

Buffet Options

Buffet A

\$30/person

First Course

Mixed Greens Salad
Warm Dinner Rolls

Second Course (choice of 3)

Rigatoni Pomodoro
Rigatoni White Wine Sauce
Chicken, Ziti & Broccoli
Chicken Parmigiana
Chicken Piccata
Sausage Peppers & Onions
Baked Haddock

*(served with Roasted Potatoes
& Sautéed Vegetable Medley)*

Third Course

Mini Assorted Pastries

Buffet B

\$33/person

First Course (choice of 1)

Arancini
Stuffed Mushrooms
Chicken Wings (Wharf or plain)

Second Course

Mixed Greens Salad
Warm Dinner Rolls

Third Course (choice of 3)

Rigatoni Pomodoro
Rigatoni White Wine Sauce
Chicken, Ziti & Broccoli
Chicken Parmigiana
Chicken Piccata
Sausage Peppers & Onions
Baked Haddock

*(served with Roasted Potatoes
& Sautéed Vegetable Medley)*

Fourth Course

Mini Assorted Pastries

Buffet C

\$44/person

First Course (choice of 1)

Arancini
Stuffed Mushrooms
Chicken Wings (Wharf or plain)

Second Course

Mixed Greens Salad
Warm Dinner Rolls

Third Course (choice of 2 + *)

Rigatoni Pomodoro
Rigatoni White Wine Sauce
Chicken, Ziti & Broccoli
Chicken Parmigiana
Chicken Piccata
Sausage Peppers & Onions
Baked Haddock

Carved Roasted Sirloin*
*(served with Roasted Potatoes
& Sautéed Vegetable Medley)*

Fourth Course

Mini Assorted Pastries

Buffet D

\$39/person

First Course

Mixed Greens Salad
Warm Dinner Rolls

Second Course

Scrambled Eggs
Cinnamon Vanilla French Toast
Breakfast Sausage

Third Course (choice of 2)

Rigatoni Pomodoro
Rigatoni White Wine Sauce
Chicken, Ziti & Broccoli
Chicken Parmigiana
Chicken Piccata
Sausage Peppers & Onions
Baked Haddock

*(served with Roasted Potatoes
& Sautéed Vegetable Medley)*

Fourth Course

Mini Assorted Pastries

Buffet Options

Buffet E

(for schools & youth sports events only)

\$25/PERSON

SALAD & ROLLS

PASTA POMODORO

CHICKEN
(PARMIGIANA OR WINGS
~WHARF OR PLAIN~)

PIZZA (CHEESE & PEPPERONI)

Sunday

Jazz Brunch

(only Sundays 11-2)

\$30/PERSON

FRESH FRUIT & DANISH
EGGS BENEDICT
SCRAMBLED EGGS
POTATO
BACON AND SAUSAGE
CINNAMON VANILLA FRENCH TOAST
OMELET STATION
CARVING STATION
VARIETY OF SALADS
APPETIZER
PASTA ENTREE
CHICKEN ENTREE
BAKED HADDOCK
PORK/MEAT ENTREE
DESSERT - ASSORTED CAKES AND PIES

COFFEE OR TEA

MINIMUM 25 PEOPLE. SUBJECT TO 7% SALES TAX & 20 % GRATUITY

ADD ON SUGGESTIONS

Appetizers

- Antipasto 8/person
- Cheese & Crackers 6/person
- Vegetable Tray 5/person
- Stuffed Mushrooms 4.50/person
- Arancini 4.50/person
- Eggplant Rollatini 6/person
- Pizza 7/person
- Meatballs 8/person
- Chicken Teriyaki Skewers 8/person
- Chicken Wings 8/person
- Shrimp Cocktail 10/person
- Shrimp Crostini 13/person
- Raw Oysters 6/person
- Lamb Lollipops 16/person
- Lobster Tails MP

Desserts

- Sweet Table (please ask)
- Sundae Bar 10/person
- Hot Chocolate Bar 6/person
- Fresh Fruit Tray 5/person
- Italian Cookies 25/lb
- Mini Pastries 25/dozen
- Specialty Cakes (please ask)

And More.....

- Linens 2/person
- Mimosa Bowl 150/serves 45
- Sangria Bowl (red or white) 175/serves 45
- Coffee/Tea Station 2/person
- Chair Covers 5/person
- Wine selection (please ask)



NO ROOM FEE
MINIMUM \$200 DEPOSIT