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**Event Dinner Menu**

**Wine Room Buffet: 16 -30 guests**  
**Tavern Room Buffet: 50 -80 guests**

**\$55 per guest**

served with fresh baked rolls

**Starters:**

**Clam Chowder**

**(Choose 1)**

**Caesar Salad**

crisp romaine with homemade Caesar dressing  
garlic croutons | aged parmesan cheese

**Garden Salad**

iceberg lettuce | fresh tomatoes | cucumbers | carrots  
red onions | Balsamic vinaigrette

**Entrees:  
(Choose 3)**

**Steak Tips**

char-grilled marinated tenderloin | teriyaki glaze

**Roasted Statler Chicken Breast**  
with natural jus

**Chicken Marsala**  
mushrooms | Marsala wine sauce

**Fresh Atlantic Salmon**  
pan roasted with a lemon dill sauce

**Fresh Baked Haddock**  
panko crust | lemon | butter

**Pasta Primavera**  
fresh seasonal vegetables | extra virgin olive oil  
garlic | parmigiano reggiano

**Mac n Cheese**  
homemade blend of cheeses | panko crumb topping

**Sides**

Choose 1: Mashed Potato | Basmati Rice  
Choose 1: Dill Carrots | Green Beans

**Dessert**

Assorted Pastries | Coffee and Tea

**Kids' Menu**

★ **Chicken Tenders and French Fries \$10 | Pasta Marinara \$10** ★