

PLATED DINNER

AVAILABLE SUN - THURSDAY
MAXIMUM HEADCOUNT 25 PEOPLE



INCLUDES GARDEN
SALAD, BREAD, COFFEE
& GOURMET VANILLA ICE CREAM

CHOOSE THREE**- TORTELLINI MATTHEW -**

Sautéed chicken filets, spinach, cheese
tortellini, tomato cream sauce, cracked black pepper

- FONTINA CHICKEN -

Breaded chicken cutlet, proscuitto, fontina cheese,
garlic lemon cream sauce, with oil and garlic linguine

- BISTRO FILET -

Espresso rub, roasted butternut squash, arugula,
bacon-Brussels sprouts, sunflower seeds, maple whiskey butter

- STEAK TIPS -

Roasted red peppers, onions, mushrooms,
marsala wine sauce, rice pilaf

- 12OZ NEW YORK SIRLOIN -

With mashed potato and vegetable
add \$5 per person

- LOBSTER MAC AND CHEESE -

Sautéed lobster, shell pasta, panko
crumbs, Hoffman's sharp cheddar sauce

- SEAFOOD RISOTTO -

Lobster, shrimp and scallops, roasted
roma tomato broth, champagne infused risotto

- PECAN SALMON-

Maple-mustard glazed, pecan crumbs, bacon-brussels
sprouts and mashed potatoes

- PISTACHIO HADDOCK-

Pistachio-encrusted haddock, green beans, sauteed
zucchini noodles, lemon caper sauce

PLATED LUNCH



AVAILABLE MON - THURS
11:30AM - 4:00PM
MAXIMUM HEADCOUNT 25 PEOPLE

INCLUDES GARDEN
SALAD, BREAD, COFFEE
& GOURMET VANILLA ICE CREAM

CHOOSE THREE

- CHICKEN AND BROCCOLI -

Sautéed chicken filets, broccoli, parmesan cheese, crushed red pepper, olive oil, garlic, penne

- CHICKEN PARMESAN WITH PENNE -

- VEGAN BOWL -

Super grains, sweet potato, chickpeas, tomato, black beans, green beans, tahini sauce

- PENNE CARBONARA -

Sautéed chicken filets, bacon, peas, mushrooms, penne, parmesan cream sauce, cracked black pepper

- ANGEL HAIR ASHLEY -

Stewed diced tomatoes, fresh basil, garlic, olive oil, parmesan cheese, angel hair pasta

- CHICKEN PICATTA -

Sautéed chicken filets, capers, mushrooms, lemon wine butter sauce, pasta

- TORTELLINI PESTO WITH SEASONAL VEGETABLES -

- PULLED PORK -OR- BUFFALO CHICKEN MAC AND CHEESE -

Shell pasta, Hoffman's sharp cheddar sauce, crumb topping

- BAKED HADDOCK -

Parmesan cracker topping, garlic beurre blanc, mashed potato and vegetable

- TORTELLINI BROCCOLI ALFREDO -

- VEGETARIAN PENNE PRIMAVERA -

Sautéed vegetables, parmesan cheese, olive oil, garlic, penne

CLASSIC BUFFET



NOT AVAILABLE FRI. OR SAT. NIGHT
MINIMUM 20 ADULTS

INCLUDES BREAD, COFFEE &
GOURMET VANILLA ICE CREAM

CHOOSE TWO

GARDEN SALAD
CAESAR SALAD
EL MOROCCO SALAD

MASHED POTATO & VEGETABLES
PENNE MARINARA
RICE PILAF

CHOOSE THREE

- CHICKEN AND BROCCOLI -

Sautéed chicken filets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic penne

- CHICKEN PARMESAN -

- PENNE CARBONARA -

Sautéed chicken filets, bacon, peas, mushrooms, penne, parmesan cream sauce, cracked black pepper

- CHICKEN PICATTA -

Sautéed chicken filets, capers, mushrooms, lemon wine butter sauce

- TORTELLINI PESTO WITH SEASONAL VEGETABLES -

- PULLED PORK -OR- BUFFALO CHICKEN MAC AND CHEESE -

Shell pasta, Hoffman's sharp cheddar sauce, crumb topping

- EGGPLANT PARMESAN -

- LASAGNA -

Cheese, meat or vegetable

- VEGAN BOWL -

Super grains, sweet potato, chickpeas, tomato, black beans, green beans, tahini sauce

- BAKED HADDOCK OR SALMON -

Parmesan cracker topping, caper beurre blanc

- MINI MEATBALLS AND SAUSAGE -

- THIN CRUST PIZZA -

- TORTELLINI BROCCOLI ALFREDO -

- VEGETARIAN PENNE PRIMAVERA -

Sautéed vegetables, parmesan cheese, olive oil, garlic, penne

- SEAFOOD SCAMPI -

Fresh seafood, diced tomatoes, white wine sauce, over rice pilaf

- ASSORTED SANDWICHES -

SUPREME BUFFET

Choose from list below and/or items from the Classic Buffet

AVAILABLE ANYTIME
MINIMUM 20 ADULTS



INCLUDES BREAD, COFFEE & GOURMET VANILLA ICE CREAM

CHOOSE TWO

BAKED MAC & CHEESE

TUSCAN PENNE

ROASTED POTATOES & ROOT VEGETABLES

RISOTTO

SEASONED GREEN BEANS

BACON BRUSSELS SPROUTS

CHOOSE THREE

- TORTELLINI MATTHEW -

Sautéed chicken filets, spinach, cheese tortellini, tomato cream sauce, cracked black pepper

- LOBSTER MAC AND CHEESE -

Sautéed lobster, shell pasta, panko crumbs, Hoffman's sharp cheddar sauce

- FONTINA CHICKEN -

Breaded chicken cutlet, prosciutto, fontina cheese, garlic lemon cream sauce

- BISTRO STEAK -

Espresso rubbed steak with grilled asparagus

- SEAFOOD ETNA -

pan-seared scallops, shrimp, salmon, white wine basil sauce, tomato, arugula, garlic, light lemon cream sauce, asiago cheese, penne pasta

- POT ROAST -

Slow-simmered braised beef, natural gravy

- STEAK TIPS -

Roasted red peppers, onions, mushrooms, marsala wine sauce

- PRETZEL CHICKEN -

Pretzel-encrusted chicken breast, Dijon aioli

- CHILI LIME SHRIMP BOWL -

Tri-color quinoa, avocado, blackbean-corn salsa, tomato, scallions, mango, chipotle aioli, pepitas, cilantro vinaigrette

- PISTACHIO HADDOCK -

Pistachio encrusted haddock, lemon caper sauce

- PECAN SALMON -

Maple-mustard glazed, pecan crumbs