



REPASTS



Priced per person. Minimum 50 Guests

Breakfast

Served Buffet Style or Family Style

Egg Scramble, Baked Virginia Ham, Country Sausage, Home Fries,

French Toast Sticks, Danish Pastries

Orange or Cranberry Juice and Coffee & Tea Service

14.95 per Guest

Additional Considerations:

Pepper & Onion Egg Scramble, Western Egg Scramble (with Ham, Peppers and Cheese) or

Country Egg Scramble (with Bacon, Peppers, Onion and Cheese), Bacon, Pancakes, Fresh Fruit,

Yogurt Parfaits, Fresh Berries – Strawberries or Berry Blend (Strawberries, Blueberries and Raspberries)

Please speak with a Sales Manager

Brunch Buffet

Danish Pastries, Egg Scramble, Baked Virginia Ham or Country Sausage Home Fries, French Toast Sticks,

Tossed Garden Salad, Chicken (Marsala, Piccata or Francaise), Baked Scrod, Chef's Choice Vegetables

Orange or Cranberry Juice and Coffee & Tea Service

17.95 per Guest

See Breakfast and Lunch Menus for Additional Considerations

Light Lunch Buffet

Baked Virginia Ham, Fried or Roasted Chicken,

Baked Scrod with Crumb Topping and Lemon Butter Sauce, Mac & Cheese,

Chef's Choice Vegetable, Tossed Garden Salad

Mini Pastries and Mousse with Coffee & Tea Service

20.95 per Guest

Deli Table Buffet

An elegant display of Luncheon Meats and Cheeses to include:

Baked Ham, Roasted Turkey, Genoa Salami and Assorted Sliced Cheeses, Chicken Salad

served with Potato or Pasta Salad, with a Relish and Condiment Tray

Mini Pastries and Mousse with Coffee & Tea Service

15.95 per Guest



Hot Luncheon Buffet

Carved Roast Ham or Pork

with Choice of Chicken (Boneless Stuffed, Francaise, Marsala or Piccata)

with Mashed or Herbed Oven Roast Potatoes and Chef's Choice Vegetable, House Salad

Mini Pastries and Mousse with Coffee & Tea Service

16.95 per Guest

Add Venus de Milo Minestrone Soup to Any Buffet: 2.95 additional per Guest

Prime Rib Roast Beef Buffet

Prime Rib Roast with au jus, Choice of Chicken (Boneless Stuffed, Francaise, Marsala or Piccata)

served with Mashed or Herbed Oven Roast Potatoes and Chef's Choice Vegetable

Mini Pastries and Mousse with Coffee & Tea Service

21.50 per Guest

Add Venus de Milo Minestrone Soup 2.95 additional

Additional Considerations:

Venus de Milo Minestrone Soup to any Buffet

Hosted Soda Bar or Hosted Cocktail Bar

Wine Service at Table

For Additional Selections Please Refer to Our Regular Banquet Menu

*All prices subject to 20% House Fee to covers Operating Expenses related to your function,
and does not represent a tip, gratuity or service charge for employees.*

No additional Tip or Gratuity is Required.

*Massachusetts Sales Tax (currently 6.25%) applied to all events; waived on proof of
Non-Taxable Status (Federal and State Tax Free Certificate & ST-5 Form)*