

Dinner Buffet Menu

Homestead Special Events

Our private function room seats 6 - 60 people and is ideal for receptions, parties, meetings and gatherings. Come enjoy our comfortable space, delicious food, and excellent service. We are happy to help you create the perfect menu for your event.

Your dinner buffet includes your choice of salad, freshly baked Homestead bread and coffee

\$16.00 per person for one entrée Add \$4 for each additional entrée selection

A minimum of 30 people is required for a buffet

Hors d'oeuvre

Please see our Hors d'oeuvre & Individual Appetizers menus.

Salads

Please choose one

Garden Mixed greens, tomato, cucumber & basil vinaigrette

Caesar Crisp Romaine, tossed in our house Caesar, with Homestead croutons, and topped with Parmesan cheese

Greek Mixed greens tossed in our white balsamic vinaigrette topped with feta cheese, tomatoes, and kalamata olives
add \$1 per person

Baby Spinach Fresh baby spinach tossed with our blueberry vinaigrette and topped with candied pecans, gorgonzola cheese and fresh blue berries
add \$1.50 per person

Entrees

Chicken Parmigiana Crispy chicken breast topped with marinara, reggiano parmesan and provolone cheese, served over linguine

Chicken Picatta Sautéed with shallots, wine, lemon, butter, & capers served with mashed red bliss potato and seasonal vegetables

Chicken Marbella Chicken sautéed with olives, garlic and lemon in white wine

Baked Stuffed Chicken Smothered in tarragon cream sauce and served with mashed red bliss potato and seasonal vegetables

Homestead Chicken Pie Carrots, onions, potatoes, in herb gravy, topped with a flaky crust

Beef Au Poivre tender beef tips dipped in cracked peppercorn and sautéed with mushrooms, cognac and heavy cream

Roasted Turkey Dinner Served with mashed red bliss potato, gravy, squash, Homestead stuffing, and cranberry sauce

Homestead Bolognese Local grass fed beef with sausage, pancetta, onions, celery, carrots, red wine, crushed tomatoes and cream, served over pasta

Teriyaki Steak Tips Tender steak tips, sautéed onions, bell peppers, mushrooms, teriyaki, served over mashed red bliss potato and seasonal vegetables

Caprese Sautéed fresh tomatoes, basil and garlic in olive oil and white wine

served over pasta and topped with fresh mozzarella cheese Vegetarian

Homestead Lasagna Layers of local Black Acres ground beef and sausage, ricotta, and mozzarella cheeses and our house made marinara

Vegetarian Lasagna Layers of noodles with our slowly simmered sauce, sautéed veggies and cheese

Sausage and Pepper Rustica Ziti pasta tossed with house marinara, and topped with sauteed local sausage, peppers, onions, and baked mozzarella and ricotta cheese

Fettucine Alfredo with

Chicken Our creamy house alfredo sauce tossed with chicken and fettucine, garnished with pecorino romano and fresh parsley

Upgrade your buffet options:

Salmon Laurie Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce, served potato or rice and seasonal vegetables
Add \$4 per person

Seafood Fettucine Fresh scallop, shrimp, haddock and mussels in our creamy house alfredo sauce tossed with fettucine and

garnished with pecorino romano and fresh parsley
Add \$8 per person

Sticky Short Rib Beef short rib seasoned with ginger and garlic, then braised in hoisin beer, served with mashed potato Add \$10 per person

Charles Street Salmon Fresh Maine filet with house made creamy

spinach & artichoke topping, served with cauliflower puree and grilled broccolini
Add \$4 per person

Baked Stuffed Haddock Fresh Maine haddock, with rock crab stuffing, topped with sherry lobster cream sauce, served with rice or potato and seasonal vegetables
Add \$4 per person