# HOT LUNCH BUFFET

## $18.25 per person

all entrées include garden salad, desserts and paper products unless otherwise specified second selection is an additional $4.50 pp

## BEEF

marinated grilled BBQ steak tips ($1.50 up-charge per person) marinated grilled sirloin steak with corn and black bean salsa spicy, crispy Chinese beef with Asian vegetables

beef fajitas with flour tortillas and Mexican condiments and toppings

## CHICKEN AND TURKEY

stuffed chicken breast: artichoke-leek, spinach-boursin, or wild rice-mushroom with creamy gravy chicken fajitas with flour tortillas and Mexican condiments and toppings

marinated grilled chicken breast with Mediterranean salsa

traditional chicken piccata: egg-battered chicken breast with piccata sauce chicken marsala with sautéed mushrooms

Chinese chicken stir-fry with Asian vegetables

oven-roasted turkey breast with herb stuffing and gravy

## PORK

sage-mustard glazed pork loin with maple-dijon cream sauce herb-roasted pork loin with thyme gravy

## VEGETARIAN

spinach-boursin stuffed portobello mushrooms

summer squash vegetable stack with fresh mozzarella and tomato coulis gnocchi with wild mushrooms and vegetables in parmesan cream sauce Asian vegetable stir-fry

## SEAFOOD

$2.99 pp additional charge

shrimp scampi with pasta, sun-dried tomatoes, and scallions marinated grilled swordfish kabobs with grape tomatoes ancho-glazed Atlantic salmon with pineapple salsa

## ITALIAN ENTRÉES

all Italian entrées come with an antipasto salad

jumbo stuffed shells or baked manicotti and meatballs in marinara

meat lasagna with marinara or vegetable lasagna with alfredo and meatballs eggplant or chicken parmesan with penne pasta and marinara

## SPECIALTY SALADS

Caesar or up-country salad ($1.25 pp up-charge)

*All pricing is subject to 7% state tax and 3% administrative fee*

## SIDES

not included with Italian entrées or fajitas

oven-roasted potatoes wild rice

herbed rice pilaf Spanish rice

sesame lo mein noodles baked macaroni and cheese maple-glazed carrots

green beans amandine corn and black bean salsa seasonal vegetable medley

basil risotto ($.50 pp up-charge) buttered asparagus ($.95 pp up-charge)

## Buffet Includes:

served with dinner rolls and butter

cookies and dessert bars, and all necessary disposable dinnerware.

## SOUPS

minimum order of 10

traditional New England clam chowder $5.25 per person

butternut squash-apple bisque $4.25 per person

chicken noodle $4.50 per person

classic Italian minestrone $5.00 per person

roasted tomato bisque $3.50 per person

seasonal soup

all menu items and pricing subject to change

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# COMPOSED PLATTERS

## CRUDITÉ

Assorted vegetables and herb-ranch, bleu cheese dressing, or roasted red pepper hummus $5.95 pp

## SLICED CHEESE PLATTER

Smoked gouda, Swiss, yellow cheddar, pepper jack, and provolone cheese slices, served with crackers and garnished with fruit $8.95 pp

## CHEESE WEDGE TRAY

Assorted aged soft and firm cheese wedges accented with dried fruit, nuts, and served with assorted crackers and bread $8.25 pp

## ANTIPASTO

Salami, capicola, marinated mushrooms, roasted red peppers, kalamata olives, cherry peppers, asiago, provolone, and fresh mozzarella with focaccia and ciabatta bread $10.95 pp

## MEXICAN FIESTA

Six-layer Mexican dip with guacamole, salsa, tomatoes, black olives, sour cream, and shredded cheddar, with tri- color corn tortilla chips $7.95 pp

## MEDITERRANEAN

(25-person minimum)

Tabbouleh, red pepper hummus, baba ghanoush, stuffed grape leaves, marinated olives, and pita chips $8.95 pp

## SMOKED SALMON PRESENTATION

Smoked Atlantic salmon side with lemon cream cheese, capers, red onion, and pumpernickel triangles $13.95 pp



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