

# J. Timothy's Taverne Dinner Buffet Menu

*Pricing includes Tax and Service Charge*

Dinner Buffet includes:

Cheese & Cracker display, Fresh Vegetable Crudités with dip, a served garden salad (*Caesar or Spinach Salad add \$1.00*), warm bread and honey butter, fresh seasonal vegetable medley, rice or roasted potatoes, soft drinks, hot coffee, tea and a served dessert.

## **Taverne Buffet \$41.95 per person**

Select two entrees from Group #1  
Additional item from Group #1 is \$3.50 per person

### Group #1

Baked Ham  
Roasted Chicken (bone-in, white & dark meat)  
Sliced Stuffed Breast of Chicken  
Penne with Vodka Cream Sauce  
Baked Scrod or Baked Scrod Au Gratin  
Shepherd's Pie  
Chicken Pot Pie  
Lasagna – Meat or Vegetable  
Penne with Meatballs *or* Sausage  
Colonial Style Pot Roast

## **New England Buffet \$45.95 per person**

Select two entrees from Group #1 and one from Group #2  
Additional item from Group #2 is \$4.00 per person

### Group #2

Boneless Braised Short Ribs  
Tenderloin Beef Tips  
*Select: Teriyaki Stir Fry or Marsala Mushroom Beef Tips*  
Marinated Flank Steak  
Roast Pork Loin  
Chicken Francaise  
Chicken Parmesan w/ Frizzled Prosciutto  
Salmon Caprese  
Prime Rib Au Jus (add \$5.00)

### Starters

*See our Hors d'oeuvres menu for more selections*

Fresh Fruit Platter (serves 25) - \$52.00  
Chicken Wings (60) - \$92.00  
Antipasto (serves 25) - \$58.00  
Jumbo Shrimp Cocktail (25 pieces) - \$85.00

### Desserts (select one)

Chocolate Mousse      Vanilla Ice Cream w/ Chocolate Sauce  
Chocolate Cake      Warm Blueberry Bread Pudding

### Premium Desserts

Warm Apple Crisp \$2.00      Chocolate Truffle \$3.50  
Cheesecake \$3.75 *select Raspberry or Chocolate Sauce*  
Chocolate Peanut Butter Pie \$3.25

*Buffets require a minimum of 20 adults. Minimums are subject to change due to the time of year or day of the week.*

*For private Bar Service in the Gathering Room only, please add \$75.*