



BEST WESTERN PLUS
Windjammer Inn
AND CONFERENCE CENTER

2018 Luncheon Buffet

Sailor's Luncheon Buffet

Choose 1 Salad: served with warm rolls

Garden Salad

Caesar Salad

Choose 2 Entrees:

Grilled Chicken: Teriyaki or Italian Marinated

Tenderloin Beef Kabob: Teriyaki or Plain

Broiled Salmon with Béarnaise

Crumb Baked Scrod

Chicken Broccoli Alfredo

Roasted Vegetable Tortellini

**Additional entrée add \$4.99 per person*

Choose 1 Side:

Wild Rice Pilaf

Baked Potato

Mashed Potato

Garlic Rosemary Red Bliss Potato

**Additional side add \$1.99 per person*

\$15.99 per person

Vegetable Enhancements

Seasonal Squash \$4

Roasted Asparagus \$4

Garlic Green Beans \$4

Maple Glazed Carrots \$4

Luncheon Packages can be custom designed with the addition of enhancements for your guests to choose from

Soup Enhancements

New England Clam Chowder (serves 15) \$60

Soup du Jour (serves 15) \$60

Dessert Table

Cheesecake with Strawberries \$4

Petite Chocolate Sin Cake \$4

Petite Peanut Butter Pie \$4

Blondie Brownie Bites (4) \$3

Chocolate Chip Cookies (4) \$3

Beverage Options

Assorted Bottled Non-alcoholic Beverages \$1.99

Bottled Water \$1.99

Pitcher of Lemonade or Iced Tea \$12.00

House Made Fruit Punch Station (serves 30) \$40.00

Vermont Coffee Company Station \$45.00

**(1) Regular, (1) Decaf, (1) Hot Tea*

**Refills are \$15.00/pot*

Bar Options

Champagne Toast \$3.00 per person

Bar Setup Fee

**Beer and Wine Station \$50*

**Full Bar: Beer, Wine and Cocktails \$100*

(Cash Bar, Drink Tickets or Hosted Bar Available)

**Prices do not include tax or gratuity*

**Prices and menus are subject to change*

****Please make sure we are aware of all dietary restrictions and allergies, including but not limited to:
Peanut, Shellfish, Gluten, Dairy and Vegetarian***