

Chicken Piccata • *grilled chicken breast, creamy caper sauce, rigatoni pasta* (P, G)

Vegan Vegetable Lasagna • *roasted local vegetables, rice noodles, tofu ricotta, spicy tomato ragu* (P, G)

Roasted Vegetable Ravioli • *spicy vegetable pomodoro* (P, G, S)

Baked Half Chicken • *country style mashed potato, seasonal vegetable, garlicky gravy* (P, G, S)

Char Grilled Steak Frites • *grilled hanger steak, rosemary bistro fries, garlicky spinach, balsamic shallot jam* (P, G, S)

Oven Roasted Prime Rib Of Beef • *english cut, baked potato, seasonal vegetable, au jus* (P, G, S)

Oven Baked Pollack Almondine • *herbed rice pilaf, seasonal vegetable* (P, G, S)

Pan Seared Atlantic Salmon • *sauteed mushrooms, baked lentils, rosemary aioli* (P, G, S)



DESSERT

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

Dark Chocolate Mousse • *frangelico spiked mousse, toasted hazelnuts, chocolate chips, espresso whipped cream* (P)

Vanilla Creme Brulee' • *vanilla bean custard, "burnt" sugar, chocolate chip cookie* (P)

Strawberry Short Cake • *buttermilk biscuit, mascarpone whipped cream, strawberry compote* (P)

Seasonal Fruit Cobbler • *brown sugar oatmeal crust, whipped cream* (P, G)

Aunty Ellen Cup Cake • *Leominster's award winning bakery, daily flavors* (P, G)

Molten Lava Cake • *raspberry puree, chocolate sauce, whipped cream* (P, G, S)

Tiramisu • *espresso soaked lady finger cookies, mascarpone cheese, coco powder* (P, G, S)

Sorbet Cup • *seasonal locally made sorbet, fresh fruit* (P, G, S)

*** Please inquire for gluten-free, dairy-free and other dietary restrictions.*

All buffet menus include complimentary tea and coffee.

Parties with less than 48 hours advance notice will incur a 10% surcharge. Room Fees apply. Estimated guest count will be used to determine the appropriate room and to calculate minimum charges. A 20% service fee and 7% tax will be added to all private reservations.