

BUILD YOUR OWN LUNCH OR DINNER BUFFET



INDULGE YOUR PASSION. WOW YOUR GUESTS.

Our Executive Chef and his culinary team are dedicated to serving the unique needs of our customers. Through creative customization, an unwavering attention to detail, and an award-winning menu your satisfaction, is our guarantee!

Please Choose

~Soup or Salad ~ Minimum of Three Entrees ~ Side ~ Vegetable ~ Dessert
(*Monday through Friday 2 Entrée Luncheon Minimum)

~ SALAD~

\$ 4 per Guest

Garden Salad served with a choice of Dressing

Classic Caesar Salad Served with our house -made Caesar Dressing

Caprese Salad Tomatoes, fresh Buffalo Mozzarella, Red Onions, fresh Basil served with our homemade Balsamic Vinaigrette **+\$1**

Greek Salad Iceberg lettuce, sliced cucumbers, onion, tomatoes, feta cheese and olives with Greek dressing **+\$1**

~ SOUP~

\$ 4 per Guest

Homemade Chicken Soup Our Homemade Chicken Stock simmered with chopped Celery, Carrots, Onions seasoned with Fresh Herbs & Pasta

Beef Minestrone Soup A favorite Italian classic with Vegetables, Beans & Pasta in a Tomato Broth

Butternut Squash Bisque Fresh Pureed Butternut Squash with Fresh Savory Herbs and Heavy Cream

Italian Wedding Soup Our Homemade Beef Stock sautéed with Fresh Vegetables seasoned Ground Beef, White Kidney Beans Pasta

New England Clam Chowder New England Clam Chowder with Fresh Clams, Celery, Onions, and Potatoes

\$4 Optional charge per person for Warm Rolls, Freshly Brewed Coffee and Assorted Teas

All buffets will be served for a duration of one hour

23% Administrative Fee and 7.00% Massachusetts & Local Sales Tax will be added.

Consumption of raw or undercooked meat, fish, or egg products may increase your risk of food borne illness.

2020

~ POULTRY ~

\$ 8 per Guest

New Age Chicken Bleu. Topped with Melted Imported Swiss Cheese & Imported Ham finished off with a Chive Cream Sauce

Mediterranean Chicken Pan Seared Chicken with Olives, Italian Spices and Roasted Red Peppers

Chicken Piccata Boneless Chicken Breast lightly sautéed topped with a Lemon Wine Caper Sauce

Tropical Chicken Grilled Chicken Breast with a side of a Mango, Pineapple, Mixed Bell Pepper & Cilantro Salsa

Chicken Marsala Seasoned Boneless Chicken Breast topped with a Sweet Marsala Sauce & Sautéed Mushrooms

Grilled Chicken Breast choice of: Honey Mustard, Teriyaki, Garlic Cream or Lemon Thyme Glace Sauce

Chicken Milanese Tender Chicken Breast Breaded and Pan Fried finished with a Lemon-Garlic Olive Oil Sauce

Tuscany Chicken Chicken Breast in a creamy sauce with Sundried Tomatoes, dried herbs and fresh Spinach

Chicken a la Creolé Chicken drums and thighs simmered in a Cajun Creole Sauce

Breast of Turkey Natural Turkey Breast oven roasted to perfection in our Rotisserie, then sliced & topped with Homemade Gravy

~ PORK ~

\$ 8 per Guest

Glazed Imported Ham Glazed Imported Ham roasted to perfection with an Apple Cider Reduction

Dijon Crusted Pork Loin Roasted Pork Loin encrusted in Dijon Mustard topped with a Port Wine Reduction

Barbeque Pulled Pork Slowly Roasted and Smoked in our Award-Winning Sauce

Stuffed Pork Loin Stuffed with Roasted Peppers, Spinach, and Provolone Cheese accompanied by Madeira Wine Reduction

