

BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Dinner Buffet

(25 person minimum)

Soup

(choice of one)

Chef's Soup du Jour

Butternut Squash and Crabmeat Bisque

New England Clam Chowder

Accompaniments

Freshly Baked Rolls and Breads

Chef's Selection of Potato or Rice

Chef's Selection of Seasonal Vegetables

Specialty Salads

(choice of two)

Mixed Field Greens with Sliced Vegetables

and Choice of Dressings

Marinated Vegetable Salad

Marinated Tomato, Cucumber and Feta Salad

Spinach and Mushroom Salad

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Grilled Mushroom Salad

Pesto Potato Gnocchi Salad

Entrees

(Choice of Three)

Chicken Your Way: Parmesan, Marsala, Piccata, Brown Sugar Cajun Grilled

New England Baked Haddock

Cedar Plank Salmon with Grilled Caramelized Apple and Red Onion Chutney

Spinach and Roasted Garlic Ravioli with Roasted Roma Tomato and Marinated Artichoke

Tri-Colored Gnocchi Primavera

Asian Vegetable and Lo Mein Stir Fry

**Pork Loin with Apple Molasses Glaze*

**New York Sirloin of Beef with Béarnaise Sauce or Horseradish Cream*

**Roast Prime Rib of Beef au jus*

**Carving Station Available - \$75.00 Fee*

Desserts

(choice of two)

Chocolate or White Chocolate Mousse

Triple Chocolate Truffle Torte

Cheesecake with Strawberries

Lemon Berry Mascarpone Cake

Carrot Cake

Boston Cream Pie