

Toasts

Champagne \$3.50

Chardonnay \$3.50

White Zinfandel \$3.50

Sparkling Cider \$3.50

Appetizers

Thirty person minimum, priced per person.

Cheese and Crackers \$3.50

Vegetable Tray with Dip \$3.50

Chicken Tenderloins \$3.50

Italian Style Meatballs \$3.50

Scallops wrapped in Bacon \$4.50

Fresh Fruit Tray \$3.49

Shrimp Cocktail \$4.50

Stuffed Mushrooms \$3.50

Potato Skins \$3.50

Mediterranean Platter \$5.50

Marinated Mushrooms and Artichokes, Roasted Red Peppers,
Olives, Feta, Hummus and pita chips.

Limited Menus

(15–40 people)

All Limited Menus Include Family Style Salad,
Rolls, Coffee, Tea and Strawberry Shortcake.

Limited Menu #1 \$27.95

Sirloin Steak Tips

Served with red bliss mashed potato,
and fresh seasonal vegetable.

Chicken Parmesan

Served with Linguine.

Baked Haddock

Served with red bliss mashed potato,
and fresh seasonal vegetable.

Limited Menu #2 \$31.95

Roast Prime Rib Au Jus

Served with red bliss mashed potato,
and fresh seasonal vegetable.

Chicken Marsala

Served with Linguine.

Baked Seafood Combination

Served with red bliss mashed potato,
and fresh seasonal vegetable.

The Finishing Touch

Cookies and Brownies \$2.95

Strawberry Shortcake \$2.95

Assorted Pastry Tray \$3.49

Buffets

Thirty person minimum.

Breakfast Buffet \$21.95

Scrambled Eggs, Bacon, Sausage, Thick cut French Toast, Assorted fresh baked Pastries and Muffins, Home Fries, Fresh Fruit, Orange Juice, Coffee and Tea.

Brunch Buffet \$23.95

Scrambled Eggs, Bacon, Sausage, Assorted fresh baked Pastries and Muffins, Home Fries, Fresh Fruit, Chicken Broccoli Penne, Tossed Salad, Orange Juice, Coffee and Tea.

Buffet #1 \$28.95

Baked Haddock, Roast Turkey, Sage Stuffing, Red Bliss Mashed Potatoes, Homemade Gravy, Fresh Seasonal Vegetable, Tossed Salad, Bread, Coffee and Tea.

Buffet #2 \$30.95

Sirloin Steak Tips with Sautéed Peppers and Onions, Roasted Chicken Breast, Roasted Red Potatoes, Fresh Seasonal Vegetable, Tossed Salad, Bread, Coffee and Tea

Buffet #3 \$26.95

Chicken Broccoli Penne, Italian Meatballs, Imported Ham & Swiss and Roast Turkey & Cheddar on Sliced Baguettes, Fresh Seasonal Fruit Tray, Tossed Salad, Bread, Coffee and Tea.

Buffet #4 \$28.95

Baked Ham, Roasted Turkey, Sage Stuffing, Red Bliss Mashed Potatoes, Homemade Gravy, Fresh Seasonal Vegetable, Tossed Garden Salad, Bread, Cranberry Sauce, Coffee and Tea.

Buffet # 5 \$39.95

Roast Prime Rib, Baked Haddock, Roast Turkey, Sage Stuffing, Mashed Potatoes, Homemade Gravy, Fresh Seasonal Vegetable, Tossed Salad, Bread, Cranberry Sauce, Coffee and Tea.

Individually Plated Entrees

Thirty person minimum, choice of one entree.

Stuffed Chicken Breast \$25.95

Boneless breast of chicken with sage stuffing.
Served with red bliss mashed potato
and fresh seasonal vegetable.

Roast Prime Rib Au Jus \$34.95

Our slow roasted choice ribeye. Served with
red bliss mashed potato and fresh seasonal vegetable.

Chicken Cordon Bleu \$26.95

Boneless breast of chicken stuffed with imported ham
and swiss cheese. Served with rice florentine
and fresh seasonal vegetable.
Topped with supreme sauce

Baked Country Ham \$25.95

Served with red bliss mashed potato, fresh seasonal vegetable,
and pineapple raisin sauce.

Roasted Top Round of Beef \$29.95

Choice top round of beef. Served with red bliss mashed
potato, fresh seasonal vegetable, and pan gravy.

Roasted Turkey \$26.95

Served with sage stuffing, red bliss mashed potato,
fresh seasonal vegetable, and pan gravy.

Baked Haddock \$27.95

Fresh haddock fillet topped with our house breadcrumbs.
Served with rice florentine and fresh seasonal vegetable.

Prime Rib & Bk. Shrimp \$39.95

Our slow roasted choice ribeye accompanied
by two jumbo stuffed shrimp. Served with red bliss mashed potato
and fresh seasonal vegetable.

Filet Mignon & Bk. Shrimp \$42.95

Our choice filet mignon accompanied by
two jumbo stuffed shrimp. Served with red bliss mashed potato
and fresh seasonal vegetable.

All Entrees Include Family Style Salad, Bread, Coffee and Strawberry Shortcake.

Combine any two entrees for an additional \$2.00 per person