

Dinner Buffet Options

Option #1-\$24 pp, 1 Salad Choice, 2 Entree Choices, 1 Side,

Option #2-\$27 pp, 1 Salad Choice, 3 Entree Choices, 1 Side

Option #3-\$29 pp, 1 Salad Choice, 3 Entree Choices, 1 Side, Dessert

SALAD

Fresh Mixed Greens with Balsamic Vinaigrette

Classic Caesar Salad

Poached Pear Salad

ENTREES

PAN SEARED CHICKEN

With Mushroom Marsala Sauce

SEASONS ALFREDO

Chicken Medallions, Broccoli, Ziti, Garlic Cream Sauce

SWEET CHILI GLAZED SALMON

Seared Salmon, Sweet Chili Glaze, Broccoli

CHICKEN STIR FRY

Grilled Chicken, Carrots, Squash, Onion, Peas, Jasmine Rice,
Orange Soy Glaze, maple Sweet Chili

CRUMB TOPPED MAINE COAST HADDOCK

White Wine Lemon Herb Butter

GRILLED SLICED BEEF MEDALLIONS

Caramelized Onions, Red Wine Demi-Glace Sauce

MAPLE GLAZED BAKED HAM

Sliced Baked Ham, Maple Drizzle

SIDES

Whipped Potatoes, Oven Roasted Red Potatoes, Herbed Buttered Jasmine Rice, Sweet Potato Mash

Includes Warm Rolls and Butter, Seasons Vegetables,

Assorted Non-Alcoholic Beverage, Tax and Gratuity

CARVING STATION

Slow Roasted Prime Rib \$6 per person

Roasted Turkey Breast \$3 per person

HOUSEMADE DESSERT Choose 1

Brownie Sundae, Bread Pudding, Chocolate Cake w/ Caramel, Cheesecake w/ Blueberry Sauce

MINI DESSERT BAR \$4 per person

Peppermint Chocolate Mousse, Cookies, S'mores Pops, Crème Brulee, Brownie Bites w caramel