



Legendary Tales. Timeless Hospitality.

BANQUET LUNCHEON MENU

*A breakdown of entrée counts is due **7 days prior** to event.*

Includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert.

FIRST COURSE:

Please select one for the group.

New England Clam Chowder	Cup of Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

ENTRÉES:

Please select two for the group.

If three entrées are selected, there will be an additional fee of \$2 per person.

Roast Prime Rib of Beef, Au Jus, Luncheon Cut.....	\$42.95
Wayside Inn Yankee Pot Roast, Jardinière.....	\$31.95
Boneless Breast of Chicken, Cranberry Stuffing.....	\$32.95
Roast Native Turkey, Stuffing & Giblet Gravy.....	\$32.95
Boston Baked Schrod, Lemon Butter Sauce.....	\$38.95
Baked Salmon, with Dijonnaise Crust.....	\$37.95
Seasonal Vegetarian Ravioli.....	\$32.95
Children's Chicken Fingers, French Fries.....	\$18.95

DESSERT:

Please select one for the group.

Deep Dish Apple Pie, Whipped Cream
Baked Indian Pudding, Vanilla Ice Cream
Vanilla Ice Cream with Strawberry Sauce
Chocolate Ganache Cake with Walnuts
Fresh Strawberry Shortcake (+\$2.50/person)

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Wayside Inn Functions. Prices are subject to change. A guaranteed guest count with breakdown of entrées is due **7 days prior** to event. Host must provide placecards identifying guest's entrée choices.