



BUFFET DINNER

Inn on Broadway buffets are artfully presented reflecting the ambiance of our elegant Ballroom. The following is the format for our pick & choose buffet menu that allows you to customize your buffet choices while keeping it creative, personal, and affordable. These menus are recommended for private events of 30 or more people.

Customize your buffet. We can add up to four different entrees and side choices for your guests. The following prices are per person and include is a house salad and fresh baked bread & butter.

2 entrée choices & 2 sides	\$25.00
3 entrée choices & 3 sides	\$31.00
4 entrée choices & 4 sides	\$35.00

Each additional side \$3.00++pp

Entrée Choices

Chicken Cutlets w/marsala sauce & mushrooms

Roasted chicken w/eggplant caponata & roast chicken au jus

Chicken breast stuffed w/smoked gouda, roasted red peppers & artichoke hearts

Roast loin of pork w/dried fruit stuffing & a port wine sauce

Vegetable lasagna

Lemon sole w/shellfish, herb stuffing & tomato crab butter sauce

Oven roasted salmon w/tarragon cream sauce

Sliced top round of beef w/natural au jus

Chef Carved

(Add \$4.00 per person)

Roasted top round of beef

Herb roasted Sirloin

Roasted Beef Tenderloin (add \$7++pp)

Herb roasted pork loin

Italian style roasted pork shoulder

Traditional Ham

Roasted turkey breast



Natalie Sinisgalli
PHOTOGRAPHY



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Sides

Herb roasted potatoes

Long grain wild rice

Mashed Potatoes

Twice baked potatoes

Seasonal vegetable couscous

Potatoes au gratin

Maple bourbon mashed sweet potatoes

Baked macaroni & cheese

Mixed Greens

Caesar Salad

Pasta Salad

Fresh Fruit Salad

Edamame & sweet corn salad

Tomato, cucumber & basil salad

Three bean salad

Broccoli, toasted almond & raisin salad

The New York State sales tax & a 22% Administrative Fee will be added to all food & beverage prices.

A guaranteed number of guests are required 10 business days prior to event.