

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

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

All guarantees are due 1 week prior to your event.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and a 6.25% Local and Mass Sales Tax (tax rate is subject to change).

The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate.

September, 2011