



Chef's Famous Prime Rib Buffet

Kennebunk Lobster Bisque

Old bay Poached Peel & Eat Shrimp

Fresh Fruit & Cheese Display

Caesar Salad

House dressing, herbed croutons, parmesan

Winter Harvest Salad

roast pear, shaved fennel, toasted almonds, dried cranberries, mission figs, goat cheese
Maple-cider vinaigrette

Creekstone Farms Roasted Prime Rib- Carving Board

Au jus and tiger sauce

Yorkshire Pudding

Light, airy, batter baked to a golden brown, to enjoy with the savory prime rib jus

Chicken Chesapeake

Imperial crab stuffed, all-natural chicken breast, sautéed baby spinach, mornay sauce

Pan Roasted Salmon

North Atlantic salmon, pea -saffron risotto, roasted bok choy and seared cipollini, citrus beurre blanc

Wild Rice Pilaf

Cranberries, toasted almonds

Potatoes Au Gratin

Roast shallot-thyme crème, gruyere and parmesan

Creamed Spinach

Fresh baby spinach sautéed with a hint of cream and nutmeg, topped with crispy bacon

Dessert Table

Assorted cakes, pies & crème brûlée

Coffee, teas and assorted cold beverages

(Alcoholic beverages are not included)

\$39 per person

(Tax and gratuity not included)