

# SHERWOOD INN

est. 1807

## Premier Buffet \$70 per person

*Fresh Patisserie Breads, Coffee and Tea service*

**Regional Market Display** A chef-created display of fresh fruits, vegetables, and local and imported gourmet cheeses accompanied by a selection of assorted crackers, baked breads, pita chips, whole grain, and Dijon mustard, hummus, ranch, and assorted dips and compotes

### Plated First Course *Select one*

#### Soup

- ◆ Roasted Red Pepper Bisque • *pumpernickel crouton*
- ◆ Tomato and Basil • *crème fraîche*
- ◆ Garden Gazpacho • *seasonally available*
- ◆ Cream of Mushroom • *truffle oil and chive*

*or*

#### Salad

- ◆ Caprese • *tomato, fresh mozzarella, basil pesto, balsamic reduction*
- ◆ Mixed Greens • *tomato, cucumber, carrot, lemon thyme vinaigrette*
- ◆ Caesar • *Asiago, croutons, lemon wheel*
- ◆ Arugula • *pine nuts, balsamic reduction, olive oil, red onion, feta*

### Buffet Entrees *Select three*

- ◆ Carved Beef Tenderloin • *horseradish crème fraîche, mushroom duxelle*
- ◆ Carved Roast Turkey Breast • *cranberry orange chutney*
- ◆ Cornbread Stuffed Pork Loin • *cider reduction*
- ◆ Pecan Salmon • *soy mustard glaze, pecan, maple beurre blanc*
- ◆ Scrod Christopher • *baked cod, cracker herb crust, lemon beurre blanc*
- ◆ Seasonal Fish (additional \$2 per person)
- ◆ Penne Pasta with Chicken and Andouille Sausage • *grilled chicken and Andouille sausage in a lightly-spiced tomato cream sauce*
- ◆ Chicken Marsala • *sautéed chicken breast, wild mushroom pan sauce*
- ◆ Roasted Vegetable Orecchiette • *seasonal vegetables, light cream sauce*
- ◆ Herb Crusted Lamb Rack • *mint demi*

### Buffet Accompaniments *Select three*

- Rice Pilaf • Whipped Potato • Potato au Gratin • Seasonal Roasted Vegetable • Grilled Asparagus
- Salt Potatoes • Smoked Gouda Mac and Cheese • Roasted Butternut Squash (seasonal)
- Smashed Red Potato • Quinoa & Grilled Vegetable salad (cold)

*\*Prices are subject to an 18% gratuity, a 3% service charge, and an applicable sales tax*