

# BUFFET DINNER

## SALADS

choice of one

garden salad, caesar salad, greek salad  
all salads served with warm rolls and butter

## PASTA SELECTIONS

choice of one

wild mushroom ravioli with spinach, artichokes, truffle cream  
penne alfredo with roasted vegetables  
pasta bolognese  
shrimp penne with vodka parmesan tomato sauce

## ENTRÉES

choice of two

traditional new england baked haddock  
brown sugar and mustard glazed salmon fillet  
sautéed shrimp and scallops in citrus thyme pan glaze  
seafood bake, haddock, salmon, shrimp, scallops in a tomato cream sauce and seasoned crumbs  
spinach and artichoke stuffed chicken, garlic cream  
chicken marsala, mushroom marsala sauce  
chicken piccata, lemon caper sauce  
braised short rib of beef  
bavarian pork loin, peppercorn brandy sauce, sliced apples  
marinated sliced flank steak  
garlic and rosemary tenderloin tips, pan braised mushrooms, pearl onions

## ACCOMPANIMENTS

choice of two

garlic mashed potatoes, roasted fingerling potatoes, rice pilaf, whipped sweet potato  
roasted brussels sprouts, ratatouille, roasted vegetables

## DESSERT

chef's selection of assorted desserts  
freshly brewed regular and decaffeinated coffee, and a selection of assorted herbal teas

All food and beverage subject to 18% Gratuity, 2% administrative fee and 7% tax. All audiovisual, room rental and other fees subject to 2% administrative fee and 6.25% tax. The following fees/charges: 2% administrative, bartender fees, carving fee, cake cutting fee, chef attendant fee and clean up fees are not considered a tip or service charge and are not distributed to wait staff employees, service employees or service bartenders.