

# BUFFET OPTIONS

## HORS D'OEUVRES

*Choice of any (3) Three*

Assorted cheese & crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions buffalo style, crudité's and dip, scallops wrapped in bacon & vegetable stuffed mushrooms.

Choice of tossed or Caesar salad, served with freshly baked rolls and butter

### Option One

Chicken, broccoli and penne with alfredo sauce  
Roast beef with wild mushroom demi-glaze  
Baked Boston scrod with lemon butter crumb topping

**\$74.00**

### Option Two

Grilled salmon with lemon butter sauce  
Roast Sirloin with wild mushroom demi-glaze  
Chicken marsala or saltimbocca

**\$76.00**

### Option Three

Shrimp and scallop alfredo  
Pork loin with apple chutney  
Grilled Statler chicken breast with herb butter

**\$79.00**

#### VEGETABLES

**(Choice of One)**

Sautéed Vegetable Medley  
Glazed Baby Carrots  
Green Beans Almondine  
Butternut Squash

#### STARCH

**(Choice of One)**

Rice Pilaf  
Oven Roasted Potatoes  
Parmesan Mashed Potatoes

Dinner is accompanied with Coffee, Tea, and Decaffeinated Coffee

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity