

# BUFFET DINNER MENU



- White china salad and entrée plates, silverware (salad fork, entrée fork and knife)
- Glass water goblets filled before dinner, self-serve water and iced tea station, white china coffee cups and self-serve coffee station available once dinner is served
- Salad station with choice of dressing and assorted breads
- Can add cocktail hour for additional fee (includes 6 in eco choice disposable plates and black plastic forks)

#### Served buffet:

- Two entrées
- Two sides

## CHICKEN

**Limoncello chicken \$18**  
grilled chicken breast served with a garlic, sun dried tomato and caper ragout

**Fried Chicken \$19**  
Southern fried chicken served with a sage cream dipping sauce

**Herb Roasted Whole Chicken Pieces \$18**  
Herbed gravy

**Black Pepper & Maple Glazed Spatchcocked Whole Chicken \$18**

**Grilled Criollo Chicken Breast \$18**  
Citrus jus

**Chardonnay Basted Turkey Breast \$19**  
Herbed gravy

### SEASONAL CHICKEN SELECTIONS

**Spring: Chicken \$18.50**  
Spatchcocked and basted with a white wine pea coulis served with a spring onion and grilled fennel board sauce

**Fall: Beer Can Chicken \$19.5**  
Oktoberfest stuffed whole chicken grilled and served with a beer mustard gravy

**Winter: Smoked Turducken Breast \$20**  
Pot pie sauce

## PORK

**Coppa Carved Pork \$20**  
Grilled and roasted with a spicy dry rub

**Grilled Bourbon Glazed Pork Chops \$22**

**Dry Rub Pork Loin \$22**  
BBQ sauce

**Brown Sugar Pulled Pork \$21**  
BBQ sauce

**Carved Ham \$21**  
Bourbon glaze, beer mustard gravy

### SEASONAL PORK SELECTIONS

**Fall: Apple Stuffed Pork Loin \$22**  
Cider sauce onion chutney

**Winter: Ginger and Miso Carved Pork Loin \$23**  
Spicy rice wine apricot vinaigrette

## BEEF

### Carved Whole Tenderloin \$31

Rubbed with salt, pepper & garlic, grill roasted & served with choice of two beef sauces

### Carved Smoked Black Pepper Brisket \$27

Liberally rubbed with salt & course ground pepper, smoked for 12 hours & served with choice of two beef sauces

### Carved Roast Beef \$27

Herb crusted bottom round roasted to medium with choice of two beef sauces

### Carved Prime Rib Eye Roast \$31

Herb rubbed & kissed with smoke, cooked to medium & seared over charcoal served with choice of two beef sauces

### BBQ Chipotle Meat Loaf \$19

Served with black pepper gravy

## SEASONAL PORK SELECTIONS

### Summer: Grilled Flank Steak \$27

Adobo butter and grilled gazpacho sauce. served with peppers and onions

### Fall: Chicken Fried Beef Steak \$25

Smoked paprika buttermilk gravy sauce

### Winter: Porter Braised Chuck \$25

Beef chuck braised until fork tender with vegetables

## SEAFOOD

### Broiled Lemon Haddock \$21

Served in lemon butter

### Seared Jumbo Lump Crab Cakes \$30

Remoulade sauce

### BBQ Shrimp over Rice \$29

Cajun style BBQ shrimp slightly spicy  
(can decrease heat level according to taste)

### Brown Sugar Rubbed Salmon Side \$29

North atlantic salmon sides slow cooked over charcoal

## VEGETARIAN

### Pappardelle \$19

Mushrooms and feta in aglio olio sauce

### Ratatouille (*like the movie*) \$20

Creole tomato sauce, mustard vinaigrette

### Vegetable Succotash \$19

Mix of raw, sautéed and braised seasonal vegetables

### Quinoa Salad \$20

Nuts, goat cheese and seasonal vegetables in a vinaigrette

## SIDES

### SEASONAL SAUTEED VEGETABLES

**Spring:** green onion, peas, leeks, fennel

**Summer:** zucchini, yellow squash, red bell pepper, garlic, green beans

**Fall:** carrots, parsnips, red onion, sweet potato, yellow beets, cider vinegar

**Winter:** butternut squash, spinach, pinenuts, zucchini, yellow squash, garlic

- Snyders sweet corn (*August - October*)
- Cole slaw
- Pan fried brussel sprouts with lemon
- Steamed broccoli with smoked salt
- Cream spinach
- Sweet corn and lima bean succotash
- Carrot, broccoli, cauliflower medley
- Roasted red potatoes
- Rice pilaf
- Baked potato
- Creamy risotto
- Mashed potato
- Scalloped potatoes
- Red beans and rice