



NORTH END

CLASSIC CAESAR SALAD

Romaine Hearts, Croutons, Parmigiano

BUTCHER BLOCK STEAK

New York Strip Steak, Sautéed Mushrooms, Caramelized Onions,
Gorgonzola Cheese Crumbles

PENNE VODKA SAUCE

San Marzano Tomatoes, Garlic, Onion, Vodka Cream,
Fresh Basil, Parmigiano Cheese

CAPRESE CHICKEN

Chicken Breast, Oven Roasted Tomatoes, Sliced Fresh
Mozzarella Cheese, Tomato-Balsamic Jus Lie

BROCCOLI RABE

Slivered Garlic

GARLIC BREAD

Crusty Italian Bread, Garlic Butter

TIRAMISU

Shaved Chocolate, Espresso Soaked Lady Fingers,
Mascarpone Cheese

\$52.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



LYON

RADICCHIO SALAD

Mixed Greens, Radicchio, Apples, Walnuts & Herbed Chevre
Champagne Vinaigrette

CHICKEN FRANÇAISE

Egg, Parmesan, Lemon, White Wine & Butter

***CARVED BEEF TENDERLOIN**

Mushrooms, Dijon-Wine Sauce

LYONNAISE POTATOES

Russet Potatoes, Garlic, Onion, and Olive Oil

HARICOT VERT & GRAPE TOMATOES

Blistered Grape Tomatoes, French Green Beans and Thyme

CRUSTY FRENCH BREAD

EVOO & Fresh Cracked Black Pepper

DESSERT

CHOCOLATE MOUSSE PARFAITS

Mini Chocolate Mousse & Whipped Cream

COUNTRY APPLE GALETTE

Rustic Apple Tart, Golden Delicious
Apples, Cinnamon, Wildflower Honey

\$72.00 per person

***\$120 Chef Attendant Required**

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SANTE FE

MEXICAN CHIPS & DIP

Guacamole & Salsa with House Cooked Tortillas and Mexican Spice Dust

SOUTHWESTERN TORTILLA SALAD

Mixed Greens, Tomato, Avocado, Black Beans, Black Olives, Tortilla Strips,
Honey Lime Vinaigrette

FLANK STEAK

Grilled & Sliced Served with Chimichurri Sauce

CHICKEN ENCHILADAS

Flour Tortilla, Shredded Chicken, Corn, Stewed Tomatoes,
Red Chile Sauce, Cheddar Cheese, Sour Cream

FIESTA RICE

Long Grain Rice, Black Beans, Sweet Corn, Tomato, Onion
Cilantro & Garlic

ZUCCHINI & GREEN CHILIES

Roasted Zucchini, Diced Green Chilies Tomato, Onion
Oregano & Garlic

DESSERT

KEY LIME PIE CUPS

Graham Cracker Crust

\$48.00 per person

All buffets require a 25-person minimum unless otherwise noted
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NEW ENGLAND

MIXED GREEN SALAD

Red & Yellow Cherry Tomatoes, Radish, Cucumber, Carrot, Croutons
House Vinaigrette and Creamy Parmesan Peppercorn Dressings

KALE & CABBAGE SLAW

Kale, Savoy Cabbage, Carrots, Red Onion, Toasted Sunflower & Pumpkin
Seeds, Apple Cider Vinegar

SEAFOOD STUFFED FLOUNDER

Lump Crab Stuffing, Lemon Caper Sauce

SLOW BRAISED BEEF SHORTRIBS

Pancetta, Red Wine Demi

SEASONAL VEGETABLES

CREAMY CHIVE MASHED POTATOES

GRILLED FOCCACIA BREAD

Rosemary Oil

DESSERT

APPLE CRANBERRY CRISP

Vanilla Ice Cream

\$57.00 per person

All buffets require a 25-person minimum unless otherwise noted
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DOWN SOUTH

MIXED GREEN SALAD

Oven Roasted Tomatoes, Cucumber, Ranch Dressing

CARAWAY APPLE SLAW

Granny Smith Apples, Red Cabbage, Napa Cabbage, Apple Cider Vinaigrette

ROSEMARY & GARLIC STEAK

Grilled & Sliced Sirloin Steak

COUNTRY FRIED CHICKEN

Boneless Fried Chicken & Black Pepper Gravy

BACON & CHIVE MASHED POTATOES

CREAMED SPINACH

Garlic, Heavy Cream & Fresh Grated Nutmeg

FRESH BAKED BUTTERMILK BISCUITS

Honey Butter

DESSERT

CINNAMON BUN BREAD PUDDING

Cinnamon Crème Anglaise

\$50.00 per person

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THE CAPE COD

GARDEN SALAD

Mixed Greens, Tomatoes, Cucumber, Croutons
Blue Cheese Dressing & House Vinaigrette

ORZO SALAD

Cherry Tomatoes, Cucumber, Feta, Lemon
& Olive Oil

SLOW ROASTED PRIME RIB

Horseradish Cream Sauce

LOBSTER MASHED POTATOES

ROASTED CHICKEN

Statler Chicken Breast, Rosemary & Thyme

CRISPY BRUSSEL SPROUT & BACON

GRILLED FOCACCIA BREAD

Rosemary Oil

DESSERT

STRAWBERRY SHORTCAKE

PARFAITS

Almond Sponge Cake,
Macerated Strawberries, Fresh Whipped Cream

\$68.00 per person

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