

CAPE CODDER
RESORT & Spa

GRAND BUFFET LUNCHEON

SOUP OR SALAD: *Please select 2*

New England Clam Chowder
Mushroom and Barley Soup
Hearty Minestrone Soup
Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Maple Vinaigrette
Panzanella Salad

ENTREES: *Please select 3*

Seafood Stuffed Sole *with Lobster Sauce*
Grilled Salmon *with Teriyaki Glaze*
Baked Scrod *with Sherried Crumbs*
Cape Codder Seafood Cakes *with Lobster Sauce*
Grilled Breast of Chicken *with Tropical Fruit Salsa*
Chicken Verdicchio *Marinated and Roasted Breast Topped*
with Mushrooms, Tomatoes and Artichokes in a Creamy Garlic Sauce
Steak Tips *with Onions and Peppers*
Penne Pasta Mediterranean *served with Spinach, Kalamata Olives, Cured Tomato, Feta*
Cheese
Mushroom Ravioli *with Mushroom and Cured Tomato Ragù*
Ask us about other seasonal ravioli selections

Seasonal Vegetable Medley
Chef's Choice of Potatoes or Rice

DESSERT: *Please select 1*

Chocolate Bread Pudding *with Fresh Whipped Cream*
Toll House Brownie Pie
Warm New England Apple Crisp *with Fresh Whipped Cream*
Warm Lemon Bread Pudding *with Fresh Whipped Cream*
Freshly Baked Cookies
Brownies & Blondies
Lemon Squares & Apricot Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

\$25

Luncheon Menus are served from 11am-4pm and are priced for a 1 hour serve time.

*Buffets require a 35 Person Minimum. All Guarantees are Due 3 Business Days Prior to Your Event
All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and
7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or
service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being
paid a higher hourly rate.*