

STONEFORGE LUNCH/DINNER/BRUNCH BUFFETS

Hot Lunch/Dinner/Brunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

HOT LUNCH/DINNER BUFFET — MINIMUM 25 GUESTS

Includes one salad choice, two entrée choices, one vegetable and one potato choice

Garden Green Salad or Caesar Salad

Chicken Broccoli Ziti / Chicken Piccata / Chicken Marsala / Baked Stuffed Chicken

Cranberry Rum Salmon / Baked Scrod topped with seasoned breadcrumbs

Sirloin Tenderloin Medallions / Beef Stir Fry / Homemade Baked Mac N' Cheese

Creamy Mashed Potatoes/Oven Roasted Potatoes /Seasoned Rice

Sautéed Mixed Vegetables/Green Beans Amandine/Honey Glazed Carrots

Rolls & Butter

Lunch 11-3 pm \$28.95 per person - Dinner After 4 pm \$32.95

Add 3rd Entrée additional \$4.95 per person

THE BRUNCH BUFFET — MINIMUM 25 GUESTS

Assorted Fruit Juices / Assorted Fresh Fruit /Garden Green Salad or Caesar Salad

Breakfast Potatoes / Scrambled Eggs with Bacon **or** Sausage

(choose one)

French Toast Casserole, Belgium Waffles **or** Texas Toast with butter and maple syrup

Choice of One Entree:

Chicken Broccoli Ziti / Chicken Piccata / Chicken Marsala / Baked Stuffed Chicken

Cranberry Rum Salmon / Baked Scrod topped with seasoned breadcrumbs

Sirloin Tenderloin Medallions / Beef & Broccoli / Homemade Baked Mac N' Cheese

\$29.95 per person

Add 2nd Entrée additional \$4.95 per person

ADDITIONAL OPTIONS:

Mimosa Punch (serves approximately 25 guests) \$65.00 per gallon

Stoneforge Sangria Red or White (serves approximately 25 guests) \$85.00 per gallon

BARTENDER FEE \$75.00 - SERVER FEE \$50.00 PER SERVER

ROOM FEE \$250.00

Before selecting your menu, please inform us if anyone in your party has a food allergy.

All food and beverage subject to a 20% Administrative Fee. Total Invoice subject to State and Local Tax.

Menu not available for weddings. Menu items and prices subject to change.



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