

# *The Haversham House*

## *Catered Luncheon*

### *The Brunch Buffet*

*(\$23 per guest)*

#### *Includes*

- Fresh Brewed Coffee & Tea Station
- Seasonal Fresh Fruit & Berry Display
- An Assortment of Muffins, Danish, Pastries & Bagels
  - Scrambled Eggs
  - Breakfast Potatoes
  - Breakfast Sausage Links
  - Apple Wood Smoked Bacon
- Texas French Toast with Maple Syrup

### *The Deli Platter*

*(\$20 per guest)*

#### *Includes*

- Garden Salad with Balsamic Vinaigrette
  - Pasta Primavera
- An Assortment of Wraps & Sandwiches
- \* Breast of Turkey, Tuna Salad, Chicken Caesar, Roast Beef, & Grilled Vegetable

### *Luncheon Buffet*

*(\$25 per guest)*

#### *Includes*

- Garden Salad with Balsamic Vinaigrette
  - Warm Rolls & Butter
  - Chefs' Choice Potato
  - Chefs' Choice Seasonal Vegetable
- Plus Your Choice of Two*
- Tuscan Chicken with a sun dried tomato, basil & portabella sherry cream sauce
- Chicken Francaise in a lemon white wine
- Oven Roasted Breast of Turkey with homestyle gravy
  - Chicken Marsala with portabella mushrooms
  - Roast Loin of Pork with fuji apple chutney
- Baked Haddock Fillets with cracker crumb crust in a lemon butter sauce
  - Pasta Marinara with Mini Meatballs
    - Pasta Primavera
    - Penne Ala Vodka

### *The Plated Luncheon*

*(\$25 per guest)*

#### *First Course*

#### *Your Choice of One*

- Garden Salad with Balsamic Vinaigrette
- Classic Caesar Salad with Garlic Croutons

*Served with Warm Rolls & Butter*

#### *Main Course*

#### *Your Choice of Two*

- Statler Breast of Chicken with Herb Beurre Blanc
- Chicken Marsala with portabella mushrooms
- Chicken Francaise in a lemon white wine
- Tuscan Chicken in a sun dried tomato, basil & portabella sherry cream sauce
- Oven Roasted Breast of Turkey with homestyle gravy
  - Roasted Loin of Pork with fuji apple chutney
  - 10 oz Prime Rib of Beef Au Jus
  - Grilled Flat Iron Steak
  - Bourbon Glazed Sirloin Tips with peppers, onions, & mushrooms
  - Grilled or Fire Roasted Salmon
- Baked Haddock Fillets with cracker crumb crust, in a lemon butter sauce

*Served with Chefs' Choice Seasonal Vegetable*

#### *Plus Your Choice of Two*

- Roasted Garlic or Traditional Mashed Potatoes
  - Baked Potato with Butter & Sour Cream
  - Roasted Red Potatoes
  - Rice Pilaf

#### *\* Additional Menu Options\**

#### *Suggestions Include*

- Assorted House-made Quiche +4 per guest
- Assorted Mini Cookies & Cakes +3 per guest
- Fresh Brewed Coffee Station & Tea +1.50 per guest
- See our Enhancements Menu for a complete list of menu add-ons

**\*8& RI Sales Tax & 20% Gratuity are in addition to all listed menu prices**

**To Book a Function Contact our Event Coordinator Jack Siravo (401) 622-2995 HavCaters@gmail.com**

**The Haversham House, 336 Post Road, Westerly, RI 02891**