

Grand Cafe Buffet

Designed for a Minimum of 25 guests
Less than 25 guests subject to a surcharge

Organic Greens with Herb-Zinfandel Vinaigrette
Caesar Salad with Traditional Accompaniments
Rustic Bread with Whipped Butter



Selection of 3 Entrees:

Cider Cured Pork Loin with Granny Smith Apple-Cranberry Chutney
Grilled Chicken Breast with Pesto Cream and Sun-Dried Tomatoes
Oven Roasted Salmon with Fennel-Grapefruit Butter Sauce
Gruyere Baked Haddock
Roasted Garlic Sirloin
Herb Roasted Statler Chicken



Selection of One Vegetable:

Market Fresh Vegetable Medley
Grilled Asparagus
Big Broccoli, Buttered or Topped Au Gratin Style
Plum Tomatoes Provencale



Selection of One Starch:

Loaded Yukon Gold Mashed Potatoes
Herb Infused Basmati Rice Pilaf
Truffled Fingerling Potatoes
Citrus and Scallion Israeli Cous Cous

Coffee and Tea

\$70 per person

Prices are subject to change and can only be guaranteed 30 days prior to function.
Prices do not include 19% administrative fee and 5% Massachusetts meals tax.
We like to utilize the freshest of ingredients. Some items are seasonal and subject to availability.

Folly Cove Dinner Buffet

Designed for a Minimum of 25 guests
Less than 25 guests subject to a surcharge

New England Clam Chowder with Apple Cider Bacon and Fresh Herbs

Mixed Organic Greens tossed with Herb Vinaigrette

Warm Dinner Rolls and Butter



Selection of 3 Entrees:

Cider Cured Pork Loin with Granny Smith Apple-Cranberry Chutney

Grilled Chicken Breast with Pesto Cream and Sun-Dried Tomatoes

Oven Roasted Salmon with Fennel-Grapefruit Butter Sauce

Gruyere Baked Haddock

Roasted Garlic Sirloin

Herb Roasted Statler Chicken



Rice Pilaf

Roasted Red Potatoes

Fresh Seasonal Vegetables



Chef's Choice Dessert

Coffee and Tea

\$45.00 per person

Prices are subject to change and can only be guaranteed 30 days prior to function.

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All American Grill

Designed for a minimum of 35 guests
Less than 35 guests subject to a surcharge

Organic Greens with Hothouse Cucumbers, Carrots and Vine Ripened Tomatoes,
an assortment of House Made Dressings
Warm Bread and Butter



Boston Baked Beans
Sweet Gingered Corn
Parslied Red Potatoes



Grilled Atlantic Swordfish
Grilled N.Y. Strip Steaks
Accompanied by Herb Compound Butter and Lemons



Double Fudge Brownies
Fresh Watermelon



Coffee and Tea

\$50.00 per person

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Pigeon Cove Clam Bake

35 Guest Minimum

Tangy Honey Mustard Cole Slaw



New England Clam Chowder with Apple Cider Bacon



Rustic Bread & Whipped Butter



Steamed Clams with Drawn Butter & Clam Broth
or
Steamed Mussels in Garlic, Chardonnay and Herbs



Boiled 1 ¼ Pound Lobster



Barbequed Chicken or Barbequed Beef Short Ribs



Sweet Ginger Corn on the Cob



Parslied Red Bliss Potatoes



Seasonal Dessert



Coffee, Decaffeinated Coffee and Tea

\$65.00 per person

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