



Buffets are priced per person. Please review our [Terms and Conditions](#) for additional information.

BREAKFAST BUFFETS

BREAKFAST BUFFET I **\$12.99**
 Scrambled Eggs; French Toast; Home Fried Potatoes; Bacon; Fresh Fruit Platter; Homemade Blueberry Cake; Warm maple syrup; Orange, Cranberry, & Grapefruit Juice; Coffee & Tea

BREAKFAST BUFFET II **\$14.99**
 Scrambled Eggs; Baked Omelets with bell peppers, onions & cheese; French Toast; Home Fried Potatoes; Bacon; Homemade Blueberry Cake; Assorted Danish; Fresh Fruit Platter; Warm maple syrup; Orange, Cranberry & Grapefruit Juice; Coffee & Tea

BREAKFAST BUFFET III **\$18.99**
 Crepes filled with cream cheese & preserves; French Toast; Bacon; Scrambled Eggs; Baked Omelet with bell peppers, onions, & cheese; Home Fried Potatoes; Assorted Danish; Homemade Blueberry Cake; Granola; Yogurt; Fresh Fruit Bowl; Warm maple syrup; Orange, Cranberry, & Grapefruit Juice; Coffee & Tea

The items listed may be added to the buffets. Prices are per person unless otherwise noted.

Sliced Ham	\$2.00	Breakfast Sausages	\$2.25
Yogurt and Granola	\$1.25	Bagels	\$12/dozen
Mimosa Bowl	\$75 per bowl	Non Alcoholic Punch	\$40 per bowl

DINNER BUFFETS

BUFFET I **\$13.99**
 Chicken Parmigiana OR Chicken Picatta; Meatballs Marinara; Penne in Marinara Sauce; Tossed Antipasto Salad OR Garden Salad with balsamic vinaigrette dressing; Bread / Butter; Coffee / Tea

BUFFET II **\$14.99**
 Cheese Lasagna; Penne Chicken & Broccoli, Meatballs Marinara, Tossed Antipasto Salad with balsamic vinaigrette dressing OR Caesar Salad with housemade dressing & toasted croutons; Bread /Butter; Coffee / Tea

BUFFET III **\$15.99**
 Grilled Marinated Flank Steak; Chicken Parmigiana OR Chicken Picatta; Roasted Red Bliss Potatoes; Seasonal Fresh Vegetable; Penne in Marinara Sauce; Bread and Butter; Coffee and Tea

BUFFET IV **\$17.99**
 Baked Haddock with an herbed crumb topping; Chicken Picatta OR Chicken Marsala; Roasted Red Bliss Potatoes; Seasonal Fresh Vegetable; Penne in Marinara sauce; Garden Salad with balsamic vinaigrette Dressing Bread / Butter; Coffee / Tea

BUFFET V **\$19.99**
 Baked Haddock with an herbed crumb topping; Grilled Marinated Flank Steak; Chicken Marsala OR Chicken Picatta; Roasted Red Bliss Potatoes; Seasonal Fresh Vegetable; Penne in Marinara Sauce; Garden Salad with vinaigrette dressing; Bread / Butter; Coffee / Tea

BUFFET VI **\$24.99**
 Stuffed Haddock with seafood stuffing; Grilled Marinated Flank Steak; Chicken Marsala OR Chicken Picatta; Roasted Red Bliss Potatoes; Seasonal Fresh Vegetable; Penne in Marinara Sauce; Caesar Salad with house made dressing and toasted croutons; Garden Salad with vinaigrette dressing; Bread / Butter; Coffee / Tea

The items listed may be added to any of the buffets. Prices are per person.

Homemade Cheese Ravioli	2.55	Eggplant Parmigiana	2.75	Sausage, Peppers, & Onions	2.50
Garden Salad	1.50	Homemade Gnocchi	2.00	Baked Haddock	3.00
Cheese Lasagna	2.5				

