



BUFFET SELECTIONS

The selections come with a choice of either a Market salad with Balsamic vinaigrette or a Caesar salad and the choice of two sides: House rice, Roasted red bliss potatoes, Pasta, Roasted sweet potatoes or Garlic mashed potatoes. The entrees also include House julienned vegetables and the Chef's choice dessert. You have a choice of three from the package(s).

CLASSIC \$21 per person

BEEF

Shepherd's Pie
Beef Stroganoff
Meat Lasagna
Braised BBQ Beef

POULTRY

Chicken Pot Pie
Roasted Turkey with gravy
Chicken Cacciatore
Chicken Cordon Bleu

SEAFOOD

Mussels Marinara
Baked Haddock
Seafood Scampi
Shrimp Piccata

ELEGANT \$27 per person

Greek Beef Tips
Stilton Beef Tips
Steak Tips Diane

Chicken Marsala
Chicken Piperade
Chicken Caprese

Baked Haddock with Roasted tomato
Seafood Carbonara
Shrimp Primavera

PORK- Pork Loin with Apple Thyme glaze

SPLENDID \$32 per person

N.Y. Strip Steak with mushroom sauce
Braised Short Rib
Beef Bourguignon

Statler Chicken
Cornish Game Hen
Coq au Vin

Haddock, Crab & Shrimp au gratin
Lobster Mac-n-Cheese
Baked Haddock with lobster sauce

PORK-Stuffed Pork Loin

DOWNEAST SHORE \$MARKET-ALL INCLUDED

Steamed Lobster Corn on the Cob
Goat Island Mussels Coleslaw
New England Clam Chowder Blueberry Crisp

*Vegetarian options available upon request

The prices above do not include the 7% sales tax or the 5% service charge

