



Function and Catering Buffets 2017

(Minimum 25 guests)

Brunch

COBBLESTONES *Slow scrambled eggs*
Crisp bacon and breakfast sausage
Home fires with sautéed onions and peppers
Fresh fruit and assorted danish
Mixed greens with house vinaigrette

Pasta Choice

(Choose one)

COBBLESTONES *Mac 'n Cheese*
Classic Penne al Ragu Bolognese
Mixed Shellfish in a light basil and garlic cream sauce (Add \$2pp)

Entrée Choice

(Choose one)

Baked Haddock, seasoned crumb topping, lemon sauce
Sautéed Chicken Piccata in lemon butter with capers
Roasted Faroe Salmon with whole grain Dijon sherry vinaigrette (Add \$2pp)

~\$22 per person~

Add Options

Cinnamon Roll French Toast, fresh berries, vanilla cream (Add \$4pp)
Waffle Bar, natural maple syrup, fresh berries, candied nuts (Add \$6pp)
Eggs Benedict: Choose ham, braised short rib or sautéed vegetables (Add \$5pp)
Sliced Sirloin, roasted mushrooms, herbed red wine gravy (Add \$10pp)
Ask about a Mimosa Punch Bowl with sparkling wine and fresh squeezed orange juice!

Small Print

**Price includes soft drinks, orange juice, hot coffee, and tea*

**Add a 2nd pasta or 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 to guaranty a reservation.*

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