



Function and Catering Buffets '13
(minimum 25 guests)

Brunch Buffet

COBBLESTONES *Slow Scrambled Eggs*
Crisp bacon and breakfast sausage,
Home fries with sautéed onions and peppers
Fresh Fruit and Assorted Danish

-Field Green Artisan -Mixed baby lettuces, fresh local vegetables, house vinaigrette

Choice of:

- ~Cobblestones Mac 'n Cheese*
- ~Penne Bolognese*
- ~Chicken & Exotic Mushroom in a white wine garlic sauce*
- ~Frutti di Mare-sauteed shrimp & scallops in a light basil and garlic cream sauce*

Choice of:

- Orange glazed, oven roasted Pork Loin with Rosemary Au Jus*
- Chicken Picatta in a light lemon butter sauce*
- Pan Roasted Salmon with whole grain Dijon sherry vinaigrette*

Soft drinks, orange juice, hot coffee, and tea

Waffle Bar Option: (\$6/person)

-hot maple syrup -berries -whipped cream

-bananas - brown sugar brandy sauce -fruit jam

**\$22.95 per person*

**Add a 2nd entree selection for \$4.00 per person*

**Parties under 25ppl add an additional \$3.00 per person*

**All prices subject to tax, service charges, and equipment rentals, as necessary.*

**Function dates require a non refundable deposit in order to guaranty a reservation.*

**Menu choices and a minimum guest count are required (14) days in advance.*