

BUFFET DINNER SELECTIONS

*minimum 25 people



Dinner includes Chef's Choice of 4 fresh salads, seasonal vegetables, roasted or mashed potatoes—priced per person

CHOICE OF ONE ENTRÉE

ADDITIONAL ENTRÉE SELECTIONS & COMBINATIONS AVAILABLE

whole roasted turkey 35	layered meat lasagna + 9
roast beef 35	medallions of chicken + 8
bone-in leg of ham 32	montréal smoked meat + 9
pork loin 32	blackened haddock + 13
blackened haddock 37	rosemary roasted lamb + 13
rosemary roasted lamb 38	bbq baby back ribs + 15

*prime rib available upon request at market price

All buffets include baked rolls, fresh brewed coffee & tea and a variety of desserts

SERVED DINNER SELECTIONS

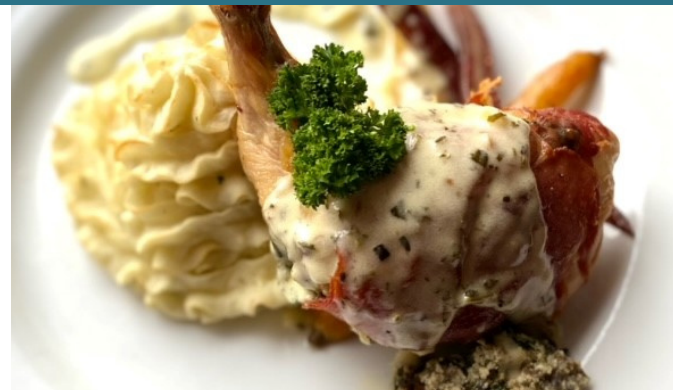
All entrées served with baked rolls, fresh brewed coffee or tea and a variety of desserts

CHOICE OF
ONE STARTER

Chef's soup of the day
roasted beet salad
caesar salad
fresh garden salad

CHOICE OF
ONE ENTRÉE

roast turkey 37
roast beef 37
seared chicken supreme 35



BUTLERED HORS D'OEUVRES

priced per dozen

PLATTERS

*priced per person

CHEESE 8

FRUIT 8

VEGETABLE 6

DELI 8

SANDWICHES 7



grazing charcuterie picks 24
asstd sliders—pork, beef & blackened chicken 36
bacon wrapped scallops 36
deep fried pickles w/garlic mayo 22
mozza sticks w/marinara 29
assorted pinwheel sandwiches 22
salmon crostini w/cream cheese 36
salmon on cucumber w/goat cheese 39
mini taco bites 32
teriyaki meatballs 32
brothers fried pepperoni 32
fresh bruschetta 32
mini vegetable spring rolls 30
chicken wings (choice of sauce) 1lb 22

All food & beverage items are subject to 17% gratuity and 15% tax. Prices subject to change without notice.