

Buffet Menu

2021

Salads

\$2.95 | Choose One | Served w/ Rolls & Butter

Traditional Garden Salad

Mixed Green Salad

Caesar Salad w/ Parm. Cheese & Croutons

Add \$3.95 | Salad Upgrades

Greek Salad

Mixed Greens topped with Black Olives, Pepperoncini, Feta Cheese, and Croutons Served with a Greek Dressing

Bradford Salad

Mixed Greens with Mushrooms, Radishes, Red Onion, Olives, Sliced Apples, and Blue Cheese Crumbles with Raspberry Vinaigrette

Italian Salad

Quartet of Leafy Green Lettuce, Escarole, Romaine & Radicchio w/ Peppers, Green Onions, & Cherry Tomatoes w/ Balsamic Vinaigrette

Station Entrées

Choose One | Choice of 2 for an additional cost

\$18.95

Baked Stuffed Chicken and Supreme Sauce

Lemon Pepper Chicken

Chicken Cutlet Parmesan w/ Penne

Sliced Roast Beef w/ Mushroom Sauce

Butter Curried Chicken *Served w/ Basmati Rice*

Chicken, Broccoli & Ziti in Alfredo

Grilled Marinated Pork Tips

\$23.95

Baked Haddock w/ Lemon Butter

Chicken Marsala

Roast Turkey (Light & Dark Meat)

W/ Stuffing, Cranberry Sauce & Pan Gravy

Shrimp & Scallop Alfredo w/ Penne

\$28.95

Salmon Steak w/ Lemon Butter

Grilled Marinated Sirloin Tips

Chicken Cordon Bleu w/ Mornay Sauce

Vegetable

Choose One

Chef's Choice of Seasonal Veg. Medley

Fresh Green Beans w/ Toasted Almonds & Lemon Butter

Roasted Maple, Cinnamon & Brown Sugar Carrots
Peas, Mushroom, & Caramelized Onion

Starch

Homemade Rice Pilaf

Bread Stuffing

Penne or Ziti in Marinara

Roasted Red Bliss Potatoes

Roasted Sweet Potato

Creamy Red Bliss Potatoes

**Vegetarian/Vegan Options Available
Upon Request**

Carving Stations (as appetizer)

Option 1 | Choose One | \$5.95

Roast Top Round of Beef w/ *Mushroom Sauce*

Virginia Baked Ham w/ *Pineapple Raisin Chutney*

Roast Turkey Breast w/ *Cranberry Conserve & Supreme Sauce*

Option 2 | Choose One | \$7.95

Pecan Crusted Pork Loin w/ *Apple Pear Chutney*

Mustard Rubbed Leg of Lamb w/ *Minted Jelly*

Option 3 | Choose One | \$9.95

Roast Loin of Lamb w/ *Pan Gravy*

Roast Sirloin of Beef w/ *Caramelized Onion Sauce*

Honey Glazed Pork Tenderloin

w/ Apple Pear Chutney

Option 4 | Choose One | \$12.95

Roast Tenderloin of Beef

w/ Red Wine Shallot Sauce

Roast Prime Rib of Beef Au Jus

All carving items are priced at appetizer portions. Entrée portions would be priced accordingly based on market and availability

Coffee

Tea, Regular & Decaffeinated Coffee - \$1.95