



The Windjammer Inn

AND CONFERENCE CENTER

2019 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

\$18.99 per person

Vegetable Enhancement

Seasonal Squash \$4

Roasted Asparagus \$4

Garlic Green Beans \$4

Maple Glazed Carrots \$4

*Prices do not include tax or gratuity

*Prices and menus are subject to change

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

Chili with Cheese (serves 15) \$60

Dessert Table

Cheesecake with Strawberries \$4.00

Petite Chocolate Sin Cake \$4.00

Petite Peanut Butter Pie \$4.00

Blondie Brownie Bites (4) \$4.00

Chocolate Chip Cookies (4) \$4.00

Non-alcoholic Beverages

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

*Beer and Wine Setup Fee \$50

*Full Bar Setup Fee \$100

(Cash Bar, Drink Tickets or Hosted Bar available)

Champagne Toast

\$5.00 per person

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