

BUFFETS

Minimum 50 Guests
No Substitutions

All buffets include:

Signature Breads, Your Choice Of One Salad Served at the Table or on the Buffet: House Garden Salad with House Vinaigrette, Chop Chop Salad with Cream House Dressing or Mesclun Salad with Balsamic Vinaigrette and Coffee & Tea

THE CLASSIC BUFFET / \$36

Two Cold Salads
Fresh Seasonal Vegetables
One Potato or Rice
One Poultry Entrée
One Seafood Entrée
One Pork Entrée or Pasta Entrée
Dessert of the day

ITALIAN BUFFET / \$48

Caprese Salad and Antipasto Board
Grilled Asparagus with Roasted Peppers
Rosemary Roasted Potatoes
Lemon Herb Roasted Chicken
Italian Meatballs
Italian Sausages with Peppers and Onions
Eggplant Parmesan
Rigatoni Bolognese
Tiramisu Parfait

THE GRAND BUFFET / \$45

Two Cold Salads
Fresh Seasonal Vegetables
One Potato or Rice
One Poultry Entrée
One Seafood Entrée
One Pork Entrée
One Pasta Entrée
Marinated Sirloin or Short Ribs
Platters of Tuxedo Cake Or Sundae Bar

TASTE OF NEW ENGLAND / \$55

New England Clam Chowder
Mixed Bean Salad & Blue Cheese and Bacon Cole
Slaw Roasted Harvest Vegetables
Mashed Sweet Potatoes
New England Crab Cakes
Lobster and Corn Risotto
One Poultry Entrée
One Pork Entrée
Chef Carved Turkey & Prime Rib
Grand Strawberry Shortcake

Cold Salads

Pasta Salad
Bow Tie Pasta Salad
Broccoli Raisin Salad
Marinated Vegetable Salad
Fresh Fruit Salad
Cucumber Dill Salad
Mediterranean Vegetable Salad

Pork Entrées

Apple & Sausage Stuffed Loin of Pork
Apricot & Sage Stuffed Loin of Pork
Roast Loin of Pork with Rosemary Sauce or Apple Cider Demi-Glaze
Mustard Rubbed Loin of Pork with Honey Mustard Sauce

Chicken Entrées

Chicken Marsala
Chicken Francaise
Bella Chicken-Portobello, Spinach & Roasted Red Peppers
Bistro Chicken-Roasted Garlic & Lemon Reduction
Grilled Chicken with Cranberry Merlot
Chicken Diane-Shallots, Mushrooms & Madeira Cream Sauce
Chicken Florentine Supreme-Sauteed Spinach, Mushrooms, Garlic

Pasta Entrées

Rigatoni Marinara
Pesto Cavatappi
Rigatoni Bolognese
Tortellini & Broccoli Alfredo

Seafood Entrées

Baked Haddock
Focaccia Haddock
Haddock Provencale
Baked Scrod with Lemon Seasoned Bread Crumbs
Baked Scrod with Crabmeat Stuffing & Lobster Sauce
Coconut White Fish with Citrus Cream Sauce
Blackened Salmon with Garlic Spinach (additional \$2pp)
Bourbon Glazed Salmon (additional \$2pp)

Additional Considerations:

Chef Carved Prime Rib \$10 per person
Chef Carved Tenderloin of Beef \$12 per person
Chef Carved Roast Turkey \$6 per person
Carver Fee \$75

Baked Penne
Penne Mediterranean
Penne a La Vodka

Dessert Upgrades

Bananas Foster \$2
Signature Cobbler \$2
Grand Strawberry Shortcake \$4
Cheesecake with Fruit Topping \$4
Tiramisu \$4
Chocolate Cake \$4

Viennese Table \$8:

Big Cake Display to include: *Chocolate, Carrot & Cheese Cake with Assorted Sauces, Layered Mousse Cake, Pecan Pie, Tiramisu, Variety of Trifles & Mousses, Bananas Jamaica-style and Gourmet Candy Display.*

Sundae Bar \$5:

Vanilla & Chocolate Ice Cream,
Served with: Sprinkles, Fudge Sauce,
Strawberry Sauce, Pineapple, Bananas,
Nuts, Whipped Cream and Cherries.

Our prices do not include a 20% house charge 12% service charge and 7% Massachusetts tax, which will be added to all services.


log cabin | delaney

EVENTS • DINING • HOTEL

413.535.5077

www.LogCabin-Delaney.com