

Banquet Breakfast Buffet Menus

The Continental Breakfast Buffet

Fresh Fruit Juices
Freshly Ground Coffee, Decaffeinated Coffee and Tea
Assorted Danish and Muffins
Sweet Butter and Fruit Preserves
Bagels with Cream Cheese
Assorted Cold Cereals with Milk
Seasonal Fresh Fruit and Berries

The Winnapaug Buffet

(Minimum of 30 Guests)

Same as the Continental Breakfast Buffet with the Addition of:

Scrambled Eggs
French Toast with Pure Maple Syrup
Smoked Bacon
Sausage Links
Country Style Home Fried Potatoes

The Grand Buffet

(Minimum of 30 Guests)

Same as the Winnapaug Buffet with the Addition of:

Sugar Baked Ham
Omelets Prepared with Your Choice of:

(\$75.00 fee for uniformed chef to prepare omelets buffet side)

Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

Breakfast Buffet
(Minimum of 30 Guests)

Assortment of Danish and Muffins

Fruit Salad

Scrambled Eggs

Bacon

Breakfast Sausage

Home Fried Potatoes

French Toast

Coffee and Tea Station

Juice Station

With the Addition of:

Mixed Garden Greens with Balsamic Vinaigrette

Chicken Piccata

Stuffed Filet of Sole

Mixed Vegetables

Prices are subject to change.
All prices are subject to an 18% service charge and 8% tax.

Brunch Buffet
(Minimum of 30 guests)

Assortment of Danish and Muffins

Fresh Fruit Salad

Mixed Garden Greens with Balsamic Vinaigrette

Tri-color Pasta Salad

Assorted Quiche

Mini Tea Sandwiches

Egg Salad, Cucumber with Mint Mayonnaise and Ham Curry Salad



Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

Morning and Afternoon Breaks

Simply Coffee

Freshly Ground Coffee, Decaffeinated Coffee, Tea and Bottled Water

Morning Break

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks or Juices and Bottled Water

A Selection of Danish and Muffins

Sweet Butter and Fruit Preserves

Afternoon Break

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks and Bottled Water

A Selection of Fresh Oven Baked Cookies and Brownies

Hot and Hazy Afternoons

Chilled Lemonade and Freshly Brewed Iced Tea

A Selection of Fresh Oven Baked Cookies and Fresh Seasonal Fruit

The Snack Attack Break

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks and Bottled Water

Individual Bags of Potato Chips, Popcorn and Pretzels

The Sweet Tooth

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks and Bottled Water

Milky Ways, Snickers and M & M's

Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

A la Carte Additions

Assorted Soft Drinks

Bottled Water

Assorted Fruit Juices

Lemonade and Iced Tea

Fresh Seasonal Fruits

Fresh Oven Baked Brownies

Fresh Oven Baked Cookies

Assorted Fruit Platter

Domestic Cheese Board Served with Assorted Crackers

Fresh Seasonal Vegetable Crudités with Dipping Sauces



Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

Plated Luncheon **(Minimum of 30 Guests)**

Salad **(Select One)**

Mixed Garden Greens with Balsamic Vinaigrette

Caesar Salad with Croutons

Entrees

(Select two; add an additional \$2.00 per person when selecting a third entrée.)

Chicken Piccata Sautéed with Butter, Lemon, White Wine and Capers

Chicken Marsala Sautéed with Mushrooms and Marsala Wine

Stuffed Filet of Sole with Crabmeat in a Sherry Cream Sauce

Pan Seared Salmon Topped with a Lemon Beurre Blanc Sauce

Grilled Petit Filet Mignon with Mushroom Bordelaise

Roast Prime Rib of Beef au Jus
(Minimum of 15 Guests)

The above entrees are accompanied with chef's selection of seasonal vegetable and starch.

Tortellini Tossed with Prosciutto and Peas in a Romano Cheese Sauce

Freshly Baked Italian Bread and Butter

Dessert **(Select One)**

New York Cheesecake

Chocolate Cake

Carrot Cake

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Prices are per person.

Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

Lunch Buffet

(Minimum of 30 Guests)

Choice of Soup or Salad

Garden Minestrone
Pasta and Fagioli
Chicken Vegetable
Mixed Garden Greens with Balsamic Vinaigrette
Caesar Salad with Croutons

Entrees

(Select Two)

Chicken Piccata Sautéed with Butter, Lemon, White Wine and Capers

Chicken Marsala Sautéed with Mushrooms and Marsala Wine

Stuffed Filet of Sole with Crabmeat in a Sherry Cream Sauce

Italian Sausage and Peppers

Tortellini Tossed with Prosciutto and Peas in a Romano Cheese Sauce

Baked Rigatoni Pasta with Ham, Peas and Mozzarella in a Bolognese Sauce

Vegetable and Starch: Chef's Choice

Freshly Baked Italian Bread and Butter

Dessert

(Select One)

New York Cheesecake

Chocolate Cake

Carrot Cake

A Selection of Cookies and Brownies

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

Deli Buffet
(Minimum of 25 guests)

Choice of One Soup or One Salad

Garden Minestrone
Pasta and Fagioli
Chicken Vegetable

Mixed Garden Greens with Balsamic Vinaigrette
Caesar Salad with Croutons

Assorted Deli Sandwich Platter

Turkey Breast, Roast Beef, Virginia Baked Ham and Genoa Salami
American, Swiss and Provolone Cheeses
Sandwich Rolls, Marble Rye, Whole Wheat and White Breads
Lettuce, Tomatoes, Pickles, Sliced Red Onions and Roasted Red Peppers
Mayonnaise and Dijon Mustard

Dessert: A Selection of Cookies and Brownies

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Pasta salad or potato salad may be added at an additional cost.

Prices are subject to change.
All prices are subject to an 18% service charge and 8% tax.

Pasta Lunch Buffet
(Minimum of 30 Guests)

Mixed Garden Greens with Balsamic Vinaigrette

Penne Pomodoro

Tortellini Alfredo

Baked Rigatoni with Peas, Ham and Mozzarella in a Bolognese Sauce

Freshly Baked Italian Bread and Butter

Dessert
(Select One)

New York Cheesecake

Chocolate Cake

Carrot Cake

Cookies and Brownies

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax.

Boxed Lunches

Pre-made Deli Sandwich

Your Choice of:

Turkey Breast, Roast Beef, Virginia Baked Ham or Genoa Salami

Piece of Whole Seasonal Fruit

Individual Bag of Potato Chips

Freshly Baked Cookie

Assortment of Soft Drinks

(Placed in a cooler for your guests to choose from.)

Condiments, napkins and plastic utensils are provided.



After Service Lunch Options

Deli Buffet (Minimum of 30 Guests)

Mixed Garden Greens with Balsamic Vinaigrette

Assorted Deli Sandwich Platter

Turkey Breast, Roast Beef, Virginia Baked Ham and Genoa Salami
American, Swiss and Provolone Cheeses
Sandwich Rolls, Marble Rye, Whole Wheat and White Breads
Lettuce, Tomatoes, Pickles, Sliced Red Onions and Roasted Red Peppers
Mayonnaise and Dijon Mustard

A Selection of Cookies and Brownies

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Pasta salad or potato salad may be added at an additional cost.

Lunch Buffet (Minimum of 30 Guests)

Mixed Garden Greens with Balsamic Vinaigrette

Chicken Piccata

Italian Sausage and Peppers

Penne Pomodoro with Meatballs

Mixed Vegetables

Oven Roasted Red Bliss Potatoes

Freshly Baked Italian Bread and Butter

A Selection of Cookies and Brownies

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Prices are subject to change.
All prices are subject to an 18% service charge and 8% tax.

Plated Dinner **(Minimum of 30 Guests)**

Salad **(Select One)**

Mixed Garden Greens with Balsamic Vinaigrette
Caesar Salad with Croutons

Entrees

(Select two; add an additional \$2.00 per person when selecting a third entrée.)

