

## DINNER BUFFETS

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#### STURBRIDGE BUFFET

Two Entrees \$34 per person  
\$3 Each Additional Entree

*Choice of Two Appetizers:* Tomato Bisque • Minestrone Soup • Butternut Bisque • Marinated Bean Salad • Seasonal Fresh Fruit Medley • Chilled Marinated Roasted Vegetable Salad • Caesar Salad with Seasoned Croutons and Fresh Grated Parmesan • Garden Salad with Fresh Vegetables and Two Dressings • Baby Spinach Salad with Red Onion, Goat Cheese and Strawberries in Zinfandel Vinaigrette • Roma Tomato, Basil, Cucumber and Buffalo Mozzarella Salad with Balsamic Reduction • Mesculin Greens with Dried Cranberries, Spiced Walnuts and Crumbled Gorgonzola Cheese with Raspberry Vinaigrette

*Choice of Entrees:* Pasta with Garden Vegetables in a Pesto Cream Sauce • Butternut Squash Ravioli in a Sweet Maple Cream Sauce • Vegetable Lasagna • Spinach Ravioli with Roasted Garlic in a Tomato Vodka Cream Sauce • Breast of Chicken Stuffed with Apples and Cranberries in a Cider Sauce • Baked Stuffed Chicken Breast with Spinach and Feta in a Garlic White Wine Sauce • Sturbridge Roast Turkey with Herb Dressing, Natural Gravy and Cranberry Chutney • Roast Loin of Pork with Spinach and Sweet Onion in Gorgonzola Cream Sauce • London Broil with a Cabernet Mushroom Demi Glace • Roast Sirloin with Roasted Shallot and Herb Demi Glace • Yankee Pot Roast with Jardinière Sauce • Baked Salmon Finished with Teriyaki Glaze with Scallions and Mandarin Oranges • Baked Haddock Herb Crusted in Lemon Butter

*Accompanied By:* Chef's Recommended Starch • Fresh Vegetable of the Season • Rolls and Butter • Chef's Seasonal Dessert Selection • Regular and Decaffeinated Coffee and a selection of Herbal Teas

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#### ITALIAN FEAST BUFFET

\$36 per person

*Choice of Two Appetizers:* Italian Wedding Soup • Minestrone Soup • Chilled Marinated Roasted Vegetable Salad • Chilled Tortellini Salad in Spinach Gorgonzola Vinaigrette • Caesar Salad with Seasoned Croutons and Fresh Grated Parmesan • Garden Salad with Fresh Vegetables and Two Dressings • Roma Tomato, Basil, Cucumber and Buffalo Mozzarella Salad with Balsamic Reduction

*Choice of Three Entrées:* Vegetable Lasagna • Eggplant Parmesan • Spinach Ravioli with Roasted Garlic in a Tomato Vodka Cream Sauce • Grilled Chicken Florentine with Plum Tomatoes and Finished with Garlic White Wine Sauce • Chicken Marsala Served with Mushrooms in a Sweet Amber Marsala Sauce • Chicken Piccata with Lemon Caper Sauce • Tuscan Chicken Breast Served with Spinach and Artichoke in a White Wine Butter Sauce • Hot and Sweet Italian Sausage, Peppers and Onions • Roast Sirloin with Sweet Onion Gorgonzola Cream Sauce • London Broil with Onions, Peppers & Mushrooms in a red Wine Sauce • Baked Haddock Bella Vista Served with Diced Onion, Pepper and Tomato • Shrimp Scampi in a Garlic Butter Wine Sauce Served Over Linguini

*Accompanied By:* Chef's Recommended Starch • Fresh Vegetable of the Season • Rolls and Butter • Assorted Mini Italian Pastries • Regular and Decaffeinated Coffee and a selection of Herbal Teas