

Dinner Buffets & Entrees

Wachusett Buffet

(25 person minimum)

SALADS (Choice of Two):

Fresh Fruit Salad
Mixed Green Salad with Vinaigrette and Ranch Dressing
Red Bliss Potato Salad
Roasted Vegetable and Pasta Salad
Cucumbers with Fresh Dill and Sour Cream
Marinated Artichokes, Roma Tomatoes and Red Onion Salad
Tortellini Salad
Orzo Salad with Fresh Basil, Feta Cheese and Olive Oil Lemon Garlic Dressing

ENTREES (Choice of Three):

Chicken Marsala
Chicken Picatta
Rosemary Marinated Tenderloin with Peppercorn Demi-Glace
Grilled Beef Tips with Button Mushrooms, Roasted Red Peppers and Pearl Onions
Stuffed Sole with Spinach and Crabmeat Stuffing
Marinated Teriyaki Salmon
Roast Pork Loin with Tarragon Tomato Cream Sauce
Pasta Shells Stuffed with Fresh Ricotta and Parmesan Cheese
Roast Turkey with Traditional Bread Stuffing

STARCHES (Choice of One):

Rice Pilaf
Mashed Potatoes with Sour Cream and Chives
Potatoes Au Gratin
Oven Roasted Red Bliss Potatoes
Roasted Garlic Mashed Potatoes

VEGETABLES (Choice of One):

Medley of Mixed Vegetables
Asparagus with Hollandaise (Seasonal)
Medley of Winter Squash (Seasonal)
Green Beans with Julienne Carrots
Steamed Broccoli

ASSORTED DESSERTS

Fresh Brewed Coffee, Decaf, Tea and Assorted Herbal Tea Selections
\$28.95 per person

(Additional Dinner Choices may be added at \$4.95 per item, per person)

A 19% Service Charge will apply. Room rental additional.

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Themed Dinner Buffets

NEW ENGLAND CLAMBAKE

Mixed Green Salad with Vinaigrette and Ranch Dressings

New England Clam Chowder

Steamed Clams

Lemon Thyme Chicken

Mussels with tomatoes and Chorizo Sausage

Roasted Yukon Gold Potatoes

Sweet Corn on the Cob

Homemade Corn Bread

Buttermilk Biscuits

Strawberry Shortcake and Sliced Watermelon

Assorted Polar Beverages

\$28.95 per person

1 1/4 Pound Lobsters

Market Price

Grilled Swordfish

Market Price

MOUNTAIN BARBEQUE

Hamburgers & Hot Dogs

BBQ Chicken Quarters

Cole Slaw

Tossed Salad

Potato Salad

Corn on the Cob

Chips

Watermelon

Cookies

Assorted Polar Beverages

\$19.95 per person

BACKYARD BARBEQUE

Hamburgers and Hot Dogs

Lettuce, Tomato, Red Onion and Pickles

Tossed Salad

Potato Salad

Baked Beans

Chips

Sliced Watermelon

Assorted Polar Beverages

\$14.95

A 19% Service Charge will apply. Room rental additional.

Dinner Buffets & Entrees

THE WACHUSETT BARBEQUE BUFFET

Barbecue Pork Ribs
Barbeque Chicken Quarters
Marinated London Broil or Sirloin Steak
Chili
Cole Slaw
Red Bliss Potato Salad
Baked Beans
Apple and Pecan Pies
Assorted Polar Beverages
\$25.95 per person

ITALIAN BUFFET

Minestrone Soup
Antipasto Salad
Chicken Parmesan
Meat Lasagna
Penne Pasta Marinara
Sausage and Meatballs
Zucchini, Summer Squash and Eggplant Ragout
Italian Roasted Red Potatoes
Garlic and Italian breads
Assorted Italian Desserts
Coffee, Tea & Decaf
\$26.95 per person

ORIENTAL BUFFET

Egg Drop Soup
Mandarin Salad
Mini Vegetable Egg Rolls
Crab Rangoon
Peking Raviolis
Beef and Broccoli in Oyster Sauce
Chicken Stir Fry with Oriental Vegetables
Steamed White Rice
Shrimp Lo Mein
Pineapple Chunks and Fortune Cookies
Coffee, Tea & Decaf
\$26.95 per person

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CARRIBEAN BUFFET

Tropical Fruit Display with Meyers Dark Rum Dipping Sauce
Coconut Shrimp
Jamaican Jerk Chicken with Pineapple Salsa
Grilled Curried Mahi Mahi
Traditional rice and peas
Vegetable Medley
Mini Corn Muffin with Sweet Mango Butter
Flan Caramel
Coffee, Tea & Decaf
\$25.95 per person

A La Carte Dinner

SOUPS

<i>Minestrone</i>	<i>\$3.95 per person</i>
<i>Roasted Butternut Squash Bisque</i>	<i>\$3.95 per person</i>
<i>Wild Mushroom Bisque</i>	<i>\$5.95 per person</i>
<i>New England Clam Chowder</i>	<i>\$5.95 per person</i>

