

DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum
All Buffets include Freshly Baked Rolls & Butter, Two Entrée Selections, One Salad Selection, Two Accompaniments,
Water, Coffee, Decaf Coffee, & Hot Tea Service

MARQUEE

BRAISED SIRLOIN TIPS | Mushroom, Cabernet Demi-Glace
CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay Sauce
HOUSE MEATLOAF | Frizzled Onion Straws, Rich Demi-Glace
ROASTED TURKEY BREAST | Bacon Apple Stuffing, Cider Glaze -OR- Traditional Stuffing, Gravy
PRETZEL CRUSTED PORK SCHNITZEL | Smoked Gouda Cream Sauce
FILLET OF HADDOCK | Pineapple Tequila Salsa
APPLEWOOD SMOKED HAM | Sun Dried Cherry Glaze
CHICKEN GNOCCHI CARBONARA | Pancetta, Parmesan Cream, Gnocchi
HERB CRUSTED TOP ROUND OF BEEF | Au Jus
\$38

TUSCANY

TRADITIONAL MEAT LASAGNA | Four Cheese, Bolognese Sauce
CHICKEN MARSALA | Marsala Wine, Garlic Mushroom Sauce
PAN SEARED CHICKEN PICATTA | Lemon Caper
CHEESE TORTELLINI | Grilled Seasonal Vegetables, Parmesan, Alfredo
GRILLED CHICKEN BRUSCHETTA | Tomato, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE | Beef, Pork, Rustic Tomato Sauce
RUSTIC ROASTED PORK LOIN | Rosemary & Sun-Dried Tomato Sauce
PARMESAN CRUSTED CHICKEN | Herbed Bread Crumbs, Vodka Cream, Parmesan
\$35

MEZZANINE

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle
CHICKEN ROULADE | Spinach, Prosciutto, Mozzarella, Roasted Garlic Cream Sauce
APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds
BOSTON BAKED COD | Herbed Bread Crumbs, Creamy White Wine Sauce
BBQ CHICKEN ROULADE | Bacon, Sharp Cheddar, BBQ Glaze
CHOCOLATE PORTER BRAISED BEEF | Rich Porter Jus
BROWN SUGAR & CHILI GRILLED BISTRO TENDERLOIN | Chimichurri Drizzle
PRIME PORK LOIN | Apple Cider Marinade, Port Demi-Glace
CHICKEN & SHRIMP SCAMPI | Lemon Butter
\$42

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF | Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR | Lump Crab, Asparagus, Hollandaise
HOUSE-MADE CRAB CAKES | Old Bay Aioli
SWORDFISH | Roasted Puttanesca
OVEN ROASTED STRIP LOIN | Mushroom Demi-Glace
GULF SHRIMP TORTELLINI | Spinach, Roasted Pepper, Boursin Cheese
ATLANTIC SALMON | Bourbon Glaze
HERB CRUSTED BISTRO MEDALLIONS | Red Wine Demi-Glace
\$52

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets include Freshly Baked Rolls & Butter, Two Entrée Sections Selections, One Salad Selection, Two Accompaniments.
Iced Tea, Water, Coffee, Decaf Coffee, & Hot Tea Service

SALAD

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

CAESAR | Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

SPINACH & KALE | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

VEGETABLE

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

BROCCOLI FLORETS

GREEN BEANS | Crumbled Bacon

SNIP TOP BABY CARROTS | Maple Glaze

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

SAUTEED SEASONAL VEGETABLE MEDLEY

ROASTED SWEET CORN | Poblano Peppers

CRISPY BRUSSELS SPROUTS | Crumbled Bacon, Parmesan, Balsamic Glaze

GRAIN, PASTA, POTATO

QUINOA PILAF

RUSTIC POTATO MASH

SCALLOPED POTATOES

WILD RICE PILAF

OVEN ROASTED POTATOES

WHIPPED SWEET POTATOES

TWICE BAKED POTATO

WHITE CHEDDAR MAC & CHEESE

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax