

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