SALADS

<i>Bouquet of Mixed Baby Greens with Garden Vegetables and Your Choice of Maple Dijon Ranch, Balsamic Vinaigrette, Tomato French or Blue Cheese</i>	<i>\$4.95 per person</i>
<i>Classic Caesar Salad with Romaine Lettuce tossed with Garlic Croutons, Parmesan Cheese, Cracked Black Pepper and Creamy Caesar Dressing</i>	<i>\$5.95 per person</i>
<i>Radicchio, Bib, Belgian Endive, Goat Cheese and Walnut Vinaigrette Dressing</i>	<i>\$6.95 per person</i>
<i>Red and Yellow Beefsteak Tomato, Fresh Mozzarella and Sweet Basil Dressing</i>	<i>\$7.95 per person</i>

APPETIZERS

<i>Cajun Spiced Seared Scallops with Tropical Fruit Relish</i>	<i>\$8.95 per person</i>
<i>Oysters on the Half Shell</i>	<i>\$8.95 per person</i>
<i>Classic Shrimp Cocktail</i>	<i>\$9.95 per person</i>
<i>Ravioli with Ricotta Cheese, Tomato and Chive and Roasted Garlic Cream</i>	<i>\$6.95 per person</i>

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Dinner Entrees

BEEF SELECTIONS

Prime Rib of Beef Au Jus

\$26.95 per person

New York Strip Loin Steak

Topped with Caramelized Onions and Blue Cheese Butter

\$25.95 per person

Filet of Beef Tenderloin

Served with Truffle Demi-Glace

\$28.95 per person

Surf and Turf

10 oz. New York Sirloin Strip Steak with 3 Jumbo Shrimp stuffed with Crabmeat Stuffing

\$34.95 per person

SEAFOOD SELECTIONS

Maple Teriyaki Caramelized Salmon Filet

\$23.95 per person

Stuffed Jumbo Shrimp

Stuffed with Spinach and Crabmeat Stuffing

\$25.95 per person

Baked Halibut

Topped with Honey Pecan Butter

\$25.95 per person

Chipotle Lime Encrusted Chilean Sea Bass

\$26.95 per person

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POULTRY SELECTIONS

Chicken Saltimbocca

\$19.95 per person

Chicken Provencal

\$18.95 per person

Chicken Piccata

\$19.95 per person

Herb Roasted Turkey Breast

\$19.95 per person

SPECIAL SELECTIONS

Pan Fried Breaded Eggplant

Served with a medley of Wild Mushrooms and Roasted Red Pepper Coulis

\$17.95 per person

Roast Stuffed Pork Loin

Stuffed with Sun-dried Tomatoes, Portobello Mushrooms, Roasted Garlic, Spinach and Goat Cheese

Served With Roasted Red Pepper Coulis

\$20.95 per person

Half Roasted Duck

Finished in a Orange Ginger Glaze

\$22.95 per person

Rack of Lamb

Encrusted in Dijon Mustard And Herbed Bread crumbs

\$34.95 per person

All Dinner Entrees include:

Assorted Rolls with Butter, Garden Salad and Chef's Choice of Starch and Vegetable

Fresh Brewed Coffee, Decaf, Tea and Assorted Herbal Tea Selections

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Stations

HERB ROASTED WHOLE TURKEY

*Orange and Cranberry Chutney, Grain Mustard and Tarragon Mayonnaise
Assorted Rolls
(Serves 20)
\$165.00 per display*

WHOLE BAKED HAM

*Honey Bourbon Glaze
Buttermilk Biscuits and Assorted Mustards
(Serves 40)
\$185.00 per display*

MARINATED BEEF TENDERLOIN

*Sauce Béarnaise and Creamed Horseradish
Silver Dollar Rolls
(Serves 25)
\$300.00 per display*

NEW YORK STRIP LOIN

*Herb Mustard and Pepper Crust
Red Wine Shallot Sauce and Creamed Horseradish
Miniature Rolls
(Serves 50)
\$350.00 per display*

STEAMSHIP ROUND OF BEEF

*Fresh Horseradish and Flavored Mustards
Assorted Rolls
(Serves 150)
\$675.00 per display*

Roast Stuffed Pork Loin

*Stuffed with Sun-dried Tomatoes, Portobello Mushrooms, Roasted Garlic,
Spinach and Goat Cheese
Served With Roasted Red Pepper Coulis
(serves 25)
\$200.00 per display*

A 19% Service Charge will apply. Room rental additional.

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Stations cont.

THE PASTA STATION

Tortellini, Penne Pasta and Bow Tie Pasta

Sauces (Choice of Two):

Three Cheese Alfredo Sauce, Herb Marinara Sauce and Pesto Cream Sauce

Toasted Pine nuts and Freshly Grated Parmesan Cheese, Cracked Black Pepper and Garlic Toast

\$13.95 per person

Add Vegetables \$15.95 per person

Add Chicken \$16.95 per person

Add Shrimp \$17.95 per person

THE SEAFOOD SAUTE STATION

Florida Gulf Shrimp with Garlic, Parsley and Lemon Butter

Cajun Seared Sea Scallops

Total of Five Pieces per Serving

\$17.95 per person

A 19% Service Charge will apply. Room rental additional.