

# Deluxe Buffet

ON 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

Chicken or Shrimp Pesto

Sauteed 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

White Cheddar Macaroni and Cheese

Grilled Quinoa Stuffed Zucchini Boat (vegan)

Roasted Vegetable Primavera

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

**\$44.99** on premise

per person (min of 25 people)

*The Old Salt & Lamie's*

RESTAURANT AND INN

42° N 70° W

Coffee, Tea, Juices and Fountain Beverages are included in price  
8.5% tax and 20 % service charge are not included