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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

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

Chocolate Chip Cookies | Coffee and Tea

Kids' Menu

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

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