

Dinner Buffets

We are happy to offer bread service, water, and fruit punch with all dinner buffets.



All American BBQ

Oven Roasted Vegetable Platter
Tossed Green Salad with Choice of
Vinaigrette
New Potato Salad with Bacon
Drunken Grilled Chicken with
Cilantro Jus
Heritage Signature BBQ Ribs and
Coleslaw
Tender Corn on the Cob
Hot Cobbler & Ice Cream

\$27.95 per person



Surf & Turf

Shrimp Cocktail
Traditional Caesar Salad with Creamy
Caesar Dressing
Roasted Garlic Whipped Potatoes
Assorted Seasonal Steamed Vegetables
with Herb Butter
Blackened Salmon with Jicama and
Watermelon Salsa
Marinated Rib-eye
Apple-Walnut Bread Pudding

\$29.95 per person



Western Buffet

Tossed Green Salad Jalapeno Ranch
Dressing
Dutch Oven Potatoes
Heritage Signature Baked Beans
Choice of BBQ Ribs, Roast Beef, Dutch
Oven Chicken, or BBQ Pork
Hot Cobbler and Ice Cream

\$22.95 per person
for Two Meat Selections

\$25.95 per person
for Three Meat Selections



On the Go

Tossed Green Salad with Choice of
Vinaigrette
Penne Pasta and Garden
Vegetable Salad
Herb Roasted Red Potatoes
Mixed Seasonal Vegetables with
Herb Butter
Choice of BBQ Beef Brisket, Swiss
Steak, or Italian Chicken
Assorted Cookies

\$21.95 per person

Dinner buffets may be scheduled up to one and one half hours for unlimited consumption.

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Dinner Buffets (continued)

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Carved Prime Rib

Grilled Vegetable Planks
*Mixed Green Salad with Select Toppings
and Balsamic Vinaigrette*
Orzo Pasta Salad with Feta Cheese
Macaroni Soufflé
*Oven Roasted Red Potatoes Served with
Herb Butter*
Slow Roasted Prime Rib with Au jus
Horseradish Sour Cream
Seasonal Steamed Vegetables
Tilapia with Lemon Garlic Caper Sauce
White and Chocolate Sheet Cakes

\$29.95 per person



French Quarter

Crab & Fish Boulettes
*Baby Spinach, Strawberry and Walnut
Salad with Strawberry Vinaigrette*
*Spicy Shrimp Salad with Mango
Dressing*
Jalapeno Cornbread
Vegetable Ratatouille
*Cajun Fried Catfish with Lemon Caper
Aioli*
*Chef Migneault's Signature Shrimp and
Chicken Gumbo*
Red Beans and Rice
Pumpkin Roll

\$28.95 per person

Additions



Servings are approximate and should be used only when adding to a previously selected menu.

Beef Stroganoff Casserole \$6.95 per person

Italian Chicken \$7.95 per person

Roast Pork with dried Fruit Compote \$5.95 per person

Slow Roasted Prime Rib with Au jus and Horseradish Sour Cream \$8.95 per person

Bourbon Glazed Ham with Pineapple Chutney \$7.95 per person

Shrimp Cocktail \$4.00 per person

New England Clam Chowder \$3.95 per person

Lobster and Corn Chowder \$4.95 per person

Jell-O Cake \$1.95 per person

Pumpkin Roll \$2.95 per person

Pasta Station \$7.95 per person

Dessert Station \$5.95 per person

(Supplemental charge of \$75.00 per action station)

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Plated Dinner

Appetizers



Soup du Jour
\$2.95 per person

Grilled Vegetable Antipasto
\$2.95 per person

Shrimp Cocktail
\$2.95 per person

Sautéed Crab Cake
\$5.95 per person

Chicken and Asparagus Roulade
\$3.95 per person

Vegetable Ragout Timbale
\$2.95 per person

Lobster and Corn Bisque
\$3.95 per person

Potato Gnocchi in Cream Sauce
\$2.95 per person

Beef Carpaccio
\$4.95 per person

Coconut Shrimp
\$3.95 per person



Salads

Please choose one of the following.

