



Holiday Royale Buffet

Available for groups between 35-125 guests

FIRST COURSE (Select one)

Chef's Soup of the Day
Cape Cod Lobster Chowder
Fresh-cut Fruit with Seasonal Sorbet

SECOND COURSE (Select one)

Field Greens Salad, Served with white French dressing
Caesar Salad, Served with Sour Dough Croutons

Fresh Baked Rolls

BUFFET

Chicken Chardonnay

Lightly battered and sautéed; topped with julienne of fresh vegetables, shiitake mushrooms and chardonnay sauce

Almond Baked Salmon

Fillet of Salmon coated with a crusted almond breading

Mediterranean Pasta

Pasta tossed with feta cheese, Roma tomatoes, black olives, olive oil, garlic, and herbs

Oven Roasted Red Potatoes OR Yukon Whipped Potatoes

Seasonal Vegetables

CARVED ON THE BUFFET (Select one)

Beef Tenderloin

Chive Horseradish Sauce

\$53.00 per person

Roast Turkey with Turkey Gravy

\$38.00 per person

Baked Ham with Honey Dijon Sauce

\$38.00 per person

Roast Sirloin with Au Jus

\$50.00 per person

DESSERT

Pastry Tray

Brownies, Eclairs, Profiteroles, and Mini Cakes and Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*All Guarantees are due 1 week prior to your event.
Please add a taxable 19% administrative fee to
menu price and 5% Mass Sales Tax to total bill.*