



## Dinner Buffet

*Our buffet dinner is served to your guests from copper dome chafing dishes and is lavishly decorated with fresh fruit, flowers and a sparkling ice sculpture.*

House Garden Salad (served individually )

Roasted New York Strip Sirloin carved to order by one of our chefs

**Choice of One**

(carved to order)

Baked Ham or Roasted Turkey

**Choice of One**

(both options are vegetarian)

Stuffed Shells or Penne ala Vodka

**Choice of Two Entrees**

Chicken Francaise *egged & sautéed; served with a sherry wine & lemon cream sauce*

Chicken Kathryn *breaded & baked; served with a white wine sauce*

Chicken Marsala *lightly breaded & sautéed; topped with marsala demiglace*

Baked Scrod *flaky white fish topped with cracker crumbs; finished with white wine & lemon*

Roast Pork Loin *sliced & served in a red wine rosemary reduction*

Fresh Roasted Turkey & Stuffing *served with house made gravy*

Pan Seared Salmon *served with whole grain mustard, honey & ginger glaze*

**Choice of One Potato**

Roasted Potato *or Whipped Potato*

**Choice of One Vegetable**

Green bean Amandine, Butter Glazed Baby Carrots, *or Broccoli Polonaise*

Plus: Tomato & Cucumber Salad, Continental Salad, Chickpea Salad & Fresh Fruit

**Dessert**

French Vanilla Ice Cream with a choice of one topping:

*Hot Fudge, Hot Apple Topping, Cherries Jubilee, Pecan Caramel Sauce or Hazelnut Chocolate Sauce*

Coffee, Tea & Decaf

**Price includes:**

5 ½ hour facility rental

*(6 hour facility rental on a Saturday based upon availability)*

Top shelf open bar including draft beer & house wine

Lantern Centerpieces & Linens for guest tables

Champagne Toast for All

*To customize your ice sculpture \$175.00*

*2020 Pricing*