



# DINNER BUFFETS

Dinner entrée includes rolls, sweet butter, freshly brewed fair trade coffee, decaffeinated coffee & organic teas. Additional beverages available on consumption.

For dinner events of less than 24 guests, a small group fee of \$250.00 will apply. For events of 14 guests or fewer, please reach out to your sales manager for additional options.

Buffets will be provided for guest enjoyment for 1.5 hours.

## THE ROYAL DINNER BUFFET

### \$95.00 Per Person

#### Salads:

Butter Lettuce, Candied Walnuts, Roquefort Bleu Cheese with Vanilla White Grape Dressing

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The Commoner Radicchio, Fried Garlic and Shallot with Red Verjus Dressing

-

#### Select One Pasta:

Asiago Cheese Tortellini, Cherry Tomato Pomodoro

-

Orecchiette with Alfredo and Basil Pesto

-

#### Select One Side:

Saffron Risotto

-

Champagne Risotto with Peas and Mushrooms

-

Garlic Potato Puree

-

Roasted Fingerling Potatoes in Dill Butter

-

#### Select Two Entrees:

Braised Chicken with Sicilian Olives and White Wine

-

Citrus and Herb Marinated Chicken Breast

-

Sautéed Salmon, Lemon Butter Sauce

-

Grilled Swordfish, Pumpkin Seed Salsa Verde

-

Pan Roasted Beef Sirloin

-

Red Wine Braised Beef Short Ribs

-

Each Entrée served with Chef's Choice Vegetable

Accompaniment

## THE KING DINNER BUFFET

### \$110.00 Per Person

#### Select Two Salads:

Little Jem Caesar, Fennel Breadcrumb, Parmigiano Reggiano with Anchovy Dressing

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Butter Lettuce, Candied Walnuts, Roquefort Bleu Cheese with Vanilla White Grape Dressing

-

The Commoner Radicchio, Fried Garlic and Shallot with Red Verjus Dressing

-

#### Select One Pasta:

Fresh Rigatoni with Short Rib Bolognese

-

Asiago Cheese Tortellini, Cherry Tomato Pomodoro

-

Orecchiette with Alfredo and Basil Pesto

-

#### Select One Potato:

Blue Crab Risotto

-

Champagne Risotto with Peas and Mushrooms

-

Garlic Potato Puree

-

Roasted Fingerling Potatoes in Dill Butter

-

#### Select Three Entrees:

Braised Chicken with Sicilian Olives and White Wine

-

Citrus and Herb Marinated Chicken Breast

-

Mushroom Stuffed Chicken, Truffle Taleggio Fondue

-

Sautéed Salmon, Lemon Butter Sauce

-

Grilled Swordfish, Pumpkin Seed Salsa Verde

-  
Served with Assorted Cakes  
-  
Served with  
Ice Water, Iced Tea  
Fair Trade Coffee, Decaffeinated Coffee and Organic Teas

-  
Pan Roasted Halibut, Red Wine Jus  
-  
Grilled New York Strip Loin  
-  
Red Wine Braised Beef Short Ribs  
-  
Each Entrée served with Chef's Choice Vegetable  
Accompaniment  
-  
Served with Assorted Cakes  
-  
Served with  
Ice Water, Iced Tea  
Fair Trade Coffee, Decaffeinated Coffee and Organic Teas

Menu items are subject to change based on seasonal availability.  
All prices are subject to 15% service charge, 8% administrative fee, and 7% tax

# PLATED DINNER

Dinner entrée includes a soup or salad, rolls & sweet butter, choice of dessert, freshly brewed iced tea, fair trade coffee, decaffeinated coffee, & organic tea service. Additional beverages available on consumption.

Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

For events of 24 guests or fewer, please reach out to your sales manager for additional options.

## DINNER STARTERS, SELECT ONE

### SOUP

Potato Tillamook Cheddar Soup

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Roasted Tomato Soup with Olive Oil and Basil

-

Cream of Wild Mushroom and Pedro Jimenez Sherry, Chive Chantilly

-

Smoked Corn and Bacon

### SALAD

Little Jem Caesar, Fennel Breadcrumb, Aged Parmigiano Reggiano with Anchovy Dressing

-

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers, Red Onion with Red Wine Vinaigrette

-

Butter Lettuce, Candied Walnuts, Roquefort Bleu Cheese with Warm Bacon Vinaigrette

-

The Commoner Radicchio Salad, Fried Garlic and Shallots with Red Verjus Dressing

-

The Commoner Wedge, Bacon Crumble, Fennel Breadcrumb, Fried Shallot, Garlic, Fancy Ranch

## DESSERTS

Chocolate Caramel Cake

-

Molten Chocolate Cake

-

Limoncello Cake

-

Tiramisu

-

Chocolate Entremet Cake

## FISH & VEGETABLE DINNER ENTREES

Roasted Cauliflower "Steak" (V): Romesco Sauce

\$55 Per Person

-

Seared Scottish Salmon: Chef's Choice of Accompaniments

\$80 Per Person

-

Red Snapper: Chef's Choice of Accompaniments

\$80 Per Person

-

Casco Bay Halibut: Chef's Choice of Accompaniments

\$85 Per Person

## MEATS DINNER ENTREES

Pan Seared Free-Range Chicken: Chef's Choice of Accompaniments

\$75 Per Person

-

Braised Angus Short Ribs: Chef's Choice of Accompaniments

\$85 Per Person

-

Duroc Pork Chop: Chef's Choice of Accompaniments

\$75 Per Person

-

Grilled New York Strip: Chef's Choice of Accompaniments

\$90 Per Person

## DUET DINNER ENTREES

Chicken Stuffed with Lobster, Sweet Pea Risotto, Champagne Lobster Nage

\$100 Per Person

-

Braised Short Rib Cavatelli, Roasted Monkfish, Red Wine Stew

\$110 Per Person

-

New York Strip. Casco Bav Halibut. Creamed Leeks. Caviar

-  
Red Velvet Cake

**SWEETS TO SHARE**

Served at Each Table

Assorted Macarons, Truffles, Cheesecake and Mini Cupcakes

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Butter Sauce

\$120 Per Person

-  
Grilled Filet of Beef, Jumbo Shrimp, Champagne Risotto,  
Saffron Cream

\$115 Per Person

-  
Grilled Filet of Beef, Crab Hollandaise, Garlic Potato Puree,  
Spinach, Sauce Medoc

\$130 Per Person

Menu items are subject to change based on seasonal availability.

All prices are subject to 15% service charge, 8% administrative fee, and 7% tax