

# John Garver Inn & Spa

## BACK YARD BARBECUE DINNER BUFFET

### *Please Select 2 Salads*

Fresh Garden Salad with White French Dressing  
Red Bliss Potato Salad  
Pasta Salad Primavera with Vinaigrette  
Creamy Cole Slaw

Fresh Corn on the Cob  
Hamburgers and Hot Dogs  
Barbecue Chicken  
Italian Sausage with Peppers & Onions  
Lettuce, Tomato, Red Onion Tray with Sliced Cheeses  
Rolls and Mini Corn Bread Muffins

Chilled Watermelon  
Strawberry Shortcake

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**\$29**

### **BACKYARD BBQ ENHANCEMENTS**

Barbequed Baby Back Ribs \$4.00  
Barbequed Pulled Pork Sliders \$2.00

## BAJA MEXICAN DINNER BUFFET

Basket of Warm Tortilla Chips with Salsa  
Homemade Chili  
Grilled Shrimp, Avocado and Black Bean Quesadillas  
Mexican Rice and Refried Beans

### **MAKE YOUR OWN TACO BAR**

Fried Cod Pieces  
Spiced Ground Beef  
Shredded Chicken Breast  
Diced Tomatoes, Onions, Lettuce and Olives  
Shredded Monterey Jack and Cheddar Cheeses, Sour Cream and Guacamole

Cheesecake with Caramel Sauce OR Key Lime "Margarita" Pie

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**\$28**

### **BAJA MEXICAN ENHANCEMENTS**

Beef or Chicken Fajitas \$2.00  
Beef Empanadas \$2.00

*Dinner Buffet requires a 25 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.*



## TASTE OF ITALY DINNER BUFFET

*Garlic Bread with Parmesan Cheese*

### PRIMI PIATTI

*Please Select 2*

Italian Wedding Soup  
Minestrone Soup  
Panzanella Salad  
Caesar Salad  
Tossed Italian Salad

### SECONDI (MAIN COURSES)

*Please Select 3*

Traditional Lasagna  
Vegetable Lasagna  
Eggplant Parmigiana *with Four Cheeses*  
Mushroom Ravioli *with Cured Tomato Ragù*  
Seafood Scampi *Scallops and Shrimp with Pasta*  
Cheese Crespelli *Ricotta Stuffed Pasta with Marinara*  
Sunday Gravy *just like Grandma's with Meatballs and Sausage*  
Chicken Piccata *Sautéed Chicken in Lemon Butter with Fresh Herbs*  
Chicken Cacciatore *on the Bone with Onions, Mushrooms and Peppers*  
Cannelloni *with Béchamel Sauce filled with Ground Beef or Spinach and Ricotta*  
Porchetta Umbriaca *"Drunken Pork" Pork Shoulder Marinated in Gin and Juniper  
with Garlic, Cracked Pepper and Parsley, Braised with Potatoes and Fennel*

Cannoli and Assorted Italian Pastries

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**\$32**

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### TASTE OF ITALY ENHANCEMENTS

Antipasto Display	\$8.00
Traditional Tiramisu	\$2.00



## GRAND BUFFET DINNER

*Baskets of Rolls and Butter*

### SOUP

***Please Select 1***

New England Clam Chowder  
Mushroom and Barley Soup  
Hearty Minestrone Soup  
Italian Wedding Soup

### SALAD

***Please Select 1***

Baby Spinach Salad with Craisins, Pecans,  
Blue Cheese and Raspberry Vinaigrette  
Traditional Caesar Salad  
Panzanella Salad  
Garden Salad with White French Dressing

### DESSERT

***Please Select 1***

Chocolate Cake  
Carrot Cake  
Chocolate Mousse  
Cranberry Mousse  
Warm Lemon Bread Pudding  
*with Fresh Whipped Cream*  
Warm New England Apple Crisp  
*with Fresh Whipped Cream*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**\$32**

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### ENTREES

***Please Select 3***

Baked Scrod with Sherried Crumbs  
Scallop and Shrimp Scampi with Pasta  
Seafood Stuffed Sole with Lobster Sauce  
Cranberry Chicken with Cranberry Sage Stuffing  
Grilled Marinated Steak Tips  
*with Peppers and Onions*  
Organic Grilled Breast of Chicken  
*with Tropical Fruit Salsa*  
Mushroom Ravioli with Mushroom  
*and Cured Tomato Ragu*  
Penne Pasta Mediterranean with Spinach,  
*Kalamata Olives, Cured Tomato, Feta Cheese*  
  
*Chef's Choice of Vegetable and Potato*

### CARVING STATION

\$50 Attendant Fee

Roast Tenderloin of Beef	\$13
Prime Rib	\$8
Pork Loin	\$6
Turkey	\$5
Ham	\$5

