

DINNER BUFFET MENU

Minimum of 100 Persons. \$2 Additional Charge for 50-99 Persons. \$3 Additional Charge for 49 & Under

Buffet 1

Select Two Entrees from Below... 21.50 per person

- Grilled Lemon Herb Chicken Breast
- Grilled Chicken Parmesan *GF
- Chicken Montreal with Tomato Chutney Cream Sauce
- Grilled Creole Chicken
- Chicken Alouette
- Chicken Piccata with Capers
- Fresh Roasted Turkey Breast (*Minimum 30 guests*)
- Sliced London Broil with Mushroom Sauce
- Carved Marinated Flank Steak with Choice of Sauce *GF
- Roast Loin of Pork with Apple Cream Sauce
- Cumin & Chili Rubbed Pork Loin with Raspberry Chipotle Sauce *GF
- Beer Braised Beef Brisket with Onion Jam *GF
- Barbecue Beef Brisket
- Beef Tenderloin Tips Diane *GF
- Meat Lasagna
- Vegetable Lasagna
- Penne Pasta with Chicken and Cajun Cream Sauce
- Tilapia with Lemon Beurre Blanc *GF
- Pasta with Butternut Squash, Edamame & Pesto
- Eggplant Parmesan with Marinara

Buffet 2

Select Two Entrees from Below ... 25.50 per person

- Goat Cheese and Spinach Stuffed Chicken Thighs
- Stuffed Chicken Florentine with Pernod Cream Sauce
- Fontina and Sage Stuffed Chicken Breast with Roasted Red Pepper Sauce
- Chicken Marsala with Mushrooms
- Grilled Chicken Tuscany *GF
- Prime Rib of Beef with au Jus and Horseradish Sauce (*Minimum 40 guests*) (*Additional \$4 per person*)
- Carved Beef Tenderloin (*Additional \$6 per person*) with Béarnaise and Horseradish Sauce
- Braised Beef Short Ribs (Merlot Sauce or Polynesian Style) *GF
- Roasted Rosemary Pork Tenderloin
- Cumin and Chili Rubbed Pork Tenderloin with Raspberry Chipotle Sauce *GF
- Teriyaki Glazed Salmon with Fresh Pineapple Salsa
- Herb Roasted Salmon with Dill Beurre Blanc *GF
- Almond and Parmesan Encrusted Orange Roughly
- Creamy Lemon and Garlic Seafood Pasta
- Vegan Chickpea Filets with Mediterranean Tomato Compote

Select Three Accompaniments

RSVP Signature Salad	Nantucket Vegetable Blend	Pasta Marinara
Garden Green Salad	Fresh Vegetable Medley	Pasta Primavera
Caesar Salad	Bourbon & Honey Glazed Carrots	Pasta Annabelle
Fall Salad	Broccoli au Gratin	Greek Pasta with Feta Cheese
Sunny Salad	Green Bean Casserole	Bow-Tie Pasta with Pesto Cream Sauce
Tropical Spinach Salad	Green Beans (Caramelized Onions or Almandine)	Au Gratin Potatoes
Pasta Salad	Corn Souffle	Mashed Potatoes (Plain, Garlic or Pesto)
Fruit Salad	Summer Squash, Corn, Roasted	Roasted Red Potatoes (Rosemary, Garlic or Ranch)
Quinoa Salad with Mangoes, Corn and Black Beans	Grape Tomatoes, Basil	Rice Pilaf
	Sweet Potato Souffle	Brown Rice with Butternut Squash & Craisins

All Dinner Buffets include Dinner Rolls, Whipped Herb Butter, Disposable Plates, Flatware and Dinner Napkins.