

Grand Cafe Buffet

Minimum of 50 guests
Less than 50 guests subject to a surcharge

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



Selection of three of the following Entrees:

Cider Cured Pork Loin with Rosemary Infused Veal Glace
Grilled Salmon with Fennel-Meyer Lemon Cream
Coriander Dusted Swordfish with Cucumber-Tomato Ceviche
Lime and Chili Marinated Flank Steak
Slow Roasted Halibut with Pepperonata Cream
Roasted Sirloin of Beef with Onion-Thyme Fondue and Merlot Reduction
Seasonal Herb Rubbed Chicken Breast with Tarragon-Dijonaise Sauce
Statler Chicken stuffed with Kalamata Olives, Roasted Peppers, Basil and Fontina



Selection of one of the following Vegetables:

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



Selection of one of the following Starches:

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



Coffee, Decaffeinated Coffee and Tea

\$70.00 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.