

TRADITIONAL BUFFET

\$60 PER GUEST

+\$13/ADDITIONAL PROTEIN

+\$6/ADDITIONAL SIDE

1.25 portions of protein per person, split evenly



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
emon dill aioli
- PORK RIBS (min. 20 guests)
- CHEESE RAVIOLI
pomodoro red sauce
- RAINBOW RICE BOWL
Vegetables, peanut pineapple rice, mango curry
- +\$18 SEASONAL VEGETARIAN PASTA or RICE
- +\$10 FILET MIGNON
red wine reduction
- +\$10 SHORT RIB
Rosemary jus
- +\$6 CRAB CAKES
lemon aioli
- +\$20 LOBSTER TAIL
drawn butter

SIDES - choose 2

- GARLIC WHIPPED POTATOES
- THAI CHILI 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

THIRD COURSE - choose 1

- FLOURLESS CHOCOLATE TORTE
- NEW YORK-STYLE CHEESECAKE
Seasonal toppings.
- CUPCAKE ASSORTMENT
Chocolate, vanilla, chocolate peanut butter, red velvet, raspberry jelly

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