

John Carver Inn Grand Buffet Dinner

Soup: Please select 1

*New England Clam Chowder
Mushroom and Barley Soup
Hearty Minestrone Soup*

Salad: Please select 1

*Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette
Traditional Caesar Salad with Garlic Croutons
Panzanella Salad*

*Rolls and Butter
Seasonal Vegetables
Chef's Selection of Rice Pilaf or Roasted Potatoes*

Entrees: Please select 3

*Baked Haddock with Sherry Crumbs
Carver Seafood Cakes with Lobster Sauce
Grilled Breast of Chicken with Tropical Fruit Salsa
Grilled Salmon with Cucumber, Dill and Yogurt Tzatsiki
Mushroom Ravioli with Mushroom and Cured Tomato Ragu'
Sole Veronique; Topped with Shiitake Mushrooms and White Grape Sauce
Baked Chicken Florentine; Stuffed with Spinach, Onion and Fontina Cheese topped with Supreme Sauce
Penne Pasta Mediterranean; Spinach, Kalamata Olives, Cured Tomato & Feta Cheese and Basil*

Dessert: Please select 1

*Warm Lemon Bread Pudding with Fresh Whipped Cream
Warm New England Apple Crisp with Fresh Whipped Cream*

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

Carving Station:

*If you would like to supplement your Buffet with a Carved Item,
May we suggest:*

Roast Turkey

Pork Loin

Prime Rib

Glazed Ham Roast Tenderloin of Beef

*Buffet requires a 35 Person Minimum.
This Buffet is priced for a 1 & 1/2 Hour Serve Time*

All Food and Beverage Items Listed Above are subject to a 19% Administrative Fee and a 5% State Tax.