

Dinner Buffets

New England Lobster & Clam Bake

For Groups of 20 or More

Buffet Service is two hours maximum

Saybrook Point Inn Clam Chowder

1/4 lb. Boiled Lobster with Drawn Butter

Steamed Little Neck Clams

Poached Prince Edward Island Mussels

Barbecued Chicken

Salad of Mesclun Greens with House Dressing

Garlic Bread

Corn on the Cob (in Season)

Steamed Red Bliss Potatoes

Substitute Grilled flank Steak for Chicken -additional \$3.50 per person

Dessert

Chef's Selection

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

Price Per Person: \$59.95

(One Lobster Per Person)

Marina Barbecue

For Groups of 15 or More

Buffet Service is two hours maximum

Grilled Baby Back Ribs

Chipolte & Orange Marinated Hangar Steak

Barbecued Chicken

Corn on the Cob (In Season)

Steamed Red Bliss Potatoes

Garlic Bread

Creamy Cole Slaw

Salad of Mesclun Greens with House Dressing

Fresh Fruit Salad

Dessert

Chef's Selection

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

Price Per Person: \$42.95

(To" Grill to Order" add \$75.00 chef fee per hour)

Saybrook Point Inn Sales Office (860) 388-0000

All Items Subject to Change

Prices Exclusive of 20% Service Charge and 6% CT Sales Tax

Dinner Buffets Continued

Little Italy Buffet

For Groups of 15 or More

Buffet Service is two hours maximum

*Romaine, Arugula & Radicchio Salad
with Peperoncini,
Olives & Roasted Peppers with Your Choice of
Creamy Garlic Dressing or Champagne Vinaigrette
Sliced Beefsteak Tomatoes with
Fresh Mozzarella & Basil
Chicken Tuscan with Prosciutto Ham, Wild Mushrooms & Madeira Wine Sauce
Seafood Provencal
Spinach Canneloni
Stewed Zucchini w/Roma Tomatoes
Creamy White Polenta
Garlic Bread*

Dessert

*Chef's Selection
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Tea Assortment*

Price Per Person: \$42.95

Cornfield Point Buffet

For Groups of 15 or More

Buffet Service is two hours maximum

First Course

(Please Select Two)

*Saybrook Point Inn Clam Chowder
Soup of the Inn
Mesclun Greens with Local Goat Cheese & House Vinaigrette
Caesar Salad with Crisp Croutons*

Entrée

(Please Select Two)

*Pan Seared Salmon with Julienned Leeks, Fennel and Carrots
Broiled Sole with Warm Lemon Vinaigrette
Seared Medallions of Beef with Thyme Jus
Grilled Chicken Breast with Fresh Tomato Salsa and Herbs
Baked Manicotti with Marinara & Pecorino Romano Cheese*

*Chef's Selection of Accompaniments
Warm Rolls and Butter*

Dessert

*Chef's Selection
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Tea Assortment*

Price Per Person: \$44.95

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Dinner Buffets Continued

Mini Clam Bake

For Groups of Up from 10 - 15 People

Buffet Service is two hours maximum

1¼ lb. Boiled Lobster with Drawn Butter

Poached Littleneck Clams

Corn on the Cobb (In Season)

Garlic Bread

Field Greens with House Dressing

Dessert

Chef's Selection

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

Price Per Person: \$50.95

With Chicken added \$54.95

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