

Lunch Buffets

ARTISAN SANDWICH BOARD

Roast Beef & Boursin Cheese
Roasted Turkey and Sage Mayonnaise
Baked Ham and Swiss Cheese, Honey Mustard
Leaf Lettuce, Tomatoes, Pickles and Red Onion
Rustic Potato Salad, Old Fashioned Cole Slaw
Sliced Seasonal Fruit and Berries
Assorted Freshly Baked Cookies

NORTH END BUFFET

All-natural Chicken Parmesan
Baked Ziti, Marinara Sauce
Classic Caesar Salad
Garlic Bread
Sliced Seasonal Fresh Fruit
Cannolis

TRADITIONAL PLIMOTH BUFFET

Roast Native Turkey with Cornbread Stuffing, Giblet Gravy
Mashed Potatoes, Butternut Squash
Plimoth Salad, Rolls & Butter
Cape Cod Cranberry Sauce
Hot Fruit Cobbler

HOMETOWN BUFFET

Broiled Scrod with Herbed Crumb Topping
Roasted Breast of Chicken
Mixed Green Salad
Wild Rice Blend
Tomato Squash Casserole
Macaroons & Pecan Bars

*All buffets served with fresh brewed Coffee and Assorted Teas
Add pre-set lemonade or iced tea for \$3 per person*

\$22 PER PERSON *25-guest minimum*

All food and beverage is subject to a 20% staffing charge and 7% Tax. Prices are subject to change.