

# SEASONAL DINNER BUFFET

(25 guest minimum)

\$29.95 per person

Vermont Cheese Display with Vegetable Crudités

*During cocktail hour*

## FIRST COURSE

Chef's Soup of the Day

*Made on premise with the freshest ingredients*

## SECOND COURSE

Field Greens Salad with White French Dressing

Fresh Baked Rolls

## BUFFET

Cranberry Port Wine Chicken

*Lightly battered and sautéed; napped with a cranberry port wine sauce  
and complimented with gorgonzola blue cheese*

Tortellini Forestiere

*Three cheese tortellini with wild mushrooms & asparagus  
in a sweet tomato pernod sauce.*

Crab Stuffed Haddock

*Baked with a brandied lump crab stuffing; finished with a lemon creme*

Potato and Seasonal Vegetables - Chef's Choice

## DESSERT

Warm Apple Cranberry Crisp with whipped cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

All guarantees are due 1 week prior to your event.

Please add a taxable 19% administrative fee to menu price and 6.25% MA sales tax to total bill - Prices Subject to Change.

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622

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