



## Dinner Buffet Options

**Option #1-\$27 pp**, 1 Salad Choice, 2 Entree Choices, 1 Side,

**Option #2-\$31 pp**, 1 Salad Choice, 3 Entree Choices, 1 Side

**Additional Entrée Choices - \$4 per person**

### SALAD

Fresh mixed greens with Balsamic Vinaigrette  
Classic Caesar Salad  
Poached Pear Salad

### ENTREES

#### **PAN SEARED CHICKEN**

With Mushroom Marsala Sauce

#### **SEASONS ALFREDO**

Chicken Medallions, Broccoli, Ziti, Garlic Cream Sauce

#### **SWEET CHILI GLAZED SALMON**

Seared Salmon, Sweet Chili Glaze, Broccoli

#### **CHICKEN STIR FRY**

Grilled Chicken, Carrots, Squash, Onion, Peas, Jasmine Rice,  
Orange Soy Glaze, Maple Sweet Chili

#### **CRUMB TOPPED MAINE COAST HADDOCK**

White Wine Lemon Herb Butter

#### **GRILLED SLICED BEEF MEDALLIONS**

Caramelized Onions, Red Wine Demi-Glace Sauce

#### **BAKED ZITI**

House Marinara, Ground Beef, Mozzarella Cheese, Ziti

#### **MAPLE GLAZED BAKED HAM**

Sliced Baked Ham, Maple Drizzle

#### **MACARONI AND CHEESE**

With house-made cheese sauce and ziti

### SIDES

Whipped Potatoes, Oven Roasted Red Potatoes, Herbed Buttered Jasmine Rice, Sweet Potato Mash

**Additional sides: \$2 per person**

*Includes Warm Rolls and Butter, Seasons Vegetables,  
Assorted Non-Alcoholic Beverage and Gratuity*

### CARVING STATION

Slow Roasted Prime Rib \$6 per person

Roasted Turkey Breast \$3 per person

### HOUSEMADE DESSERT Choose 1 - \$3 per person

Brownie Sundae, Bread Pudding, Chocolate Cake w/ Caramel, Cheesecake w/ Blueberry Sauce

### MINI DESSERT BAR - \$4 per person

Peppermint Chocolate Mousse, Cookies, S'mores Pops, Crème Brulee, Brownie Bites w/caramel