



Dinner Selections

The Selections listed below are served with rolls and butter, House Julienned Vegetables, and The Chef's Choice of dessert. Please choose either a Green Salad with Balsamic Vinaigrette or Caesar Salad, and choose two (2) of the following starches: House Rice, Roasted Red Bliss Potatoes, Pasta, Roasted Sweet Potatoes or Smashed Potatoes. You have your choice of three (3) items from a package.

Home style Buffet

\$17/pp

Shepherd's Pie Beef Stroganoff
 Chicken Pot Pie Seafood Pasta
 Baked Ham Baked Mac-n-cheese
 Beef Stew
 Roasted Turkey With Gravy
 Barbecued Chicken Quarters
 Baked Haddock

Elegant

\$19/pp

Pecan Encrusted Chicken
 Baked Haddock with Bread Crumbs, Roasted
 Tomato and Lemon
 Greek Beef Tips
 Chicken Caprese
 Grilled Salmon with Citrus Glaze
 Pork Loin with Apple Thyme Glaze
 Southwest Beef Tips with Peppers and Onions

Decadent

\$27/pp

Haddock, Crab and Shrimp au Gratin
 New York Strip with Wild Mushroom Cream
 Halibut and Salmon Roulade with Caper Butter
 White Wine Herb sauce
 Chicken Ballontine
 Grilled Swordfish with Lemon Pepper Sauce
 Pork Oskar
 Beef Wellington

Classic Buffet

\$18/pp

Meat or Cheese Lasagna
 Beef, Chicken or Veggie Stir-Fry
 Baked Haddock au Gratin
 Steak Tips Diane
 Chicken Cordon Bleu
 Shrimp Scampi
 Swedish Meatballs
 Chicken Cacciatore

Splendid

\$22/pp

Baked Haddock with Shrimp Newburg
 Chicken Madeira
 Seafood Carbonara
 Boeuf Bourguignonne
 Chicken Piperade
 Beef Tips with Stilton Cream Sauce
 Pork Loin Stuffed with Garlic, Basil and
 Roasted Red Peppers

Downeast Shore Dinner

\$MKT

Includes all of the items listed below.

Steamed Maine Lobster
 Goat Island Mussels
 New England Clam Chowder
 Corn on the Cob
 Potato Salad and Coleslaw
 Cornbread
 Blueberry Crisp