

## MERITAGE ROOM DINNER BUFFET

For groups of 35 to 120 people

\$54/pp

### Salads (select 2)

**caesar** romaine lettuce, shaved pecorino romano cheese, house-made dressing

**mixed greens** sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

**garden** tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

**fresh berry, fig & goat cheese** organic mesclun greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette

### Specialties (select 3)

**chicken marsala** lightly sautéed chicken breast, julienne shiitake mushrooms, sopresetta, marsala reduction sauce

**chicken piccata** pan seared chicken breast, white wine lemon sauce, capers, artichokes, sundried tomatoes

**new england stuffed chicken** cranberry cornbread stuffing, creamy gravy

**traditional new england baked scrod** fresh atlantic cod with buttery bread crumbs

**miso sake salmon** jasmine rice, julienne vegetables

**sesame mahi mahi** pineapple salsa

**chicken cavatelle pasta** sautéed, chicken, spinach, portabello mushrooms, garlic and cavatelli pasta tossed in a white wine, chicken broth and pecorino sauce

**cavatappi alla bolognese** braised tender veal, beef and pork, savory house-made tomato sauce, mushrooms, cream

**pasta primavera** julienne vegetables and penne pasta in a pecorino romano cheese sauce

**vegetable pasta** fresh seasonal vegetables, house-made marinara sauce, fresh mozzarella, rigatoni

**beef tenderloin sauté\*** tender filet mignon sautéed with mushrooms, red peppers, asparagus, sweet & sour asian sauce over jasmine rice

**certified black angus roast sirloin\*** sliced and served with mushroom merlot sauce *add 5/pp*

**pan roasted cod** lobster broth, mussels, fennel *add 3/pp*

**lobster macaroni and cheese** fresh maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping *add 4/pp*

**jumbo lump crab-stuffed shrimp** large white gulf shrimp, jumbo lump crabmeat stuffing, lemon butter sauce *add 6/pp*

**seafood casserole** shrimp, scallops, cod and crab meat with a rich sherry sauce and cracker crumb topping *add 6/pp*

All specialties include chef's choice of a starch and seasonal vegetable

### Carving Stations (add \$15/pp, per station)

**certified black angus roast prime rib of beef\*** slow roasted and served with savory shallot jus

**certified black angus roast sirloin of beef\*** roasted whole, sliced and served with an mushroom merlot demi-glace

**roast pork loin\*** herb rubbed and rack roasted bone-in pork loin with natural jus

**certified black angus roast tenderloin of beef\*** sliced and served with an herb merlot demi-glace

### Desserts and Coffee

SKY's pastry chef presents an elaborate assortment of house-made pastries and signature dessert bars, gourmet regular coffee, decaffeinated brews and a selection of assorted teas.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.