

ROYAL BUFFET - \$52 per person

Minimum of 25 guests

\$12 surcharge to add an additional course

BUFFET INCLUSIONS:

Fresh Baked Rolls

First Course – *Selections listed below*

Starch – *Selections listed below*

Seasonal Vegetables – *Chef's Choice*

Dessert – *Selections listed below*

Coffee, Decaf Coffee and Assorted Teas

“SERVED” COURSE SELECTIONS – Please select 1

Caesar Salad – *served with sour dough croutons*

Charred Romaine Hearts – *European cucumber, confit of grape tomato, lemon Chianti Vinaigrette*

Cape Cod Lobster Chowder (\$8 surcharge)

ACCOMPANIMENTS – Please select 1

Oven Roasted Red Potatoes

Baked Potato

Yukon Whipped Potatoes

Brown Rice Quinoa Pilaf

DESSERT– Please select 1

French Vanilla Ice Cream

to accompany a special occasion cake

Chocolate Tuxedo Mousse Cake with whipped cream

Warm Apple Cranberry Crisp with whipped cream

Cannoli – *Italian pastry filled with sweetened ricotta cheese*

Chocolate Gateau -*Chocolate Flourless Cake with Salted*

Caramel Sauce

New York Style Cheesecake w/ *raspberry sauce*

BUFFET CHOICES – Please select 3

Chicken Chardonnay

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

Macadamia Crusted Chicken

Tender boneless breast with a coconut curry cream and fruit salsa.

Tamale Crusted Salmon

With roasted tomato poblano confit.

Haddock Forestiere

Baked in a mushroom and leek crust. Finished with a tarragon citrus butter.

Baked Stuffed Fillet of Haddock

Topped with a scallop & shrimp stuffing, white wine and herbs

Beef Tips

Gorgonzola cheese in a red wine sauce

Mediterranean Pasta

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

CARVING STATION ENHANCEMENTS

Chef's Carving Fee - \$200

Baked Ham

Honey Dijon Sauce

\$16 Per person surcharge

Roast Turkey

Turkey Gravy

\$15 Per person surcharge

Roast Beef

Au Jus

\$23 Per person surcharge

Beef Tenderloin

Béarnaise Sauce

\$32 Per person surcharge

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 2/2026

Guarantees are due 2 weeks prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 22% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 22% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.

Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.