

# Buffet Selections



## Hot Dinner Buffet

Roast Prime Rib with Au Jus

Baked Haddock with Ritz Cracker Crust

Roast Pork Loin with Portwine Sauce

Chicken Piccata with Lemon Caper Sauce

Stuffed Chicken Roulades with Veloute Sauce

Chicken Cordon Bleu

Vegetable Lasagne

Marinated London Broil

Vermont Roast Turkey with Cornbread Stuffing

Roast Virginia Ham with Raisin Sauce

Roast Top Round of Beef with Espagnole Sauce

Chicken Saltimbocca with Sage Demi Sauce

Roast Leg of Lamb with Sweet & Sour Mint  
Sauce

Chicken or Eggplant Parmesan

Chicken Pot en Pie

**Choose Two From Above**

\$30.95 per person

(minimum 75 people)

Additional Entrée Available for \$2.50 per person

**All Entrees Include:**

Fresh Vegetable of the Day

Your Choice of:

Red Bliss Garlic Mashed Potatoes, Baked Idaho  
Potato, Steamed or Roasted New Potatoes, Au  
Gratin Potatoes, Penne Pasta with Marinara Sauce,  
Rice Pilaf or Long Grain Wild Rice

Garden Salad with Choice of Dressing

Warm Rolls & Butter

Dessert (see selection), Coffee and Tea

(Caesar Salad .50 or Greek Salad .75 Additional)

## Cold Deli Buffet

Soup Du Jour

Roast Beef, Ham, and Turkey Mirror

Deli Rolls and Assorted Breads

Garden and Pasta Salad

Potato Chips and Condiments

Coffee and Tea

Chef's Choice for Dessert

\$17.95

Add 20% Service Charge for Linen and China

## Hot Dinner Buffet Dessert Selections

Ice Cream & Topping  
Served with your specialty Cake

Mini Pastries

Chocolate Mousse

Warm Apple Crisp  
with Whipped Topping

Peach Melba

Chocolate Dipped Strawberries \$2.25

Chocolate Fountain Sides \$3.95

*Please add an 18% service charge and 9% State Meal Tax to all menu items. Prices subject to change without notice.*