

MERITAGE ROOM LUNCH BUFFET

For groups of 35 to 120 people

\$35/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

chicken piccata pan-seared chicken breast, white wine lemon reduction, 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 and baked

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 tossed in house-made marinara, 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*

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 herb 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. Served with 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.