~ SEAFOOD ~

\$ 12 per Guest

Baked Haddock Fresh Haddock with a Buttered Ritz Cracker Topping

Jerk Tilapia Freshly Marinated and Sautéed in Spicy Jerk Seasoning

Boston Baked Cod Fresh New England Cod with a Traditional Ritz Cracker Topping + \$3

Seared Salmon Fillet A Filet of Salmon pan seared to perfection with choice of Chef's own Citrus Beurre Blanc + \$5

~ BEEF ~

\$ 19 per Guest

Roasted Top Round of Beef Traditional Beef Roast served with a Wild Mushroom Sauce

Sliced Marinated London Broil in a Portobello Mushroom and Merlot Reduction

Grilled Skirt Steak Tenderly Marinated topped with Chimichurri Sauce

Boneless Short Ribs delicately braised in a Chianti Sauce + \$2

Prime Rib of Beef Traditional Rib Eye Roast served Au Jus + \$4

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~ PASTA~

\$ 8 per Guest

Ziti or Bowtie Pasta choice of Alfredo or Basil-Pomodoro Sauce

Baked Macaroni and Cheese a timeless classic baked with Cabot Sharp Cheddar Cheese

Ravioli in a Shallot Rich Parmesan Romano Sauce

Risotto Northern Italian favorite Rice dish cooked to perfection in a Creamy Based Sauce

Four Cheese Lasagna Mozzarella Cheese, Parmesan Cheese, Ricotta Cheese & Fresh Provolone

Vegetable Lasagna Tomato Sauce layered with Creamy Ricotta Cheese, Mozzarella Cheese, Parmesan Cheese & Fresh Seasonal Vegetables

Cheese Tortellini A la Vodka Diced Tomatoes, Parmesan Cheese, Vodka Cream Sauce topped with Fresh Basil.

Chicken Broccoli and Ziti Tender Chicken, Broccoli & Ziti tossed with a Shallot, Parmesan Cream Sauce

Pasta Primavera Colorful roasted vegetables with choice of light Parmesan cream sauce, Marinara or Extra Virgin Olive Oil and herbs tossed with a penne pasta or Bow-tie pasta

~ SIDES ~

\$ 3 per Guest

Mashed Potatoes Creamy Roasted Garlic Mashed Potatoes

Red Bliss Potato Salad Creamy Mayo - Paprika Potato Salad

Roasted Red Bliss Potatoes Oven Roasted seasoned with Salt, Pepper, Garlic and Rosemary

Baked Potato Served with Sour Cream

Roasted Sweet Potatoes Fresh farm Potatoes roasted in a Sage- Butter Sauce

Rice Pilaf Seasoned with Garlic, Onion & Turmeric mixed with Orzo Pasta, Salt, Pepper and Butter

Rice + Red Beans Seasoned in a Bay Leaf- Thyme Herb Spiced Broth

~VEGETABLES~

\$ 3 per Guest

Citrus Green Beans Fresh Green Beans, Blanched, Buttered & Seasoned, tossed with Lemon Zest & Fresh Basil

Broccoli Fresh Broccoli with a choice of Drizzled Cheese Sauce or Butter Garlic Sauce & Chopped Tomatoes

Plantains Choice of Sweet or Green Plantains Fried to Perfection

Ratatouille Savory and Succulent Grilled Vegetables in a Tomato Broth

Corn-On-The-Cob in a light butter sauce (seasonal)

Vegetable Stir Fry An exotic combination of Broccoli, Bell Peppers and carrots with a touch of Teriyaki Glaze

Chef's Choice Seasonal Vegetables Chef's Choice Oven Roasted Seasonal Vegetables Medley

Green Beans & Carrots Sautéed in a Buttery Garlic Sauce

Cole Slaw Delicious contrast of Sweet and Tangy Cole Slaw

Steamed Asparagus Asparagus steamed and tossed in Brown Butter, Salt and Pepper **+\$1**

~ DESSERT~

\$ 5 per Guest

Lemon Cake
Strawberry Shortcake

Carrot Cake
Boston Cream Pie Cake

Tiramisu Cake
Chocolate Layer Cake

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