

Buffet Dinner

The following entrees are served with a fresh garden salad, warm rolls & butter, coffee, tea and the chef's choice of accompaniments.

A \$4.00/pp split entrée fee will be applied to each entrée when selecting two items.

Chicken Marsala

\$19

Tender breast of chicken sautéed with onions, wild Portobello mushrooms, garlic and shallots. Topped with a marsala wine sauce.

Stuffed Chicken Breast

\$19

Breast of chicken stuffed with our homemade stuffing and baked to perfection. Served with a creamy chicken gravy.

Oriental Beef Stir Fry

\$20

Tender beef tips and fresh garden vegetables stir fried in sesame oil and a zesty oriental sauce.

Baked Pit Ham

\$18

Tender pit ham baked with cinnamon brown sugar glaze. Sliced and served with cinnamon apple sauce.

Traditional Baked Haddock

\$20

An ocean fresh haddock filet baked in a light lemon butter, white wine and topped with seasoned cracker crumbs.

Dessert (choice of one)

Carrot cake
Chocolate Cake

Apple Pie
Cheesecake