

DINNER BUFFETS

Please add an additional \$5.00 per person for groups less than 20

New Englander Buffet

New England Clam Chowder
Display of Grilled Vegetables
Basket of Baby Greens with Condiments &
House Dressings
Herb & Garlic Breast of Chicken Au Jus
Cracker-Crusted Baked Scrod with Citrus-Butter
Seafood Scampi with Lobster Chunks, Shrimp,
Scallops & Pasta
Herb-Seasoned Roasted Potatoes
Chef's Choice Dessert Pairings
Coffee, Decaffeinated Coffee and Assorted Teas
\$45.95 per person

Yankee Doodle Premium Grill Buffet

Yankee Chili

Basket of Baby Greens with Condiments & House Dressings
Ambrosia Salad of Fruit with Toasted Coconut & Honey
Cole Slaw

Off the Grill – Choose Two of the Following

1-Inch Thick Prime Rib Steaks

½ Pound Tenderloin Steaks

On-the-Bone Organic Whole Chickens, Split & Quartered
Chili-Rubbed Salmon Steaks

Bacon-Wrapped Jumbo Prawn & Scallop Skewers

Marinated Giant Trumpet Royale Mushrooms (Vegan)

(\$4.95 Additional per person – individual orders permitted)

Milk-Poached Corn on the Cob

Roasted Potatoes

Dessert – Choose One of the Following

Strawberry Shortcake Station with Strawberry & Blueberry
Medley and Whipped Cream

Warm Cinnamon Apple Cobbler a la Mode

Chocolate Fondue with Giant Marshmallows, Cookie Variety,

Potato Chips & Strawberries for Dipping

Coffee, Decaffeinated Coffee and Assorted Teas

\$55.95 per person

Add Additional Grill Items \$9.95 per person, per item

Gusto Latino Buffet

Honey-Garlic Prawn Appetizer Platter with
Toasted Walnuts & Fried Serrano Morsels
Toasted Coconut and Pineapple Fruit Salad with
Sweet & Sour Lime-Cilantro Dressing
Molasses & Rum Glazed Bone-In Chicken Breast
Tequila Marinated Pork Loin with Savory Onion
Broth Reduction
Baked Sweet Potatoes with Cane Sugar &
Almond Crust
Garden Fresh Confetti of Seasonal Vegetables
with Garlic Sofrito
Tres Leches Caramel Milk-Soaked Layer Cake
Coffee, Decaffeinated Coffee and Assorted Teas
\$49.95 per person

Italian Inspiration Buffet

Mama Mia Minestrone

Antipasto Display Including Prosciutto, Genoa
Salami, Sweet Capicola, Provolone, Fresh
Mozzarella, Pepperoncini, Marinated Vegetables &
Olives

Caesar Salad with Olive-Baked Croutons &
Parmesan Cheese

Grilled Breast of Chicken with Sun-Dried Tomato
Relish & Pesto Crème

Farfalle Pasta in Basil Pomodoro Sauce

Roasted Vegetable Medley

House-Baked Breads & Rolls

Chef's Choice Dessert Pairings

Coffee, Decaffeinated Coffee and Assorted Teas

\$44.95 per person

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DINNER BUFFETS

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Tail Gate BBQ Buffet

Southwest Inspired Three-Bean Chili
Basket of Baby Greens with Condiments & House Dressings

Honey & White Zinfandel Dressed Fruit Salad
Cole Slaw

Off the Grill – Choose Two of the Following

Adobo-Rubbed Steak Skewers

Garlic & Citrus Marinated Shrimp & Scallop Skewers

Chili-Rubbed Chicken Breast with Bacon Baste

½-Pounder House-Ground Burger Station

Roasted Garlic Rubbed Tempeh Patties (Vegan)

(\$4.95 additional per person – individual orders permitted)

Portobello Caps with Thai Style Soy Mayonnaise (Vegan)

(\$4.95 Additional per person – individual orders permitted)

Milk-Poached Corn on the Cob

Roasted Potatoes

Strawberry Shortcake Station with Strawberry & Blueberry

Medley and Whipped Cream

Coffee, Decaffeinated Coffee and Assorted Teas

\$35.95 per person

Add Additional Grill Items \$5.95 per person, per item

Good Times Buffet

This Dinner Includes Freshly-Baked Rolls & Whipped Butter

Choose Two Salads

Basket of House Greens with Three Condiments and Two House Dressings

Marinated Vegetable & Pasta Salad

German Potato Salad with Bacon & Chopped Scallions

Waldorf Salad of Apples, Celery, Walnuts & Creamy Dressing

Choose Two Entrees

Eggplant Parmesan

Vegetarian Lasagna

Chicken Marsala

Beef Bourguignon

Entrees will be Accompanied with Chef's Choice

Vegetable & Starch Creations

Choose One Dessert

Apple Crisp

Rum-Raisin Bread Pudding

Chocolate Layer Cake

Coconut Layer Cake

Coffee, Decaffeinated Coffee and Assorted Teas

\$41.95

New England Clam Bake

New England Clam Chowder

Tangy Cole Slaw

Garden Harvest Pasta Salad – Bowtie Pasta Tossed with Fresh Vegetables and Red Wine

