

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

Mezze Platter marinated olives, hummus, herbed feta cheese, fresh cucumbers, grilled pita

Local Oysters on the Half Shell Champagne mignonette - add \$4 per guest

Vegetable Selection

(Choose one)

Buttered Baby Carrots

Sautéed Spinach with Pine nuts

Roasted Root Vegetables

Green Beans with Toasted Almonds

Accompaniments

(Choose one)

Garlic or Idiazabal Mashed Potatoes

Fresh Herb Risotto

Roasted Fingerling Potatoes

Almond and Currant Basmati Rice Pilaf

Creamy Soft Polenta

GRATUITY & TAX

All prices are subject to a Banquet Event Charge of 21% (12% of the total Banquet Event Charge is an administrative fee to defer overhead costs, and 88% is a service charge that is paid to hourly wait staff and set-up employees directly engaged in the service of the event).

All services will be charged applicable sales tax.

Prices subject to change without notice.

Please inform your server of any food allergies so we may accommodate you.

MAYFLOWER PARK HOTEL

Hotel Dinner Buffet

(Minimum of 15 Guests)

Entrées

(Choice of two)

Grilled Salmon Filet with Whole Grain Mustard Cream

Pan Roasted Breast of Chicken with Preserved Lemon, Fresh Herb & Roasted Mushrooms

Oven Roasted Halibut with Roasted Tomato Beurre Blanc

Ricotta Ravioli with Basil Pistou and Roasted Peppers

Roasted Pork Loin with Northwest Apple Chutney

Carved Prime Rib with Jus & Horseradish Cream (\$50.00 Carver Fee Applies)

Braised Lamb Osso Bucco with Red Wine Demi Glace

Dessert Selections

(Choice of two)

Apple Tart

Chocolate Mousse

Chef's Choice Miniature Desserts

Tiramisu

Fresh Fruit Platter

<i>Entrées</i>	<i>62.00 per person</i>
<i>3 Entrées</i>	<i>67.00 per person</i>

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