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**Dinner Buffet**

Minimum of 30 people

Custom buffet and carving stations available for your special occasion

BUFFET OPTIONS

**Cookout**

Grilled Angus Hamburgers & Old Fashion Hot Dogs, Sweet Italian Sausage with

Caramelized Onions & Peppers, BBQ Chicken Breast, Pasta Salad, Mixed Greens Salad

& Potato Chips

@ 30++per person

**Lobster Bake**

Steamed Maine Lobster & Steamer Clams with Drawn Butter & Lemon

New England Clam Chowder, Boiled New Potatoes, Corn on the Cob

Garden Salad & Buttermilk Corn Bread

@ Market Price++per person

**BBQ**

Baby Back Ribs, Beer Can Chicken, Beef Brisket

Baked Beans, Cole Slaw, Potato Salad,

Jalapeno Corn Bread & Watermelon

@ 40++per person

**NACC Classic**

Herb Crusted Sirloin of Beef with Red Wine Demi, Stuffed Chicken Breast with Broccoli, Crouton and Herbed Cheese

Roasted Potatoes, Chef’s Seasonal Vegetable

Fresh Tossed Caesar Salad & Mixed Greens Garden Salad

@ 46++per person

**Italian**

Chicken Marsala with Wild Mushrooms, Salmon Piccata

Penne with Extra Virgin Olive Oil and Fresh Herbs, Caprese Salad

& Garlic Baguettes

@ 38++per person

ADDITIONAL BUFFET ITEMS

Prices will be added to the buffet price

Carved Meat (market price)++

Add a Salad $5++

Add a Starch or Vegetable $4++

Shrimp Cocktail Platter $4++per piece

Chef Attending $50 per chef for (2) hours

Ice Sculpture (artist’s price)++

++20% administrative fee and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice