



## DINNER BUFFET

**\$39 pp**, 1 Salad Choice, 3 Entree Choices, 2 Side

**Additional Entrée Choices Available upon request for additional charge**

Includes assorted non-alcoholic beverage ( excluding coffee station items)

### SALAD & BREAD

- Fresh mixed greens with Balsamic Vinaigrette
- Classic Caesar Salad
- Dinner rolls with butter

### ENTREES

<p><b>CHICKEN MARSALA</b></p> <p>Pan-seared chicken with mushroom Marsala sauce Small</p>	<p><b>SWEET CHILI GLAZED SALMON</b></p> <p>Seared salmon with a sweet chili glaze</p>	<p><b>SEASONS ALFREDO</b></p> <p>Pulled chicken, broccoli, ziti, garlic cream sauce</p>
<p><b>BUFFALO OR SWEET CHILI MAC AND CHEESE</b></p> <p>Our house mac and cheese with fried tenders dipped in either house buffalo sauce or maple sweet chili</p>	<p><b>CRUMB TOPPED MAINE COAST HADDOCK</b></p> <p>With white wine lemon herb butter</p>	<p><b>BEEF MEDALLIONS</b></p> <p>Beef slices in a savory french onion soup</p>
<p><b>SLICED TURKEY IN GRAVY</b></p> <p>Sliced turkey breast in our house made gravy</p>	<p><b>MAPLE GLAZED BAKED HAM</b></p> <p>Sliced baked ham with a maple drizzle</p>	<p><b>BAKED ZITI</b></p> <p>House marinara, ground beef, and Mozzarella cheese</p>

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## **SIDES**

- Whipped Potatoes
- Oven Roasted Red Potatoes
- Herbed Buttered Jasmine Rice
- Mixed Herb Buttered Vegetables
- Tater Tots if you so wish

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## **CARVING STATION**

- Slow Roasted Prime Rib an additional \$10 per person

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## **HOUSEMADE DESSERT BROWNIE/CHEESECAKE PLATTER- \$3 per person**

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**Prices include tax and service fee**

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