

PEAKS ISLAND DINNER BUFFET MENU | \$47 PER PERSON | 15 PERSON MINIMUM

INCLUDES ROLLS & BUTTER | BOTTLED WATER | STARBUCKS COFFEE | ASSORTED FINE TEAS

SOUP | PLEASE CHOOSE ONE OF THE FOLLOWING

NEW ENGLAND SEAFOOD CHOWDER | COD & CLAMS

CREAM OF SPINACH BISQUE | GOAT CHEESE & FRESH HERBS

ROASTED CAULIFLOWER BISQUE

ROASTED TOMATO VELVET | CARAMELIZED SHALLOT & GARLIC

SALAD | PLEASE CHOOSE ONE OF THE FOLLOWING

ARTISAN MIXED GREENS | ROASTED TOMATO, WHITE ASPARAGUS, OLIVES & GRAIN MUSTARD VINAIGRETTE

BABY ARUGULA | SMOKED ALMONDS, GOAT CHEESE & RASPBERRY VINAIGRETTE

ROMAINE | GRILLED ARTICHOKE, PARMESAN CRISP & LEMON ANCHOVY DRESSING

COUSCOUS SALAD | PICKED RED ONION, CAPERS, OLIVES & HUMMUS VINAIGRETTE

GRILLED VEGETABLE SALAD | SUMMER SQUASH, ZUCCHINI, ARTICHOKE, GRAPES & PISTACHIOS

ENTREES | PLEASE CHOOSE TWO OF THE FOLLOWING

* ADD \$8 PER PERSON FOR ANY THIRD SELECTION

PARMESAN RUBBED FLANK STEAK | SHAVED FENNEL & GARLIC BALSAMIC

HERB CRUSTED CHICKEN BREAST | CHORIZO RICOTTA STUFFED & MUSHROOM BROWN BUTTER

HOUSE SMOKED FISH CAKES | ASPARAGUS RELISH & BLOOD ORANGE BEURRE BLANC

TRI-COLORED TORTELLINI | SHRIMP, SHERRY TOMATOES & ROCKET CREAM

SIDES | PLEASE CHOOSE TWO OF THE FOLLOWING

ROASTED RED BLISS POTATO | RED SKIN MASHED | BAKED VALENCIA RICE | ZUCCHINI GRATIN |

GRILLED VEGETABLE PRIMAVERA | MASCARPONE POLENTA | EGGPLANT PARMESAN

DESSERTS | CHEF'S ASSORTMENT OF PETIT DESSERT BITES