Chicken Piccata Sautéed with Butter, Lemon, White Wine and Capers

Chicken Marsala Sautéed with Mushrooms and Marsala Wine Demi-glace

Apple and Sage Stuffed Chicken Breast with Madeira Sauce

Pan Seared Salmon Topped with a Lemon Beurre Blanc Sauce

Stuffed Filet of Sole with Crabmeat in a Sherry Cream Sauce

Three Jumbo Baked Stuffed Shrimp with Traditional Seafood Stuffing

Grilled Petit Filet Mignon with Mushroom Bordelaise

Roast Prime Rib of Beef au Jus

(Minimum of 15 guests)

Sliced Roasted Pork Loin with Mushroom Demi-glace

Stuffed Roasted Pork Loin with Sun-dried Tomatoes, Spinach, Prosciutto, Provolone Cheese, Roasted Garlic and Rosemary Infused Demi-glace

(Minimum of 15 guests)

Add two jumbo baked stuffed shrimp to any of the above entrees for an additional cost.

All entrees are accompanied with chef's selection of seasonal vegetable and starch.

Freshly Baked Italian Bread and Butter

Dessert **(Select One)**

New York Cheesecake

Chocolate Cake

Carrot Cake

Tiramisu

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Prices are per person. Prices are subject to change. All prices are subject to an 18% service charge and 8% tax.

Dinner Buffet

(Minimum of 30 guests)

Salad

(Select One)

Mixed Garden Greens with Balsamic Vinaigrette

Caesar Salad with Croutons

Entrees

(Select Two)

Chicken Piccata Sautéed with Butter, Lemon, White Wine and Capers

Chicken Marsala Sautéed with Mushrooms in a Marsala Wine Demi-glace

Stuffed Filet of Sole with Crabmeat in a Sherry Cream Sauce

Pan Seared Salmon Topped with a Lemon Beurre Blanc Sauce

Seafood Newburg with Lobster, Rock Shrimp, Scallops, Clams, Mussels and Crabmeat in a Sherry Cream Sauce (Add \$4.00 per person)

Sliced Roasted Pork Loin with Mushroom Demi-glace

Pasta

(Select One)

Penne Pomodoro

Stuffed Shells

Tortellini Carbonara

Baked Rigatoni with Ham, Peas and Mozzarella in a Bolognese Sauce

Vegetable and Starch: Chef's Choice

Freshly Baked Italian Bread and Butter

Dessert

(Select One)

New York Cheesecake, Chocolate Cake, Carrot Cake or Tiramisu

Freshly Ground Coffee, Decaffeinated Coffee and Tea

All prices are subject to change.

Prices are subject to an 18% service charge and 8% tax.

Italian Dinner for Rehearsal Dinners
(Minimum of 30 Guests)

Eggplant Parmigiana

Mixed Garden Greens with Balsamic Vinaigrette

Sicilian Chicken with Artichokes and Red Bliss Potatoes

Freshly Baked Italian Bread and Olive Oil

Tiramisu

Freshly Ground Coffee, Decaffeinated Coffee and Tea



All prices are subject to change.
All prices are subject to an 18% service charge and 8% tax.

Pasta Bar
(Minimum of 30 Guests)

Mixed Garden Greens with Balsamic Vinaigrette

Penne and Linguine Pastas Prepared by Our Chef Tableside Bar is Complete with Marinara, Pesto Cream and Bolognese Sauces, Grilled Chicken, Italian Sausage, Rock Shrimp, Bay Scallops, Onions, Broccoli Florets, Peppers, Squash, Artichokes, Mushrooms, Sun-dried Tomatoes and Olives.

Freshly Baked Italian Bread and Butter

Dessert

(Select One)

New York Cheesecake

Chocolate Cake

Carrot Cake

RESTAURANT & BANQUET CENTER

Freshly Ground Coffee, Decaffeinated Coffee and Tea

Prices are subject to change.

All prices are subject to an 18% service charge and 8% tax