

# Deluxe Buffet

OFF PREMISE

SERVED WITH A FRESH GARDEN SALAD, BREAD AND BUTTER

## STARTERS (PLEASE CHOOSE ONE)

Clam Chowder • Fish Chowder • Soup du Jour

## ENTREES (PLEASE CHOOSE TWO)

Baked Haddock with Lobster Sauce  
Baked Haddock au Gratin  
Grilled Swordfish  
with lobster leek butter  
Grilled North Atlantic Salmon  
with lemon dill sauce  
Seafood Scampi with Farafalle Pasta  
choice of shrimp, scallops and lobster  
Sautéed Chicken or Shrimp Scampi  
over farfalle pasta with tomatoes  
Oven Roasted Sirloin au Jus  
English Cut Prime Rib au Jus  
Braised Steak Tips Marsala  
Baked Chicken Cordon Bleu  
Sautéed Chicken, Broccoli and Cheese  
over farfalle with garlic herb wine sauce  
Quinoa Stuffed Zucchini  
Eggplant Parmesan over Penne  
Pasta Primavera with Penne



## VEGETABLES (PLEASE CHOOSE TWO)

Honey Glazed Carrots  
Green Beans Almondine  
Mixed Squah Medley  
Roasted Brussel Sprouts  
Broccoli au Gratin  
Roasted Butternut Squash

## STARCH (PLEASE CHOOSE TWO)

Au Gratin Potatoes  
Garlic Mashed Potatoes  
Roasted Red Bliss Potatoes  
Rice Pilaf  
Wild Rice

## DESSERTS

Assorted Dessert Tray  
Chef's Choice

**\$47.99** catered

per person (min of 25 people)

*The Old Salt & Lamie's*

RESTAURANT AND INN

42° N 70° W

8.5% tax and 20 % service charge are not included