

# ALL DINNER BUFFET OPTIONS

Silver: \$23 per guest, Gold: \$29 per guest, Platinum: \$36 per guest  
S: Silver Options, G: Gold Options, P: Platinum Options

## STARTERS

Silver: Choice of 1 • Gold & Platinum: Choice of 2

- Creamy Lobster Bisque • braised Maine lobster, picked lobster meat (P)
- Roasted Vegetable Salad • farm fresh roasted vegetables, shredded swiss chard greens, goat cheese, balsamic vinaigrette (P)
- Italian Wedding Soup • slow braised chicken broth, kale, sausage, egg pasta (P)
- Baby Spinach Salad • crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette (P, G)
- Butternut Squash Bisque • slow braised butternut squash, carrot & cream (P, G)
- Mixed Field Green Salad • mixed vegetables, balsamic vinaigrette (P, G, S)
- Roman Caesar Salad • romaine lettuce, evoo crouton, oven dried tomato (P, G, S)
- New England Clam Chowder • traditional yankee style chowda' (P, G, S)

## MAINS

Silver & Gold: Choice of 2 • Platinum: Choice of 3

- Roasted Sirloin Steak • coco coffee rub, red wine reduction (P)
- Lobster Ravioli • truffled white wine butter sauce (P)
- Spanish Style Paella • saffron spiked risotto, grilled chicken, clams, mussels, sausage, lobster, roasted tomato (P)
- Oven Roasted Turkey • slow baked organic turkey sliced, pan gravy (P, G)
- Roasted Garlic Chicken • bone in chicken, roasted garlic oil (P, G)