

Mayflower Park Hotel

Hotel Dinner Buffet

(Minimum of 15 Guests)



Salads and Appetizers

(Choice of two)

Pear Salad field greens, hazelnuts, stilton cheese, balsamic vinaigrette, bosc pears

Gala Apple baby spinach chevre, spiced cider vinaigrette

Spinach pine nuts, cucumbers, cherry tomatoes, red wine vinaigrette, feta cheese

Caesar hearts of romaine, tiny croutons, pecorino cheese

Mayflower Park Hotel House Salad field greens, feta cheese, raspberry vinaigrette

Domestic Cheese Platter garnished with seasonal fresh fruit, baguettes & crostini

Crostini Platter olive tapenade, sun dried tomato tapenade, goat cheese

Vegetable Selection

(Choose one)

Buttered Baby Carrots

Sautéed Spinach with Pine nuts

Steamed Asparagus

Roasted Root Vegetables

Green Beans with Toasted Almonds

Accompaniments

(Choose one)

Garlic or Idiazabal Mashed Potatoes

Fresh Herb Risotto

Roasted Baby Red Bliss Potatoes

Almond and Currant Basmati Rice Pilaf

Creamy Soft Polenta

*Applicable Sales Tax and Service Charge will be add to all Food and Beverage.
Please inform your server of any food allergies, so we may accommodate your specific needs.*

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Entrees

(Choice of two)

Grilled Salmon Filet with Whole Grain Mustard
Pan Roasted Breast of Chicken with Marsala Jus and Roasted Mushrooms
Oven Roasted Halibut with a Roasted Tomato-Red Bell Pepper Sauce
Ricotta Ravioli with Basil Pistou and Roasted Peppers
Chicken Cacciatore
Roasted Pork Loin with Apple Glaze
Carved Prime Rib with Jus & Horseradish Crème Fraiche
Lamb Osso Bucco braised in Red Wine Demi Glace

Dessert Selections

(Choice of two)

Tiramisu
Chocolate Mousse
Apple Tart



Entrees
3 Entrees

62.00 per person
67.00 per person

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