



DINNER BUFFETS – \$19.95 PER PERSON

ENTREES SERVED WITH FRESH BAKED BREAD OR CORNBREAD & BEVERAGE (MINIMUM 25 PEOPLE)

CHOOSE 2 ENTREES:

BREAST OF CHICKEN PICCATA – TENDER CHICKEN BREAST WITH A LEMON CAPER SAUCE

BAKED MOSTACCIOLI – MOSTACCIOLI NOODLES BAKED IN A RICH TOMATO SAUCE & THREE CHEESES

BBQ CHICKEN – TRADITIONAL BBQ CHICKEN IN OUR OWN SMOKY BBQ SAUCE

SPICE RUBBED CHICKEN – CHICKEN WITH A SWEET & TANGY DRY RUB, ROASTED TO PERFECTION

YANKEE POT ROAST – TRADITIONAL SLOW-BRAISED POT ROAST WITH BABY CARROTS

LASAGNA BOLOGNESE – TRADITIONAL MEAT LASAGNA

JAMAICAN JERK PULLED PORK – SERVED WITH PINEAPPLE SALSA

SMOKED CHICKEN WITH CHIPOTLE ORANGE SAUCE – LOCAL HARDWOOD-SMOKED CHICKEN WITH SPICY CHIPOTLE-ORANGE BBQ SAUCE

SALADS (CHOOSE 2)	SIDE DISHES (CHOOSE 2)	DESSERTS (CHOOSE 1)
TOSSED GREEN SALAD	BAKED BEANS	MIXED BERRY COBBLER
POTATO SALAD	OVEN ROASTED POTATOES	CHOCOLATE TORTE
PASTA SALAD	CORN O'BRIEN	CHAMPAGNE CAKE
ICED RELISHES	WILD RICE BLEND	PUMPKIN PIE
PINEAPPLE JALAPENO SLAW	ROSEMARY RED POTATOES	CRÈME CARAMEL
FRESH FRUIT SALAD	SEASONAL VEGETABLES	FRENCH CRUMBCAKE WITH STRAWBERRY SAUCE
MACARONI SALAD	ROASTED GARLIC MASHED POTATOES	CHOCOLATE MOUSSECAKE
THAI PEANUT NOODLE SALAD	GLAZED BABY CARROTS	NEW YORK CHEESECAKE WITH SEASONAL BERRY SAUCE
CAESAR SALAD	HORSE RADISH DILL MASHED POTATOES	TIRAMISU (ADD \$1.00 PP)
TORTELLINI WITH SUN DRIED TOMATOES (ADD \$1.00 PP)	BROCCOLI AU GRATIN	

- CHEF WILL PREPARE 80% OF TOTAL COUNT FOR EACH ENTRÉE CHOICE •
- PRICES DO NOT INCLUDE 2.5% SUPERVISORY FEE, 13.5% GRATUITY & 2% TAX •