EST 1978

PRIVATE EVENTS & FUNCTION MENUS

EXPERIENCE. HOSPITALITY. MEMORIES.

Yarmouth house

BUFFET DINNER SELECTIONS

40 GUEST MINIMUM • FIRST COURSE & DESSERT ARE PLATED & SERVED TO TABLES

CLASSIC BUFFET

41

PER GUEST

FIRST COURSE

Plated & Served

Choice of 1

House Garden Salad

or

New England Clam Chowder

BUFFET SELECTIONS

CHICKEN PICCATA

Lemon-Caper Sauce

BAKED HADDOCK

Seasoned Herb Crumbs

GARLIC PARMESAN PENNE

RICE PILAF

ROASTED SEASONAL VEGETABLES

MARINATED STEAK TIPS

Add $6 per guest

SIGNATURE CARVING BUFFET

50

PER GUEST

FIRST COURSE

Plated & Served

Choice of 1

House Garden Salad • Caesar Salad

or

New England Clam Chowder

BUFFET SELECTIONS

SLOW-ROASTED CERTIFIED ANGUS PRIME RIB

Carved to Order • Au Jus

CHICKEN PICCATA

Lemon-Caper Sauce

SALMON À LA ARMSTRONG

Grilled Salmon, Goat Cheese & Balsamic Reduction

GARLIC PARMESAN PENNE

RICE PILAF

ROASTED SEASONAL VEGETABLES

DESSERT

Plated & Served

Choice of One

NEW YORK CHEESECAKE
Fresh Strawberries

WARM APPLE CRISP
Vanilla Ice Cream

CHOCOLATE CAKE
Chocolate Sauce

CHEF'S SEASONAL DESSERT
Seasonal Selection

COFFEE DECAF • TEA

Included

CELEBRATION CAKES WELCOME

Please inquire about our cake-cutting policy.

ENHANCE YOUR BUFFET

See our Enhancement Menu

Lobster Bisque Upgrade +$4
Grilled Shrimp +$8
Chowder Station +$6
Cheese & Fruit Display +$5

Prices do not include 7% MA Sales Tax or 20% House Charge. Prices subject to change. Vegan or vegetarian items available upon request. Personalized menus available upon request. Deposit may be required at booking. Final count guarantee at least 48 hours before arrival.

20% HOUSE CHARGE AND 7% MA SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE.

Thank you for celebrating with us!

LET US HELP YOU CREATE A MEMORABLE EVENT.