

HOLIDAY MENUS

LUNCH: \$19++ PER PERSON DINNER: \$24++ PER PERSON

BUFFET SELECTION

Choose

SALADS: Choice of one. - Served with rolls & butter

Classic Caesar salad - crispy romaine lettuce, creamy Caesar dressing, fresh grated parmesan cheese, seasoned croutons

Harvest Tossed Salad - Mixed greens, craisins, fresh strawberries, mandarin oranges, pecans, goat cheese, raspberry vinaigrette dressing

Tossed Mixed Greens - with cherry tomatoes,, cucumbers, grated carrot and peppers w/ Italian dressing

ENTREES: Choice of two

Chargrilled Sirloin Tips with onions & peppers

Italian Sausage Cacciatore

Our Own Jumbo Meatball with fresh herbed marinara sauce & grated parmesan cheese Grilled Atlantic Salmon with Lemon, shallot barre blanc

Chargrilled Swordfish with Maitre d' butter

Stuffed Portabella Mushroom

Eggplant Rotini with herbal marinara sauce

Guinness Braised Short Ribs

Lobster Ravioli with saffron Lobster Cream Sauce

Chicken Meditteranian

Coquilles St. Jacques - sea scallops with sherry white wine cream sauce, topped with seasoned bread crumbs (add \$6.00)

Grilled 10oz Sirloin Strip Steak w/Maitre d'butter (add \$8)

Tender Filet Mignon w/Bordelaise Sauce (add

CARVING STATION:

Slow Roasted Prime Rib of Beef - \$8.00/pp Fresh Roasted Turkey Breast - \$4.50/pp Our Smoked BBQ Beef Brisket - \$7.00/pp Steamship of Beef (50 guest minimum) - \$5.50/pp

DESSERTS: Warm Apple Crisp Assorted Mini Pastries VEGETABLES:

Fresh Green Beans Maple Butternut Squash Lemon Zested Broccoli Grilled Asparagus

STARCH:

Garlic Roasted Potato Whipped Parmesan Potato Wild Rice

Pricing includes Coffee, Tea, Decaf., Plastic plates, flatware and paper napkins 20% Administration Fee, 6.25% MA Meals Tax is not included ***Please informs if anyone in attendance has a food allergy***