



Christina's School Prom Buffet Dinner



First Course



Kindly select one from the following

Fresh Fruit

*Served in a champagne glass with whipped cream & strawberry, chantilly crème sauce
or a fresh raspberry purée*

Pasta

Served with a basket of assorted rolls & whipped butter
Bow Tie Pasta in an Alfredo sauce laced with seasonal mixed vegetables
*Penne Amatriciana with Marinara sauce with Italian
bacon & fresh mushrooms*
*Cheese Ravioli in a homemade Marinara sauce topped with
Parmesan cheese*

Soup

Served in a cup with a basket of assorted rolls & whipped butter
Tuscan Minestrone
Seasonal Vegetable Bisque
Chicken Escarole with Orzo
New England Clam Chowder (add \$2.00 per guest)

Salad

Served with a basket of assorted rolls & whipped butter
*Mixed greens with fresh tomatoes, red onions & cucumbers served with our house
vinaigrette dressing*

*Caesar salad with Romaine lettuce, creamy Caesar dressing, topped with Parmesan
cheese & croutons*



Prom Buffet Dinner

\$25.95

(Kindly select two)

Seafood Newburg
Chicken Marsala
Baked New England Scrod
Marinated Steak Tips
Roasted Sirloin of Beef with a Madeira wine sauce
Breast of Turkey with Poultry Gravy



(Kindly select one)

Pasta Primavera
Baked Ziti
Penne Marinara



(Kindly select one)

Rice Pilaf
Garlic Mashed Red Bliss Potatoes
Herb Roasted Red Bliss Potatoes
Oven Roasted Sweet Potatoes
Twice Baked Potatoes (add \$1.50 per guest)



(Kindly select one)

Fresh Whole Green Beans with Toasted Almonds
Ginger-Glazed Baby Carrots
Sautéed Seasonal Vegetable Medley
Sugar Snap Peas with Red & Yellow Peppers
Broccoli with Pine Nuts in a Butter Glaze
Asparagus with Hollandaise Sauce (add \$1.50 per guest)



(Kindly select one dessert)

*Chocolate Ice Cream or Vanilla Ice Cream
with chocolate sauce or strawberry sauce*

*Vanilla Nut Roll
with chocolate sauce*

*Chocolate Mousse
with whipped cream*



Menus Include:

Assorted Rolls and Butter

Choose one item from Vegetable Selection

Choose one item from Starch Selection

*Choose one Dessert - Vanilla or Chocolate Ice Cream, Vanilla Nut Roll, or Chocolate
Mousse*

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.

Please add \$2.00 per guest for each additional entrée selection offered over one.