

# Buffets

## Breakfast Buffets

AVAILABLE 6 A.M. - 11 A.M.

(Minimum of 25 guests required)

### THE WAKE-UP CALL \$ 12.95

Assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

### SWEET SUNRISE \$ 14.95

Fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

### THE YAWN BUSTER \$ 17.95

Chef-attended omelet station; fresh sliced seasonal fruit; thick-cut french toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

## Lunch Buffets

AVAILABLE 11 A.M. - 3 P.M.

(Minimum of 25 guests required)

### SALAD BAR \$ 13.95

Iceberg and wild field greens with Grilled chicken, assorted dressings, toppings and breads, fresh fruit served for dessert, assorted sodas and bottled water

### NEW YORK DELI-STYLE LUNCH \$ 13.95

Sliced deli-style ham and turkey and tuna salad served with a variety of fresh bakery breads and assorted condiments; homemade potato chips; sweet pickles; tossed green salad with homemade deli dressings; assorted sodas and bottled water; cookies and freshly baked brownies

### \$ 18.95 Design a Lunch Buffet

AVAILABLE 11 A.M. - 3 P.M.

(Minimum of 25 guests required)

Each buffet is complemented with warm rolls and butter; chef blend vegetables; variety of desserts; soda and bottled water

#### Choice of Two Salads:

Traditional tossed garden salad; house Caesar salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; red-skinned potato; fresh or tropical fruit; coleslaw

#### Choice of Two Entrees:

Herb or jerk roasted chicken; fried chicken; roasted pork loin with gravy; pulled pork; sirloin beef tips with mushrooms; baked sole with butter crumb topping; sausage with peppers and onions; vegetable lasagna; chicken parmesan; chicken piccata; meatless baked ziti; tortellini Alfredo; penne with tomato, basil and Asiago; Yankee Pot Roast

#### Choice of One Side:

Oven-roasted red potatoes; garlic mashed potatoes; salt potatoes; wild rice garden blend; buttered egg noodles

## Buffet Picnic Options

AVAILABLE 11 A.M. - 9 P.M.

### \$ 15.95 ALL-AMERICAN

Potato or macaroni salad; grilled hamburgers and hot dogs; sweet corn on the cob; salt potatoes; brown sugar baked beans; assorted sodas and bottled water; cookies and freshly baked brownies

\$ 4.50 Add pulled pork

\$ 3.50 Add grilled sausage with peppers and onions

\$ 9.95 Littleneck clams (per dozen)

## Design a Dinner Buffet

AVAILABLE 3 P.M. - 9 P.M.

(Minimum of 25 guests required)

**\$24.95**

Each buffet is complemented with warm rolls and butter;  
variety of desserts\*; coffee, decaf and hot tea

### Choice of Two Salads:

Traditional tossed garden salad; house Caesar salad; herbed  
tomato and cucumber; field greens topped with roasted red  
peppers and mandarin oranges; red skinned potato;  
fresh fruit; coleslaw

### Choice of Three Entrees:

#### Beef and Pork

Boeuf bourguignon; sliced roasted pork loin with gravy;  
Yankee Pot Roast with homemade gravy and baby carrots;  
carved sirloin (add \$3.50/person)

#### Chicken and Turkey

Boneless chicken cutlet with homemade parmesan,  
piccata, Francese or buerre blanc sauce; sliced oven-roasted  
turkey with homemade gravy and stuffing; oven-roasted  
herb or jerk-marinated chicken; chicken cordon bleu; chicken  
breast stuffed with broccoli and cheddar; mediterranean  
stuffed chicken breast with mornay sauce;  
carved turkey (add \$2.95/person)

#### Seafood

Pecan-crusting salmon; tilapia topped with  
dilled lemon cream sauce; seafood Newburg;  
macadamia nut-crusting mahi mahi

#### Pasta

Tortellini Alfredo with chicken and broccoli; cheese-stuffed  
rigatoni with vodka sauce; ricotta-stuffed jumbo shells with  
marinara sauce; pasta primavera

### Choice of Two Sides:

Oven-roasted red potatoes; garlic mashed potatoes; maple  
and brown sugar mashed sweet potato; baked potato;  
herbed risotto; wild rice; basmati rice

### Choice of One Vegetable:

Chef's blend steamed vegetables; steamed asparagus with  
roasted red peppers; green beans amandine;  
honey-glazed baby carrots

## Add a Reception Station

(Minimum of 25 guests required)

### CARVED MEAT STATIONS

**\$6.95** Oven-roasted breast of turkey  
with cranberry chutney

**\$6.95** Honey-glazed ham  
with whole-grain mustard

**\$6.95** Tenderloin of pork  
with whole-grain mustard

**\$7.95** Oven-roasted sirloin of beef  
with horseradish and au jus

**\$12.95** Slow-roasted prime rib of beef  
with horseradish and au jus

**\$13.95** Tenderloin of beef  
with horseradish and au jus

### \$8.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef.  
Guests choose from Alfredo, vodka and pesto sauces  
and an assortment of vegetables, seasoned baby shrimp  
and strips of roasted chicken breast

### \$8.95 ORIENTAL STIR FRY

Ginger chicken and Szechwan beef tossed in a light  
teriyaki sauce or pineapple hoisin sauce with crisp Asian  
vegetables, served over white rice

\* Wedding cake will be displayed, cut and served at no additional cost in lieu of entrée dessert.