



## BUFFET DINNER SELECTIONS

### Italian Feast

#### Choose Two

Tomato Basil Bisque  
Minestrone Soup

Caesar Salad with Garlic Croutons and Fresh Grated Parmesan  
Roma Tomato and Buffalo Mozzarella Salad with Roasted Garlic and Balsamic Vinaigrette

#### ***Rustic Italian Antipasto Display ~***

*Italian Meats and Cheeses, Roasted Marinated Vegetables, Mixed Field Greens and Aged Balsamic Reduction*

#### Choose Three

Chicken Saltimbocca  
Chicken Marsala  
Haddock Bella Vista

Roast Sirloin with a Madeira Demi Glace and Confetti Vegetables

Farfalle in a Vodka Cream Sauce with Fresh Parmesan

Roasted Garlic & Three Cheese Ravioli in a Roasted Red Pepper Coulis

Penne Pasta Florentine with Caramelized Pancetta and Shaved Parmesan

#### Accompanied By

Italian Squash Medley, Basket Display of Garlic Breadsticks and Focaccia, Tiramisu, Mini Cannoli, and Italian Cookies  
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

### Sturbridge Buffet

#### Choose Three

Butternut Squash Bisque  
Chicken and Wild Rice Soup

Tossed Seasonal Greens ~ *Complimented by a Selection of Dressings*

Fresh Mozzarella, Plum Tomatoes and Basil with Balsamic Drizzle

Caesar Salad with Garlic Croutons and Fresh Grated Parmesan

Chilled Tortellini Salad with Spinach and Blue Cheese

Chilled Marinated Roasted Vegetables

Spinach Salad with Goat Cheese and Strawberries

#### Entrées

Garlic and Spinach Ravioli in a Tomato Vodka Cream Sauce

Chicken Piccata with Lemon and Capers

Breast of Chicken Stuffed with Apples and Cranberries in a Cider Cream Sauce

Smoked Statler Breast of Chicken with Caramelized Onions and Roasted Tomatoes, Laced with a Madeira Demi Glace

Pork Loin Roulade with Spinach and Gorgonzola, Finished with a Natural Pork Jus

Baked Haddock with Fresh Herbed Bread Crumbs, Lemon Zest and Chardonnay

Cedar Plank Salmon with a Vermont Maple Glaze

Sliced London Broil with a Cabernet Mushroom Demi

Roast Sirloin of Beef with Caramelized Sherried Onions

*Sturbridge Buffet is Served with Dinner Rolls, Chef's Recommended Potato or Rice, Seasonal Vegetable, Assorted Desserts, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas*

MENU PRICES GUARANTEED 90 DAYS PRIOR TO YOUR EVENT. ALL BANQUET PRICES ARE SUBJECT TO 14% SERVICE CHARGE, 4 % HOUSE CHARGE AND 5% MASSACHUSETTS SALES TAX. REV. 08/08