



## Plated Dinner

*Your plated dinner includes a salad selection & your choice of up to three entrées served with your selection of starch & vegetable. All meals include dinner rolls with pesto oil & butter, coffee & tea.*

### Salad Selections (select one)

Garden Salad with Balsamic ~OR~ Citrus Vinaigrette  
Caesar Salad  
Chef's Seasonal Salad (upgrade +\$1.00)

### Entrée Selections (select up to three)

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| Chicken Piccata, sautéed chicken breasts served with a lemon caper Beurre Blanc.....                   | \$23 |
| Chicken Marsala, sautéed chicken breasts served with a Marsala wine & mushroom sauce.....              | \$24 |
| Chicken Francese, egg & herb battered chicken breasts pan-seared in a white wine lemon sauce.....      | \$26 |
| Chicken Valentino.....                                                                                 | \$27 |
| boneless stuffed chicken with roasted red peppers, spinach, prosciutto, mozzarella, garlic cream sauce |      |
| Baked Haddock, traditional New England style with a creamy lemon Beurre Blanc.....                     | \$23 |
| Sautéed Sole Picatta, served with a lemon caper Beurre Blanc.....                                      | \$27 |
| Sliced Tenderloin of Beef, served with a peppercorn cream sauce.....                                   | \$32 |
| Prime Rib of Beef, slow roasted with herbs, served au jus.....                                         | \$30 |
| Filet Mignon, 8oz. center cut with red wine demi-glace.....                                            | \$38 |
| Surf & Turf, 6oz. petite filet & two baked stuffed shrimp.....                                         | \$36 |
| Pan-Seared Salmon, with a brown sugar & sage glaze.....                                                | \$25 |
| Wild Mushroom Risotto, served with wilted baby spinach & roasted tomatoes.....                         | \$23 |
| Butternut Squash & Sage Risotto.....                                                                   | \$23 |

### Starch Selections (select one)

Herb Roasted Potatoes  
Herb Rice Pilaf  
Garlic Mashed Potatoes

### Vegetable Selections (select one)

Sautéed Seasonal Vegetables  
Honey Glazed Carrots  
Grilled Asparagus (upgrade +\$.50)



## Buffet Selections

*Thank you for considering Stonewood Tavern for your special event. Listed below are some suggested buffet menus for your review. Please keep in mind we are always willing to customize a menu for your event as well.*

### Classic Buffet I ~ \$26 per person

Garden Salad ~OR~ Caesar Salad  
Dinner Rolls with Butter & Pesto Oil  
Chicken Piccata ~OR~ Chicken Marsala ~OR~  
Herb Roasted Chicken w/ Cornbread Stuffing  
Herb Roasted Sirloin w/ Horseradish Cream Sauce  
Herb Roasted Potatoes ~OR~ Herb Rice Pilaf  
Sautéed Seasonal Vegetables ~OR~  
Honey Glazed Carrots  
Coffee & Tea

### Old Fashioned Buffet ~ \$24 per person

Garden Salad ~OR~ Caesar Salad  
Dinner Rolls with Butter & Pesto Oil  
Country Meatloaf with Pan Gravy  
Honey Smoked Ham with Pineapple Glaze  
Homemade Baked Mac & Cheese ~OR~  
Homestyle Mashed Potatoes  
Honey Glazed Carrots  
Coffee & Tea

### Deluxe Buffet I ~ \$29 per person

Garden Salad ~OR~ Caesar Salad  
Dinner Rolls with Butter & Pesto Oil  
Chicken, Broccoli & Gemelli Alfredo  
New England Style Baked Haddock  
Herb Roasted Sirloin w/ Horseradish Cream Sauce  
Sautéed Seasonal Vegetables  
Coffee & Tea

### Classic Buffet II ~ \$23 per person

Garden Salad ~OR~ Caesar Salad  
Dinner Rolls with Butter & Pesto Oil  
Chicken Piccata ~OR~ Chicken Marsala ~OR~  
Herb Roasted Chicken w/ Cornbread Stuffing  
New England Style Baked Haddock  
Herb Roasted Potatoes ~OR~ Herbed Rice Pilaf  
Sautéed Seasonal Vegetables ~OR~  
Honey Glazed Carrots  
Coffee & Tea  
(add Herb Roasted Sirloin + \$9 per person)

### Italian Buffet ~ \$22 per person

Caesar Salad  
Garlic Bread  
Chicken Parmesan  
Italian Meatballs  
Vegetable Pasta in Garlic & Olive Oil  
Coffee & Tea

### Deluxe Buffet II ~ \$33 per person

Garden Salad ~OR~ Caesar Salad  
Dinner Rolls with Butter & Pesto Oil  
Chicken Piccata ~OR~ Chicken Marsala  
Pan-Seared Salmon with a Brown Sugar Glaze  
Carved Roasted Prime Rib of Beef  
Herb Roasted Potatoes ~OR~ Herb Rice Pilaf  
Sautéed Seasonal Vegetables ~OR~  
Honey Glazed Carrots  
Coffee & Tea

## ~ Additions & Substitutions ~

Vegetable Pasta add \$4.00 per person  
Substitute Salmon (for haddock) add \$2.00 per person  
Substitute Asparagus (for vegetable) add \$1.00 per person  
Substitute Garlic Mashed Potatoes (for starch) add \$1.00 per person