

Served 11 am - 4pm
\$20 per guest

GOLD LUNCH BUFFET

STARTERS

Choice of 1

- Butternut Squash Bisque • *slow braised butternut squash, carrot & cream*
- Mixed Field Green Salad • *mixed vegetables, balsamic vinaigrette*
- Roman Caesar Salad • *romaine lettuce, evoo crouton, oven dried tomato*
- New England Clam Chowder • *traditional yankee style chowda'*

MAINS

Choice of 2

- Baked Salmon & Mushroom • *lemon baked salmon, mushroom & brandy jus*
- Shaved Prime Rib • *slow cooked prime rib, mushroom stroganoff sauce*
- Ole' Fashion Bull Run Beef Lasagna • *organic ground beef, roast tomato ragu, ricotta cheese*
- Broiled Local Pollack • *garlicky bread crumbs*
- Chicken & Broccoli • *roasted chicken breast, broccoli florets, creamy herbed parmesan sauce*
- Rustic Sausage & Pepper Pasta • *chopped local sausage, roasted red peppers & tomato, cavatappi pasta, parmesan*
- Vegetable Ravioli • *vegetable stuffed vegan ravioli, roasted tomato ragu*
- Mediterranean Chicken Medley • *grilled chicken breast, grilled vegetables, oven dried tomato*