

Entrees

Angus Beef Tips...Asian style marinade & grilled, or braised in pinot noir
Atlantic Salmon...with caramelized pineapples or with an herb crust
Mediterranean Style Cod*...with tomatoes, lemon, capers & olives
Macadamia nut-encrusted Haddock*...with pineapple beurre blanc
Pan Roasted Chicken...with rosemary, lemon & garlic
Pork Loin...roasted with garlic, rosemary & oranges
Chicken Breast...cranberry, apple & sage stuffed
Quinoa & Tofu Stuffed Bell Pepper

From the Wood Fired Grill

Filet Mignon* or New York strip*...grilled or pan seared, sauce bordelaise, garlic butter, or béarnaise
Chicken Breasts...Caribbean style jerk, mango barbecue, or southwestern rub
Pork Tenderloin...cranberry & pear relish

Kebabs...

Chicken...lemons & thyme
Beef...marinated & skewered with peppers & onions
Lamb...rosemary, garlic, sea salt & cracked pepper*
Swordfish, shrimp or both...brushed with herb infused oil & grilled lemons*

From the Chatham Fish Docks

(We offer the freshest fish, most caught locally. Seasonality is a consideration)

Haddock*, Cod*, Tuna*, Swordfish*, Halibut*, Striped Bass*, Mahi Mahi*, Flounder, Scrod & Salmon (Atlantic)

(Prepared in many ways with a variety of sauces & accompaniment)

Mediterranean...with tomatoes, grilled lemons, olives and roasted garlic
Beurre blanc...with citrus and herbs
Tropical fruit salsa...freshly cut
Picatta...with lemon and capers
Thai...curry & coconut milk

Carving Stations

Tenderloin of Beef* /Prime Rib of Beef*/Roast Baron of Beef/Pork Loin/Roasted Turkey / Country Ham
An array of sauces & condiments are available for our carving stations, including, but not limited to...
Horseradish cream, cranberry relish, roasted garlic aioli & more...

Pasta Stations

(To design your pasta table, choose two pastas & two sauces)
Pastas...penne, fusilli, rotini, farfalle, ziti, tri-colored cheese tortellini
Sauces...basil parmesan pesto, pomodoro, classic alfredo, bolognese, sun-dried tomato & basil cream
For slightly more...sautéed chicken, shrimp, mixed seafood, prosciutto, hot & sweet Italian sausage
(Freshly grated parmesan cheese accompany all pastas)

All of our Buffets/Stations include the following...

Hearth Fresh Rolls & Butter / Choice of Caesar or Salad of Mixed Field Greens
Selection of Two or Three Entrees
Seasonal Vegetable & Choice of Starch

Price per person with Two Entrees...\$39.00 per person / Three Entrees...\$48.00 per person
(Selections with an asterisk will require an up charge)*

(All of the above can be served as a plated dinner or family style, please inquire about pricing)