



Christina's Corporate Impressions Buffet Menu



Impressions Buffet Style Menu

For Groups over 50 Guests



Grand Buffet



(Served with your choice of [Vegetable and Starch](#))

Kindly select ONE

Medley of Seasonal Fresh Fruit
Tuscan Minestrone Soup
Seasonal Vegetable Bisque
Chicken Escarole with Orzo Soup
New England Clam Chowder (add \$2.00 per guest)
Mixed Greens Salad with House Vinaigrette
Mescaline Greens Salad with Balsamic Vinaigrette
Caesar Salad

Baby Spinach Salad (add \$2.00 per guest)
Greek Salad (add \$2.00 per guest)
Antipasto Salad (add \$3.00 per guest)

Kindly select one

Seafood Newburg
Chicken Marsala

*Baked New England Scrod
Marinated Steak Tips*

Kindly select one

*Roasted Sirloin of Beef with a Madeira Wine Sauce
Roast Pork Loin with Rosemary Au Jus
Breast of Turkey with Poultry Gravy*

Kindly select one

*Pasta Primavera
Cheese Filled Ravioli with a Pink Alfredo Sauce
Baked Ziti
Penne Marinara*

\$25.95 per Person



Buffet Extraordinaire



(Served with your choice of [Vegetable and Starch](#))

Kindly select TWO

*Medley of Seasonal Fresh Fruit
Tuscan Minestrone Soup
Seasonal Vegetable Bisque
Chicken Escarole with Orzo Soup
New England Clam Chowder (add \$2.00 per guest)
Mixed Greens Salad with House Vinaigrette
Mescaline Greens Salad with Balsamic Vinaigrette
Caesar Salad
Baby Spinach Salad (add \$2.00 per guest)
Greek Salad (add \$2.00 per guest)
Antipasto Salad (add \$3.00 per guest)*

Kindly select one

*Scallop and Shrimp Scampi served over Rice
Chicken Parmigiana
Baked Sole Florentine
Marinated Steak Tips*

Kindly select one

Roasted Tenderloin of Beef with a Béarnaise Sauce
Roast Prime Rib of Beef Au Jus
Breast of Turkey with Cranberry Chutney
Roast Leg of Lamb with Mint Jelly

Kindly select two

Linguini with a Red Clam Sauce
Cheese Filled Ravioli with a Pink Alfredo Sauce
Bow Tie Pasta with a Sage Cream Sauce
Penne Amatriciana

\$31.95 per Person



Menus Include:

Assorted Rolls and Butter
Choose one Dessert - Vanilla or Chocolate Ice Cream, Vanilla Nut Roll, or Chocolate Mousse
House Premium Blend Coffee, Decaf and Tea Selection
Standard White or Ivory Linens with Choice of Color Napkin
Private Function Room Space up to 5 Hours
Menu modifications, as well as custom designed menus are available upon request.

All prices are subject to a 20% administrative fee and 5% Massachusetts sales tax.



Vegetables, Starches and Desserts

Vegetable

Select One

Fresh whole green beans with toasted almonds
Baby carrots with a ginger butter glaze
Sautéed seasonal vegetable medley
Sugar snap peas with red & yellow peppers

Broccoli with pine nuts in a butter glaze
Asparagus with hollandaise sauce (add \$2.00 per guest)

Starch

Garlic mashed red bliss potatoes
Herb roasted red bliss potatoes
Oven roasted sweet potatoes
Rice pilaf
Twice baked potatoes (add \$2.00 per guest)