

~ Dinner Buffet ~

(Thirty Person Adult Minimum)

~ Passed Hors d'oeuvres~

(Choice of Four)

*Crisp Shrimp Dumplings with Thai Chili Sauce
Chicken Satay with Thai Peanut Sauce
Warm Artichoke & Parmesan Cheese Dip with Pita Chips
Chipotle Beef and Blue Corn Empanadas
Lump Crab Stuffed Mushrooms
Petite Crab Cakes with Chipotle Sauce
Wild Mushroom, Parmesan & Truffle Butter in Puff Pastry
Vegetable Spring Rolls with Chinese Five Spice Sauce
Sesame Chicken Tenders with Honey Dijon Mustard Sauce
Demi Tasse of Lobster Corn Chowder or Seasonal Soup
Wood Grilled Flat Breads;
House Smoked Salmon with Lemon Crème Fraiche;
Duck Confit, Carmelized Onions & Goat Cheese or
Margarita*

~ Distinct Additions ~

(Additional Four Dollars Per Guest Per Item)

*Yellowfin Tuna Tar-Tar with Wasabi Crème Fraiche
Sea Scallops Wrapped in Applewood Smoked Bacon
Wood Grilled Filet Mignon Skewers with Grilled Cocktail Onions
Shrimp Cocktail with West Indian Cocktail Sauce
Herb Marinated Lamb Chops with Dijon Mustard
Grilled Spicy Jumbo Shrimp*

~ Two Salads ~

*Mixed Field Green Salad
and
The Inn's Caesar Salad*

~ Vegetable ~

(Choice of One)

*Grilled Asparagus
Sautéed Haricots Verts
Carrots & Haricots Verts
Summer Squash Medley ~Seasonal
Roasted Root Vegetables ~Seasonal*

~ Starch ~

(Choice of One)

Rice Pilaf or Wild Rice Blend
Herb Roasted Redskin Potatoes
Creamy Mashed Potatoes (Plain, Roasted Garlic or Horseradish)
Baked Potatoes with Chives & Sour Cream
Country Mashed Redskin Potatoes (Applewood Bacon, Fresh Corn, Scallions & Sour Cream)

~Pasta ~

(Choice of One)

Penne with a Fresh Plum Tomato Sauce
Rigatoni with Wild Mushrooms, Cream & Truffle Oil
Penne with Shrimp, Fresh Plum Tomatoes & Pesto Cream
Farfalle with Spinach and Basil with Tomato Cream Sauce
Gemelli with Sausage, White Beans, Spinach & Chardonnay Butter Sauce

~ Chicken ~

(Choice of One)

*Sautéed Chicken Breast with Capers, Tomatoes,
Calamata Olives & Lemon Butter Sauce*
Sautéed Chicken Breast with a Whole Grain Mustard Cream Sauce
Sautéed Chicken Breast with Mushrooms, Red Wine Sauce & Truffle Butter
Herb Roasted Chicken with Creamy Riesling Onion Sauce
Coq Au Vin; Wine Braised Chicken with Mushrooms, Bacon & Carrots

~Optional Carving Station~

~ Additional Five Dollars & Ninety-Five Cents Per Guest Per Item ~

Sliced Roast Beef with Horseradish Sauce
Roasted Pork Loin with Dijon Mustard & Cumin Sauce
Roasted Turkey Breast with Pan Gravy

~ Additional Eight Dollars & Ninety-Five Cents Per Guest ~

Wood Grilled Filet Mignon Tenderloin with Horseradish Sauce

~ Dessert ~

(Choice of One)

Rich Double Layer Chocolate Cake
Warm Apple Crisp with Vanilla Ice Cream
Seasonal Berries with Whipped Cream
Vanilla Bean Crème Brûlée
Cheese Cake with Raspberry Coulis

Fifty Dollars per Guest

Prices do not include Six Percent Tax & Twenty Percent Gratuity