

Wedding Buffet



Entrees (select 4)

BAKED STUFFED FILET OF SOLE

Topped with Newburg sauce

BAKED HADDOCK

with a crumb topping

SHRIMP SCAMPI

served over rice pilaf

SALMON PICCATA

GRILLED TERIYAKI STEAK TIPS

with peppers & onions

LONDON BROIL

with a mushroom gravy

CHICKEN PARMESAN

CHICKEN FRANCAISE

VEGETABLE PRIMAVERA

SPINACH & CHEESE RAVIOLI

with sun-dried tomato pesto sauce

BAKED STUFFED CHICKEN

with cranberry & walnut stuffing topped with an apple-maple glaze

Timeless 55.00

Lasting Memories 67.00

Country Elegance 77.00

All packages include 5-hour reception time, bartender, & cake-cutting fees. All package prices subject to 17% service charge, 4% taxable administrative fee, & Massachusetts meal tax. Prices subject to change according to market. Packages based on a 50-person minimum with an additional \$1,000 room charge fee.

Dinner Menu

Entrees

Timeless

Lasting Memories

Country Elegance

ROAST CHICKEN STATLER

54.00

66.00

76.00

A slow-roasted Statler chicken on top of fresh basil, sun-dried tomatoes, roasted pine nuts, & pecorino romano cheese

BAKED STUFFED CHICKEN BREAST

53.00

65.00

75.00

With cranberry & walnut stuffing, topped with an apple maple glaze

SALTIMBOCCA CHICKEN BREAST

53.00

65.00

75.00

Stuffed with spinach, onions, Italian ham, & cheese, then topped with a demi-glaze

GRILLED PORK TENDERLOIN

53.00

65.00

75.00

topped with mushroom gravy

NORWEGIAN SALMON

54.00

66.00

76.00

Topped with lemon butter

BAKED STUFFED HADDOCK

53.00

65.00

75.00

With seafood stuffing topped with Newburg sauce

GRILLED FILET MIGNON

65.00

77.00

87.00

Topped with sauteéd mushrooms

GRILLED FILET MIGNON & JUMBO BAKED STUFFED SHRIMP

66.00

78.00

88.00

GRILLED SIRLOIN STEAK

59.00

71.00

81.00

With port wine demi-glaze

ROAST PRIME RIB OF BEEF

61.00

73.00

83.00

With au jus Regular 16 oz. cut

SURF & TURF N.Y. SIRLOIN

61.00

73.00

83.00

Grilled to your liking accompanied by baked sea scallops with a light crumb topping

WILD MUSHROOM RAVIOLI

51.00

63.00

73.00

With a hearty tomato ragu