

Event Lunch Menu
Wine Room Buffet: 16 -30 guests
Tavern Room Buffet: 50 -80 guests

\$45 per guest

served with fresh baked rolls

Starters:

(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 | and 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



Kid's Mini Buffet (includes soda juice, or milk)

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