





BUFFET DINNERS

RESORT BARBECUE

Mixed Green with Fresh Vegetables, Sprouts, & House Vinaigrette V. VG.GF

Grilled Hamburgers GF, Hot Dog GF, & Sweet Italian Sausage with Warm Peppers & Onions

Barbecued Chicken & Pork Ribs

Corn on the Cob

Deli Pickles & Condiment Platter

Red Bliss Potato Salad or Pasta Salad Watermelon & Brownies Coffee. Decaffeinated Coffee, Teas

\$34.95 per person || 25-person minimum

NATIVE CLAMBAKE

New England Clam Chowder

Mixed Garden Greens with Fresh Vegetables, & House Vinaigrette V,VG,GF

Steamed 1 1/4 lb. Lobster GF

Steamed Local Shellfish with Drawn Butter GF

Barbecued Chicken, Corn on the Cob, & Steamed Red Bliss Potatoes

Fresh Watermelon & Seasonal Fresh Berry Shortcake

Coffee, Decaffeinated Coffee, & Teas

Market Price







ITALIAN BUFFET

Please Select 2 Appetizers:

Minestrone Soup

Roman Stracciatella Soup

Traditional Caesar Salad with Shaved Parmesan & Croutons

Baby Arugula Salad with Watermelon, Parmesan, & Balsamic Fig Vinaigrette V. GF

Sliced Roma Tomatoes with Fresh Mozzarella & Basil Oil V. GF

Please Select 1 Side:

Cheese Raviolis in Tomato Sauce ^V
Penne Carbonara with Peas, Bacon, Cream, & Parmesan
Cannelloni with Porcini & Spinach Bolognese
Wild Mushroom Ravioli ^V

Please Select 2 or 3 Entrées:

Chicken Marsala
Chicken Piccata
Chicken Cacciatore
Eggplant Parmesan

Steamed Cod with Fennel, Olives, & Sun-Dried Tomato Butter
Shrimp Scampi
Chicken Parmesan
Steak Pizzaiola

Served with:

Rosemary Focaccia & Breadsticks
Biscotti & Tiramisu
Coffee, Decaffeinated Coffee, & Teas

Choice of 2 Entrées: \$37.95 per person Choice of 3 Entrées: \$44.95 per person

25-person minimum