

J. Timothy's Taverne Dinner Buffet Menu

Pricing includes Tax and Service Charges

Dinner Buffet includes:

Cheese & Cracker tray, 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

\$39.95 per person

Choose 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

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

\$43.95 per person

Choose 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; Teriyaki Stir Fry *or* Marsala Mushroom

Marinated Flank Steak

Roast Pork Loin

Chicken Francaise

Chicken Parmesan w/ Frizzled Prosciutto

Salmon Caprese

Prime Rib (add \$5.00)

Sliced Roast Tenderloin of Beef (add \$5.00)

With Your Cocktails

See our Hors d'oeuvres menu for more offerings

Fresh Fruit Platter (serves 25) - \$52.00

Chicken Wings (60 pieces) - \$92.00

Antipasto (serves 25) - \$58.00

Jumbo Shrimp Cocktail (25 pieces) - \$85.00

Desserts (choose one)

Chocolate Mousse

Chocolate Cake

Vanilla Ice Cream with Chocolate Sauce

Warm Blueberry Bread Pudding

Premium Desserts

Warm Apple Crisp \$2.00

Cheesecake \$3.75 *select Raspberry or Chocolate Sauce*

Chocolate Peanut Butter Pie \$3.25

Chocolate Truffle \$3.50

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

For Private Bar Service in the Gathering Room only, please add \$50.00

04/21