**CUSTOM HOT BUFFETS**

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, and single use serviceware. Your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef’s pairing of vegetable & starch. One dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

20 guest minimum. Counts below our minimum may incur additional labor charges.

*Dietary restrictions are subject to additional charges.*

**SELECT ONE HOUSE SALAD**
- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Balsamic Vinaigrette & Ranch Dressings
- Mesclun Greens with Maple Glazed Almonds, Dried Cranberries & Balsamic Vinaigrette  vgn GF

**SELECT ONE ENTRÉE**

**POULTRY**
- Chicken Parmigiana  
  28.00 per guest
- Korean Ginger-Marinated Bulgogi Grilled Chicken Thighs GF  
  32.00 per guest
- Lemon Pepper Chicken with Lemon Sauce GF  
  28.00 per guest
- Sliced Roast Turkey with Gravy, Stuffing & Cranberry Sauce GF  
  32.00 per guest  
  *Chef Carved  50.00 per Chef per hour*
- Balsamic-Glazed Roast Chicken Breast GF  
  32.00 per guest
- Herb Bread Stuffed Chicken with Gravy  
  32.00 per guest
- Chicken Chardonnay with Artichoke White Wine Sauce  
  32.00 per guest
- Chicken Cordon Bleu with Parmesan Cream Sauce  
  32.00 per guest
- Mediterranean Stuffed Chicken with Lemon Caper Sauce  
  32.00 per guest
- Chicken Marsala  
  32.00 per guest

**BEEF & PORK**
- Meatloaf with Brown Mushroom Sauce  
  30.00 per guest
- Italian Meatballs served in Marinara with Ricotta Cheese  
  30.00 per guest
- Beef Shepherd's Pie with Horseradish Mashed Potatoes  
  30.00 per guest
- Sliced Roast Pork with Fig & Port Sauce GF  
  30.00 per guest
- Sliced Roast Pork with Fennel & Cider Gravy Reduction GF  
  30.00 per guest
- Sliced Roast N.Y. Sirloin with Burgundy Mushroom Sauce  
  36.00 per guest  
  *Chef Carved Roast Prime Rib Au Jus GF  
  38.00 per guest  
  *Chef Carved  50.00 per Chef per hour*
- Slice Roasted Coffee Rubbed Beef Tenderloin GF  
  with Mushroom Demi-Glace  
  40.00 per guest  
  *Chef Carved  50.00 per Chef per hour*

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*ALL PRICES SUBJECT TO CHANGE*
## CUSTOM HOT BUFFETS

### SEAFOOD
- Baked Cod with New England Butter Crumb Topping  
  30.00 per guest
- Baked Stuffed Sole Florentine with Cream Sauce  
  30.00 per guest
- Roast Lemon Pepper CodGF  
  30.00 per guest
- Maple Soy Glazed SalmonGF  
  35.00 per guest

### Additional Entrée Selection
8.00 per guest

### SELECT ONE VEGETARIAN ENTRÉE
- Baked Ziti • Penne Broccoli Alfredo • Boursin Cheese Stuffed Portabella Mushrooms
- Pasta Primavera • Penne with Marinated Tomatoes, Spinach, Garlic & Olive Oil vgn • Spanakopita
- Farfalle with Zucchini & Parsley-Almond Pesto • Zucchini Pancakes with Tomato Confit and Sour Cream

### SELECT ONE DESSERT
- New York Cheese Cake with Strawberries
- Warm Apple Strudel with Cinnamon Creme
- Carrot Cake
- Apple Crisp
- Double Chocolate Layer Cake
- Mini Cannolis
- Tray of Mini Brownies, Lemon Bars & Plain Macaroons

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Upgrade to premium single use serviceware for an additional 2.00 per guest.
Upgrade to china service for an additional 5.00 per guest.
An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 8.00 per guest.
Pricing includes service attendants.