin of Beef*  
*Peppercorn -encrusted Sirloin*  
*Sage rubbed Turkey breast*  
*Honey Glazed Ham*  
*Rosemary Dijon Pork loin*  
*Herb crusted Prime Rib*

*PLATED*

*Cup of Clam Chowder*

*Green salad (or caesar) and rolls*

*Choice of: Plated Rehearsal Dinner / Choice of two entrees with advance headcount of each*

- 1. Baked Haddock with rice and veg*
- 2. Shrimp and Lobster Scampi over pasta*
- 3. Chicken – citrus spring brined w/ potato & veg*
- 4. Lobster Pie with grilled asparagus*
- 5. Prime Rib w/ mashed and veg*

*Assortment of Chef's desserts (mini's) coffee and dessert*