

First Course

SOUP – (Priced per Person)

<i>Curry Butternut</i>	<i>Chicken and Rice</i>
<i>Italian Wedding Soup</i>	<i>French Onion</i>
<i>Carrot and Dill</i>	<i>Wild Mushroom & Rice</i>
<i>Tomato Bisque</i>	<i>Autumn Bisque</i>
<i>Shrimp Bisque</i>	<i>Lobster Bisque</i>
<i>New England Clam Chowder</i>	

SALAD (Choice of One)

<i>Garden Salad</i>	<i>Caesar Salad</i>
<i>Pasta Salad</i>	<i>Country Potato Salad</i>

SALAD DRESSING CHOICES

<i>Raspberry Vinaigrette</i>	<i>Zinfandel Vinaigrette</i>
<i>Creamy Italian</i>	<i>Caesar</i>
<i>Lite Italian</i>	<i>Honey Mustard</i>
<i>Blue Cheese</i>	<i>Parmesan Peppercorn</i>
<i>Balsamic Vinaigrette</i>	<i>Oil & Vinegar</i>

OPTIONAL SALADS (Priced Per Person)

- *Grilled Vegetable Salad*
- *Tomato, Cucumber, Vidalia onion*
- *Thai Salad with Asian Noodles*
- *Mandarin Orange Salad*
- *Mixed Green Tossed Salad*
- *Baby Spinach, onions, walnut, blue cheese*
- *Mediterranean Salad*
- *Raspberry Vinaigrette Spinach Salad*
- *Pasta Salad with baby spinach, cherry*
- *Tri Colored Tortellini Salad*
- *Tomatoes, roasted peppers, Gouda cheese
Black Bean, Corn and Cilantro*

Pasta with Choice of Sauce- (Optional, Buffet Only Priced Per Person)

- *Fusilli Pasta with proscuitto ham, button mushrooms, roma tomatoes, garlic*
- *Penne Roma with roasted eggplant, baby spinach, garlic, mushrooms, thyme, basil*
- *Roast Garlic and Sun dried Tomato Ravioli with tomato, basil cream sauce*
- *Penne Pasta with roasted artichoke hearts, roasted peppers, butternut, cream sauce*
- *Pasta Primavera with fresh sautéed vegetables and garlic white wine sauce*

SAUCES

Tomato Basil Cream

Puttanesca

Alfredo

Sun dried Tomato

Bolognese

Creamy Pesto and Garlic

Porcini Cream

Spicy Fra Diavlo

Spicy roasted Red Pepper

BREADS AND ROLLS

Served with Salad Course

Choice of One

Sour Dough Bread

Sour Dough Rolls

Ciabata

Wheat Dinner Rolls

Pumpnickel

Onion, Wheat, or Dill Rolls

Light or Dark Rye

Focaccia

Classic Dinner Rolls

Warm Corn Bread

Crispy French Bread

Garlic Herb Rolls

Included in the pricing of the Buffet Menu:

Lap Length Cloth Linens in White or Ivory

Buffet, Head, Cake and Gift Table Skirting

Cloth Napkins in Choice of Available Colors

Formal China

Formal Silverware

Water Glasses

Chafing and serving ware

Condiments

Additional Charges

5% Mass Meals Tax

Server Gratuity

Table and Chair Rental

Set-up and Breakdown of Rented Equipment

Special Linen Requests

Sweet Perfections and Beverages

*Freshly made delicious desserts
(Choice of One)*

*Apple Crisp with Vanilla Ice Cream
Strawberry Shortcake
Carrot Cake
German Chocolate Cake
Hot Fudge Sundae*

Additional Dessert Options

We offer a variety of alternative desserts including mini pastries, cakes, pies, cookies, brownies and made to order specialties at an additional charge. If you will be serving your wedding cake as your choice of dessert in lieu of our above offerings will add your choice of topping, cut, plate and serve your cake at no additional charge.

Beverages

Coffee and Tea – “New England Coffee” is freshly brewed in regular and decaffeinated coffee and tea served with cream, milk, sugar, equal and lemon slices.

Additional Beverage Options

We offer a variety of specialty coffees and teas, in addition to soft drinks and juices at an additional charge.

POULTRY

(Choice of One)

- *Chicken Parmesan with pesto red sauce*
- *Chicken Picatta with lemon caper butter*
- *Boneless Chicken Breast dipped in egg batter with Aagio cheese*
- *Oriental Chicken Breast with stir fry vegetables*
- *Southwestern Chicken with peppers, tomato salsa and jack cheese*
- *Breast of Chicken, shitake mushrooms infused with red wine demi-glaze*
- *Tuscan Grilled Chicken with capers, artichoke hearts, peppers, wine*
- *Roast Stuffed Vermont Turkey Breast with stuffing and gravy*
- *Cashew Chicken Autumn Chicken with apples and cider*
- *Chicken Puttanesca baked in tomato sauce with black olives, anchovies,*
- *Chicken Saltimbocca sautéed with mushrooms, prochuitto, lemon white wine herb sauce*