



CUSTOM HOT BUFFETS

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, and single use serviceware. Your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch. One dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

20 guest minimum. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

SELECT ONE HOUSE SALAD

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Balsamic Vinaigrette & Ranch Dressings **V**
- Mesclun Greens with Maple Glazed Almonds, Dried Cranberries & Balsamic Vinaigrette **vgnGF**

SELECT ONE ENTREE

POULTRY

- Chicken Parmigiana
23.00 per guest
- Korean Ginger-Marinaded Bulgogi Grilled Chicken Thighs **GF**
23.00 per guest
- Lemon Pepper Chicken with Lemon Sauce **GF**
23.00 per guest
- Sliced Roast Turkey with Gravy, Stuffing & Cranberry Sauce **GF**
26.00 per guest
Chef Carved 50.00 per Chef per hour
- Balsamic-Glazed Roast Chicken Breast **GF**
26.00 per guest
- Herb Bread Stuffed Chicken with Gravy
26.00 per guest
- Chicken Chardonnay with Artichoke White Wine Sauce
26.00 per guest
- Chicken Cordon Bleu with Parmesan Cream Sauce
26.00 per guest
- Mediterranean Stuffed Chicken with Lemon Caper Sauce
26.00 per guest
- Chicken Marsala
26.00 per guest

BEEF & PORK

- Meatloaf with Brown Mushroom Sauce
24.00 per guest
- Italian Meatballs served in Marinara with Ricotta Cheese
24.00 per guest
- Beef Shepherd's Pie with Horseradish Mashed Potatoes
24.00 per guest
- Sliced Roast Pork with Fig & Port Sauce **GF**
24.00 per guest
- Sliced Roast Pork with Fennel & Cider Gravy Reduction **GF**
24.00 per guest
- Sliced Roast N.Y. Sirloin with Burgundy Mushroom Sauce
29.00 per guest
- Chef Carved Roast Prime Rib Au Jus **GF**
31.00 per guest
Chef Carved 50.00 per Chef per hour
- Slice Roasted Coffee Rubbed Beef Tenderloin **GF**
with Mushroom Demi-Glace
33.00 per guest
Chef Carved 50.00 per Chef per hour

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN **vgn** VEGAN

GF GLUTEN-FREE **LOCAL**

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SEAFOOD

Baked Cod with New England Butter Crumb Topping
24.00 per guest

Baked Stuffed Sole Florentine with Cream Sauce
24.00 per guest

Roast Lemon Pepper Cod **GF**
24.00 per guest

Maple Soy Glazed Salmon **GF**
28.00 per guest

Pan Seared Salmon over Creamed Leeks
28.00 per guest

Jumbo Lump Crab Cakes with Lemon Aioli
28.00 per guest

Mascarpone & Spinach Stuffed Salmon
28.00 per guest

Additional Entrée Selection
6.00 per guest

SELECT ONE VEGETARIAN ENTREE

Baked Ziti • Penne Broccoli Alfredo • Boursin Cheese Stuffed Portabella Mushrooms
Pasta Primavera • Penne with Marinated Tomatoes, Spinach, Garlic & Olive Oil **vgn** • Eggplant Rollatini • Spanakopita
Farfalle with Zucchini & Parsley-Almond Pesto • Zucchini Pancakes with Tomato Confit and Sour Cream

SELECT ONE DESSERT

New York Cheese Cake with Strawberries
Warm Apple Strudel with Cinnamon Creme

Carrot Cake

Apple Crisp

Double Chocolate Layer Cake

Mini Cannolis

Tray of Salted Caramel Brownies, Lemon Bars & Plain Macaroons

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Upgrade to premium single use serviceware for an additional 2.00 per guest.

Upgrade to china service for an additional 5.00 per guest.

An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 8.00 per guest.

Pricing includes service attendants.