

Lake Fort Meadow Pavilion Menu Choices

Hors d'oeuvres

Cold

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| <i>Vegetable Crudit  with dipping sauce for 50</i> | <i>125</i> |
| <i>Hummus & vegetables with toasted pita for 50</i> | <i>150</i> |
| <i>Assorted Fresh Fruit Platter for 50</i> | <i>170</i> |
| <i>Cheese & Cracker Display for 50</i> | <i>150</i> |

Hot

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| <i>Bone in Jumbo Chicken wings (80)</i> | <i>150</i> |
| <i>Boneless Chicken Tenders with dipping sauce (80)</i> | <i>150</i> |
| <i>Jumbo Shrimp Cocktail (50)</i> | <i>180</i> |
| <i>Baked Seafood Stuffed Mushroom Caps (50)</i> | <i>150</i> |
| <i>Sea Scallops wrapped in bacon (50)</i> | <i>180</i> |
| <i>Cocktail size beef teriyaki skewers</i> | <i>10</i> |
| <i>Cocktail size chicken teriyaki skewers</i> | <i>8</i> |

Lake Ft Meadow Silver Buffet \$55 per person

*Served with garden salad & House vinaigrette dressing,
bread & butter, coffee & tea*

Caesar or Greek Salad, \$3 more per person charge

*Choice of **One** of the Following Entrees*

Oven roasted rosemary seasoned half chicken

Chicken Picatta in a lemon caper butter sauce

Chicken Marsala in a mushroom wine sauce

Chicken Parmesan topped with marinara and fresh mozzarella & parmesan cheese

Penne Pasta with roasted vegetables in a parmesan Alfredo sauce

Stuffed Manicotti topped with marinara

Penne pasta with Tavern Meatballs, topped with marinara

Baked Haddock topped with seasoned breadcrumbs

Roasted pork tenderloin, lightly seasoned, finished with au jus

Side #1

Side #2

Choose 1

Choose 1

Oven roasted potatoes

Seasonal vegetable medley

Seasoned rice

Sauteed green beans with onions and tomatoes

Mashed potatoes

Glazed carrots

Broccoli florets

Lake Ft Meadow Gold Buffet *\$65 per person*

*Served with garden salad and our House vinaigrette dressing, bread and butter, coffee & tea
Caesar or Greek Salad, \$3 more per person charge*

*Choice of **Two** of the Following Entrees*

Oven roasted rosemary seasoned half chicken

Chicken Picatta in a lemon caper butter sauce

Chicken Marsala in a mushroom marsala wine sauce

Chicken Parmesan topped with marinara and fresh mozzarella and parmesan cheese

Penne Pasta with roasted vegetables in a parmesan Alfredo sauce

Chicken Tips with sauteed peppers and onions

Stuffed Manicotti topped with house marinara

Penne pasta with Tavern Meatballs, topped with homemade marinara

Sliced Roasted sirloin au jus

Beef Tips with sauteed peppers and onions

Atlantic haddock in white wine topped with seasoned breadcrumbs

Roasted pork tenderloin, lightly seasoned, finished with au jus

Side #1

Side #2

Choose 1

Choose 1

Oven roasted potatoes

Seasonal vegetable medley

Seasoned rice

Sauteed green beans with onions and tomatoes

Garlic mashed potatoes

Glazed carrots

Broccoli florets

Lake Ft Meadow Buffet Platinum \$75 per person

Served with garden salad and our House vinaigrette dressing, bread and butter, coffee & tea

Caesar or Greek Salad, \$3 more per person charge

*Choice of **Three** of the Following Entrees:*

Oven roasted rosemary seasoned half chicken

Chicken Picatta in a lemon caper butter sauce

Chicken Marsala in a mushroom wine sauce

Chicken Parmesan topped with marinara and fresh mozzarella & parmesan cheese

Penne Pasta with roasted vegetables in a parmesan Alfredo sauce

Chicken Tips with sauteed peppers and onions

Stuffed Manicotti topped with house marinara

Penne pasta with Tavern Meatballs, topped with marinara

Sliced Roasted sirloin au jus

Beef Tips with sauteed peppers and onions

Atlantic haddock in white wine topped with seasoned breadcrumbs

Roasted pork tenderloin, lightly seasoned, finished with au jus

Grilled Atlantic salmon topped with scallions & leeks finished with lemon dill sauce

Side #1

Side #2

Choose 1

Choose 1

Oven roasted potatoes

Seasonal vegetable medley

Seasoned rice

Sauteed green beans with onions and tomatoes

Garlic mashed potatoes

Glazed carrots

Broccoli florets