



Luncheon Buffet

House Garden Salad
with Creamy Italian & vinaigrette dressing

Choice of One

(both options are vegetarian)

Stuffed Shells or Penne ala Vodka

Entrée Choices

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*

All entrees are served with chef's choice vegetable and potato.

Dessert

French Vanilla Ice Cream with a choice of one topping:
Hot Fudge, Hot Apple Topping, Pecan Caramel Sauce or Melba Sauce

Or

Assorted Cookies and Brownies on each table

Coffee, Tea & Decaf

Carafes of Soda on Tables

Pricing

Weekday Pricing (Monday-Friday; any 4 hours before 5:00 pm)

\$32.00 with one entrée or \$34.00 with two entrees

Weekend Pricing (Saturday & Sunday; any 4 hours before 5:00 pm)

\$38.00 with one entrée or \$41.00 per person with two entrees

All prices are subject to 20% service charge and 7.35% sales tax.

Prices are based on a minimum of 100 guests and a 4 hour room rental

Enhance your buffet with a Carving Station

(carved to order by one of our chefs)

New York Strip, Baked Ham or Roasted Turkey

\$8.00 per person for one item or \$10.00 per person for two items