

Buffet Menu

Lunch- \$26PP | Dinner- \$34PP

SALADS- Choice of 1: Includes rolls/butter

Tossed Mixed Greens

Assorted Crisp Greens, Garden Tomatoes, Cucumbers, Shredded Carrots, Bell Peppers w/ Italian Dressing

Classic Caesar

Romaine Lettuce, Seasoned Croutons, Shaved Parmesan, w/ Creamy Caesar Dressing

Harvest Tossed +3PP

Assorted Crisp Greens, Strawberries, Craisins, Mandarin Oranges, Crumbled Goat Cheese, Candied Pecans, w/ Raspberry Vinaigrette Dressing

Pear & Crumbled Blue Cheese +3.5PP

Spiced Fresh Pear, Crumbled Bleu Cheese, Walnuts, Red Onions, over Arugula w/ Herbed Vinaigrette.

Caprese +2PP

Fresh Mozzarella, Sliced Tomatoes, Fresh Basil over Crisp Greens, w/ Balsamic Vinaigrette Dressing

ENTREES- Choice of 2:

- **Grilled Marinated Sirloin Steak Tips** w/ Mushrooms & Onions
- **Braised Beef Short Ribs** w/ Bordelaise Sauce **+3PP**
- **Bistro Tenderloin** w/ Red Wine Demi Glaze
- **Tender Filet Mignon** w/ Maître d'Hôtel Butter **+12PP**
- **Sauteed Chicken Piccata** w/ Caper Berries
- **Chicken Marsala** w/ Baby Portabellas
- **Chicken Saltimbocca** Sage, Prosciutto, Aged Provolone & Pan Au Jus **+2PP**
- **Stuffed Mediterranean Chicken** Spinach, Feta Cheese, Sun Dried Tomatoes **+3PP**
- **Roasted Parmesan Crusted Statler Chicken** w/ Veloute Sauce
- **Baked Haddock Parmanaise** w/ a Lemon Essence
- **Grilled Miso Salmon**
- **Pan Seared Ancho Salmon**
- **Chargrilled Swordfish** w/ Maître d'Hôtel Butter
- **Seafood Mornay** Local Sea Scallops, Fresh Haddock, & Gulf Shrimp in a Creamy Mornay Sauce. (mrkt price)
- **Lobster Ravioli** w/ Saffron Lobster Cream Sauce (mrkt price)
- **Sirloins' Hearty Lasagna** Meat or Vegetable
- **Stuffed Portabella Mushroom** w/ Sundried Tomatoes, Baby Spinach, & Feta Cheese (VE)
- **Eggplant Rollatini** w/ an Herbal Marinara Sauce (VE)
- **Athenas' Vegetable Stack** w/ Balsamic Demi (VG)

See next page for sides.

SIDES- Choice of One Starch & One Vegetable

Garlic Roasted Potato
Whipped Parmesan Potato
Herb Roasted Potato
Wild Rice w/ Mushroom
Confetti Rice
Baked Potato

Parmesan-Bacon Brussel Sprouts
Grilled Balsamic Asparagus
Roasted Maple Butternut Squash
Citrus Buttered Broccoli & Carrots
Honey Roasted Carrots
Chargrilled Vegetable Medley

DESSERTS- Additional Charges Apply

- **Assorted Mini Italian Pastries**
- **Lemon Blueberry Cheesecake Bars**
- **New York Style Cheesecake** w/ Fresh Strawberries
- **White Chocolate Lemon Truffle Balls**
- **Key Lime Crumble**
- **Mousse** White or Milk Chocolate with Fresh Berries & Whipped Cream
- **Assorted Mini Cannolis**
- **Assorted Home Baked Brownies & Gourmet Chocolate Chip Cookies**