

# BUFFET

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(CHOICE OF ONE)

**GRILLED TENDERLOIN OF BEEF** RUBBED IN FRESH GARLIC AND HERBS  
**SLOW ROASTED PRIME RIB** WITH ROSEMARY, FRESH VEGETABLES AND AU JUS  
**ROAST PORK LOIN** MARINATED IN A HONEY, BROWN SUGAR AND RED ONION VINAIGRETTE

(CHOICE OF ONE)

**SHRIMP AND SCALLOP STIR FRY** WITH PEA PODS, BROCCOLI, BABY CORN,  
ARTICHOKE HEARTS BEAN SPROUTS, BELL PEPPERS AND PINEAPPLE  
**BAKED SEAFOOD STUFFED NATIVE SCHROD** WITH A RICH CREAMY LOBSTER SAUCE  
**SOLE FLORENTINE**, FRESH LOCAL SOLE WITH STEAMED SPINACH, RITZ CRACKER STUFFING  
SERVED WITH A RICH CREAMY LOBSTER SAUCE  
**SEAFOOD AU GRATIN** SWORDFISH, SHRIMP, SEA SCALLOPS AND SNOW CRAB  
BAKED IN A VERMONT CABOT CHEESE SAUCE

(CHOICE OF ONE)

**CHICKEN A LA GREQUE**, BONELESS BREAST WITH FETA CHEESE, TOMATOES AND GARLIC  
**CHICKEN AMARETTO**, BONELESS BREAST GRILLED WITH TOASTED SAUTEED ALMONDS  
AND HONEY AMARETTO SAUCE  
**ROAST STUFFED CHICKEN BREAST** WITH FRESH SAGE, STEAMED BROCCOLI AND IMPORTED SAUSAGE  
**CHICKEN MARSALA**, PAN SEARED BONELESS BREAST BAKED IN A MARSALA/MADEIRA WINE SAUCE  
WITH SHITAKE MUSHROOMS

PRICE PER PERSON INCLUDES ABOVE MENU SELECTION | WEDDING CAKE CHAMPAGNE TOAST,  
LINEN, ROOM, HOSTESS & SERVICE STAFF