

Hot Luncheon Buffet

Available April through October

For Groups of 20 or More

Buffet Service is two hours maximum

Soups & Salads

(Select Three)

Saybrook Point Inn Clam Chowder

Homemade Soup of the Inn

Saybrook Point Inn Garden Salad with House Dressing

Classic Caesar Salad

Crisp Vegetables in Italian Vinaigrette

Pasta Salad with Toasted Pine Nuts & Roasted Red Peppers

Red Bliss Potato Salad

Asian Rice Salad with Scallions & Sesame Oil

Entrées

(Select Two)

Tequila Marinated Grilled Chicken Breast with Fruit Salsa and Herbed Basmati Rice

Sautéed Chicken with Pecorino Romano, Mushrooms and Marsala Wine

Grilled Chicken Breast with Caramelized Onion, Fennel & Roasted Garlic

*Pan Blackened Red Snapper with Julienned Roasted Pepper Tapenade
and Lemon Beurre Blanc*

Broiled Sole with Warm Lemon & Tomato Vinaigrette

Pan Seared Atlantic Salmon with Julienned Leeks, Fennel and Carrots

Roasted Vegetable Lasagna

Baked Penne Pasta with Ricotta & Roma Tomatoes

Cheese Tortellini Al Pesto with Julienned Vegetables

For an additional charge of \$5.00 per person –

Grilled Marinated Flank Steak with Red Wine Demi -Glace

Entrées Include:

Chef's Selection of Accompaniments

Warm Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

Assorted Sodas, Iced Tea and Juice.

Chef's Selection of Dessert

Price Per Person: \$33.95

****For groups of 15 - 20, a surcharge of \$5.00 per person will be added***

Saybrook Point Inn & Spa Sales Office (860) 388-0000

All Items and Prices Subject to Change

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