

Dinner Buffets

(FOR GROUPS OF 50 OR MORE)



ADMIRAL'S BUFFET 45.95

LOBSTER AND SCALLOPS MORNAY
BEEF WELLINGTON, DEMI - GLACE
CHICKEN MILANESE, LEMON AND PARSLEY

CAPTAIN'S BUFFET 39.95

LOBSTER STUFFED BREAST OF CHICKEN, BOURSIN CREAM SAUCE
TENDERLOIN OF BEEF, SAUCE CHAMPIGNON
BROILED SCALLOPS, HERBED CRUMBS

YORKSHIRE BUFFET 33.95

BAKED STUFFED HADDOCK
ROAST PRIME RIB OF BEEF
CHICKEN MARSALA

VEGETARIAN ENTRÉE SUBSTITUTION

TORTELLINI AND ARTICHOKE HEARTS ALFREDO
PASTA PRIMAVERA
VEGETABLE NEPOLIAN

Dinner Buffet Enhancements

APPETIZER COURSE

PENNE WITH ASPARAGUS AND MASCARPONE 6.50	SEAFOOD CHOWDER 7.50
CHILLED SEAFOOD COCKTAIL	MAINE CRAB CAKES 11.95
COCKTAIL SHRIMP, LUMP CRAB MEAT AND MAINE LOBSTER MEAT 14.95	ITALIAN WEDDING SOUP 5.00

INTERMEZZO

LEMON, RASPBERRY OR CHAMPAGNE SORBET 2.95

PREMIER SALADS

VERMONT COUNTRY SALAD
FIELD GREENS, CRUMBLER BACON, SHARP CHEDDAR, MAPLE VINAIGRETTE 2.95

PLYMOUTH SALAD
ARUGULA, DRIED CRANBERRIES, WALNUTS, CRANBERRY VINAIGRETTE 2.95

CAESAR SALAD 2.25

ALL ENTREES SERVED WITH GARDEN SALAD, ROASTED POTATOES AND CHEF'S VEGETABLE, ASSORTED
WARM ROLLS AND BUTTER, COFFEE/TEA SERVICE

PLEASE CONSULT YOUR EVENT MANAGER FOR VEGETARIAN OR SPECIAL MEAL REQUIREMENTS

ALL PRICES SUBJECT TO MAINE 7% SALES TAX, 16.5% GRATUITY AND 3.5% SERVICE CHARGE

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE