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 GF
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 GF
Gorgonzola cheese in a red wine sauce

Mediterranean Pasta
Pasta tossed with feta cheese, roasted tomatoes, kalamata olives, olive oil, garlic, and herbs

CARVING STATION ENHANCEMENTS

Chef's Carving Fee - $200

Baked Ham	Roast Turkey	Roast Beef	Beef Tenderloin
Honey Dijon Sauce	*Turkey Gravy*	*Au Jus*	*Béarnaise Sauce*
$16 Per person surcharge	$15 Per person surcharge	$23 Per person surcharge	$32 Per person surcharge

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.