

# TRADITIONAL BUFFET

1.25 portions of protein per person, split evenly

\$60 PER GUEST

+\$13/ADDITIONAL PROTEIN

+\$6/ADDITIONAL SIDE



## FIRST COURSE - choose 1

+\$3 CLAM CHOWDER

HOUSE SALAD  
greens. Vegetables. Dressing.,

+\$4 CAESAR SALAD

romaine lettuce, Caesar dressing, Parmesan  
cheese, croutons

+\$6 SEASONAL SALAD

seasonal greens, fruit, cheese, crunch, dressing

+\$2 BREAD & BUTTER

## SECOND COURSE - choose 2

WATERWORKS STEAK (BOSTON SIRLOIN)  
red wine reduction

CHICKEN STATLER  
smoked maple aioli

ROASTED ATLANTIC SALMON  
lemon dill aioli

PORK RIBS (min. 20 guests)  
served with?

CHEESE RAVIOLI  
pomodoro red sauce

RAINBOW RICE BOWL  
description

+\$18 SEASONAL VEGETARIAN PASTA or RICE

+\$10 FILET MIGNON  
red wine reduction

+\$10 SHORT RIB  
jus

+\$6 CRAB CAKES  
lemon aioli

+\$20 LOBSTER TAIL  
drawn butter

## THIRD COURSE - choose 1

FLOURLESS CHOCOLATE TORTE

NEW YORK-STYLE CHEESECAKE  
Seasonal toppings.,

CUPCAKE ASSORTMENT

Chocolate, vanilla, chocolate peanut butter,  
red velvet, raspberry jelly

## SIDES - choose 2

GARLIC WHIPPED POTATOES

THAI RICE

+\$3 PARMESAN RISOTTO CAKE

HERB ROASTED POTATOES

GRILLED ASPARAGUS

ROASTED BRUSSEL'S SPROUTS

GARLIC GREEN BEANS

ROASTED BABY CARROTS

ROASTED MUSHROOMS

ROASTED BUTTERNUT SQUASH

**GUEST COUNT DUE 3 WEEKS IN ADVANCE**

**VEGAN DISH IS AVAILABLE AS THIRD  
OPTION AT NO ADDITIONAL COST  
IF LESS THAN 10% OF GUEST COUNT**