Vinaigrette

1 ½ Pound Atlantic Lobsters – One Per Person

Chardonnay Steamed Clams & Mussels with Drawn Butter

Country Fair Clam Fritters

Grilled Herbed Organic Whole Chickens, Split & Quartered

Milk-Poached Corn on the Cob

Roasted New Potatoes

Boston Baked Beans with Bacon

Country Style Strawberry Shortcake Station with Fresh Connecticut Whipped Cream

Watermelons Wedges (In Season)

Honey & White Zinfandel Dressed Fruit Salad (Off Season)

Coffee, Decaffeinated Coffee and Assorted Teas

Market Price Starting at \$89.95 per person

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ASIAN DELIGHT STATIONED BUFFET

Soup Station

Egg Drop Soup or Hot & Sour Soup

Salad Station

Bean Sprouts, Vegetable Julienne &
Toasted Cashews with Sweet Rice
Vinaigrette

Chop Stick Selections

Vegetable Spring Rolls with Sweet & Sour
Sauce
Tempura Chicken Fingers with Hot, Sweet
& Sour Sauce

Lo Mein Noodle Station

Stir-Fried to Order with Vegetable Variety, Five Spice Beef & Honey Chicken Morsels, Mushrooms &
Sweet, Mildly Spicy Soy Glaze

\$55.00 Chef Attendant Required. 1 Attendant per 35 Guests

Pot Sticker Station

Chicken Pot Sticker Finished with a Honey-Soy Sauce

\$55.00 Chef Attendant Required. 1 Attendant per 35 Guests

Add Sweet & Sour Butterfly Shrimp to the Lo Mein Station for \$16.95 per person

Note: This option only offered with this full menu and is not offered independently at this price.

Dessert Station

Almond Sponge Cake
Banana Fritters
Coffee, Decaffeinated Coffee and Assorted
Premium Teas

\$35.95 per person

Carving Station Upgrade

Five-Spice Rubbed Pork Loin Braised in Pineapple & Lemongrass Broth. Presented with Pineapple Chutney.

\$175.00 per Loin Roast

(One Loin satisfies 18-22 Guests)

\$55.00 Carving Attendant Required. 1 Attendant per 35 Guests

PLATED DINNERS

Appetizers & Salads

Upgrade to Appetizer and Salad (4 Courses Total) for an additional \$4.95 per person

(Choice of one)

Chef's Soup of the Day

New England Clam Chowder

Lobster Bisque with Fresh Lobster Garnish

Trio of Crispy Amaretto Shrimp

Pan Seared Jumbo Crab Cake with Citrus-Parsley Remoulade & Cucumber Pickle (\$4.00 per person)

Cabbage Leaf Filled with Lentils, Brown Rice & Roasted Vegetables with Navy Bean Veloute (Vegan)

Potato Parmesan Gnocchi with Chardonnay Crème & Caramelized Shallots

Baby Mixed Greens with Chef's Choice of House-Made Dressing

Caesar Salad with Shaved Parmesan Cheese

Caprese Salad of Greens, Fresh Mozzarella and Tomato with Balsamic Syrup & Extra Virgin Olive Oil

Strawberry & Goat Cheese with Chopped Greens and Balsamic Syrup

Zesty Panzanella Salad of Cucumber, Tomato, Green Olive, Purple Onion, Parsley & Toasted Bread

Grilled Vegetable Salad of Squash, Mushroom, Onion & Red Pepper, Baby Greens & Roasted Garlic Vinaigrette

Entrees

Choice of two entrees at no additional charge. Please add \$3.95 for a choice of three.

Advance counts required 72 hours prior for all entrée choices.

Baked Breast of Chicken with Garlic Crisp Crust	\$32.95
Baked Breast of Chicken Stuffed with Goat Cheese, Sundried Tomatoes & Pesto	\$33.95
Chicken Cordon Bleu, Swiss and ham stuffing, with a Garlic-Butter Crisp Crust	\$33.95
Roasted Pork Loin with Sweet Sausage & Corn Bread Stuffing with Cider Reduction	\$33.95
Pan Seared Atlantic Salmon with Maple-Ginger Glaze	\$33.95
New England Style Cracker Crumb Cod with Lemon & Wine-Butter Sauce	\$33.95
Pan Seared Crab Cakes with Citrus Remoulade and Cucumber & Corn Relish	\$35.95
Quintet of Baked Crab Stuffed Prawns	\$37.95
Prime Rib Au Jus with Yorkshire Pudding	\$41.95
Petit Naturally Raised Filet with Duet of Baked Crab Stuffed Prawns	\$44.95
Grilled Naturally Raised Tenderloin of Beef Finished with Heady Red Wine Reduction	\$45.95
Rosemary & Garlic Rubbed Rack of Premium Lamb with Horseradish Infused Lamb Broth	\$45.95

Desserts

(Choice of one)

Chef's Choice of Seasonal Dessert, Vanilla Crème Brulee, Chocolate Decadence Cake, Chocolate Molten Cake, Cabernet-Poached Pear with Vanilla Custard Sauce, Pumpkin Cheesecake, Vanilla Cheesecake

Plated dinner entrees are accompanied with a chef's choice of starch and vegetable, fresh made rolls with your choice of whipped butter or vegetable tapenade, and freshly brewed coffee, decaffeinated coffee and assorted teas.

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