

**~Luncheon Buffet ~**

*(Thirty Person Adult Minimum)*

**~ Two Salads ~**

*Mixed Mesclun Greens Salad  
and  
The Inn's Caesar Salad*

**~Or a Select Salad ~**

*(Additional Three Dollars per Guest per Salad)*

*Mesclun Greens with Dried Cherries, Maytag Blue Cheese Sweet Walnuts  
& Sherry Walnut Vinaigrette  
Romaine with Grilled Skirt Steak, English Cucumbers, Carrots, Tomatoes & Cilantro  
with Lime & Mint Vinaigrette  
Watercress, Endive, Granny Smith Apples, Maytag Blue Cheese, Cherry Tomatoes  
& Sherry Walnut Vinaigrette*

**~ Vegetables ~**

*(Choice of One)*

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

**~Pasta ~**

*(Choice of One)*

*Penne with a Fresh Plum Tomato Sauce  
Rigatoni with Wild Mushrooms, Cream & Truffle Oil  
Penne with Shrimp, Oven-dried Tomatoes & a Pesto Cream  
Farfalle with Spinach and Basil with a 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, Mushrooms, Onions & Bacon with Carrots*

**~ Dessert ~**

*(Choice of One)*

*Rich Double Layer Chocolate Cake*

*The Inn's Apple Crisp served warm with Vanilla Ice Cream on the side*

*Seasonal Berries with Fresh Whipped Cream*

*Vanilla Bean Crème Brulee*

*Seasonal Sorbet or Ice Cream with Berries*

*Cheese Cake Tartlet*

***Twenty-Eight Dollars Per Guest***

***Prices do not include Six Percent Tax & Twenty Percent Gratuity***

*As with all our menu's, if you would like to have something  
that is not featured our chef & staff will work with you to make  
sure your party is beyond your expectations.*