

ELEGANT DINNER BUFFET

(Minimum of 35 guests)

FIRST COURSE - table served

Please choose one:

Garden salad with choice of two dressings - Caesar salad - Martha Vineyard salad (spinach, red onion, pine nuts, gorgonzola cheese, raspberry vinaigrette) - Caprese salad (tomato, fresh milk mozzarella, fresh basil, olive oil)

SECOND COURSE

Please choose from:

- Chicken Sarafina, creamy chicken mushroom sauce, angel hair pasta
- Chicken Marsala, mushroom Marsala wine sauce
- Chicken Cordon Bleu, stuffed with Canadian bacon, Swiss cheese
- Roasted chicken, dressing, pan gravy
- Haddock Florentine, spinach, Champagne sauce
- Grilled salmon, lemon caper butter sauce
- Roast pork loin, dressing, rosemary pork gravy
- Pork Chop, stuffed with sage dressing
- Chef carved beef
- Chef carved roast turkey, dressing, turkey gravy
- Chef carved honey glazed bone-in ham
- Chef carved whole tenderloin (\$3.75 extra per person)
- Chef carved prime rib (\$3.50 extra per person)

VEGETABLE

Please choose one:

Whole green beans - Glazed baby carrots - Sweet corn O'Brien - Italian blend - Buttered broccoli
Broccoli and cauliflower au gratin

POTATO

Please choose one:

Oven roasted baby red - Whipped - Garlic mashed - Parsley boiled baby red - Potatoes au gratin - Rice pilaf

SALADS

Please choose four:

Whole green bean and red skin potatoes with balsamic vinaigrette dressing (cold) - Vegetable tray with house dressing - Cold pasta salad - Assortment of fresh fruit - Artichoke heart salad (cold) - Hand breaded eggplant rounds (\$1.00 extra per person)

THIRD COURSE - table served

Please choose one:

Vanilla ice cream, chocolate or strawberry sauce - Spumoni - Gelato - Mini Cannoli

Served with freshly baked rolls or Canfora's Italian bread, flat bread crackers, tapenada, freshly ground regular and decaffeinated coffee or tea.

Two Entrees \$26.90 per person

Three Entrees \$29.00 per person

Prices do not include service charge or tax.