Spinach and Sun dried Tomato

Baby spinach, toasted pecans, julienne red onions, & balsamic vinaigrette

Mixed Greens

Fresh mixed greens, garden vegetables, & house made vinaigrette

Shrimp and Artichoke

Artichoke hearts, shrimp, haricot verts, & roasted garlic vinaigrette

Port Poached Pear

Pears poached in port wine, bacon, baby spinach, bleu cheese, pecans, & sherry vinaigrette

Insalata Capresé

Fresh cherry tomatoes, chiffonade basil, buffalo mozzarella, oil & vinegar

Traditional Caesar

Crisp romaine, diced tomatoes, parmesan cheese, & croutons

Soba Noodle

Chilled soba noodles, Asian vegetables, cucumbers, & spicy soy dressing

20% gratuity and 7.25% sales tax will be added to all catering services.
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Plated Dinner (continued)

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Stuffed Pork Loin

\$23.95

Dried fruit stuffed pork loin served with sweet potato griddle cake & warm sherry vinaigrette.

Roasted Salmon

\$24.95

Oven roasted North Atlantic King Salmon served with wild mushroom orzo pasta & a tarragon cream sauce

Grilled Beef Tenderloin

\$29.95

6oz beef tenderloin grilled to perfection with herb roasted new potatoes & pomegranate demi-glacé.

Almond Crusted Chicken

\$22.95

Almond crusted chicken served with rice pilaf & assorted baby vegetables. A spicy apple and raisin chutney finishes the dish.

Chicken Cordon Bleu

\$21.95

Panko crusted chicken breast stuffed with Swiss cheese and ham oven baked to a golden brown. Oven roasted red potatoes and country gravy finish the dish.

Angus Baseball Cut Sirloin

\$26.95

Locally grown grilled sirloin steak with roasted garlic whipped potatoes & a shiitake butter sauce.

Herb Roasted Chicken

\$23.95

6oz herb roasted chicken breast served with rice pilaf & a sundried tomato - boursin cheese Alfredo.

Slow Roasted Prime Rib

\$29.95

Medium rare slow roasted prime rib with roasted garlic mashed potatoes, au jus, and horseradish sour cream.

Soy Orange Glazed Mahi Mahi

\$32.95

Lightly grilled 6oz mahi mahi fillet glazed with tangy soy orange glaze served on top of rice pilaf & steamed baby carrots.

Honey Glazed Duck Breast

\$29.95

Cured duck breast oven roasted with honey glaze & served with seasonal vegetables.

Marinated Rib-eye

\$27.95

Marinated 11oz grilled rib-eye steak served with roasted herbed red potatoes & wild mushroom espagnole.

Cider Glazed Boneless Pork Roast

\$24.95

Apple cider, juniper berries, and black peppercorn glazed pork loin served with vanilla bean scented sweet potatoes and braised cabbage.

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Plated Dinners (continued)

(please choose one of the following)

Desserts



*Chocolate Cake with Macerated
Strawberries and Chantilly Cream*

*Apple Raisin Bread Pudding
with Caramel Sauce*

*New York Style Cheesecake
with Raspberry Gastique*

Warm Pie with Chantilly Cream

*Carrot Cake with Pineapple Marmalade
and Spiced Cream Cheese Frosting*

Bar Services

Toast Service *price upon request*

Tablesides white glove service for champagne and non alcoholic sparkling beverage.

Domestic Beer *\$3.50 per bottle*

Imported Beer *\$4.00 per bottle*

House Wine *\$5.00 a glass or \$24.00 per bottle*

Bar Set Up *\$210.00 (includes bartender for up to two hours of service)*

*Dewar's Scotch, Bacardi Rum, Captain Morgan's, Smirnoff Vodka, Seagram's VO Blended
Whiskey, Jack Daniel's Bourbon Whiskey, White Wine, Merlot, Chardonnay, Riesling, and
other alcohols and wine available upon request*