



**Resort And  
Conference  
Center  
At Hyannis**

## **BUFFET DINNERS**

### **RESORT BARBECUE**

Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette<sup>V,VG,GF</sup>  
Grilled Hamburgers<sup>GF</sup>, Hot Dogs<sup>GF</sup>, & Sweet Sausage with Warm Peppers & Onions  
Barbecued Chicken & Pork Ribs  
Corn on the Cob  
Deli Pickles & Condiment Platter  
Red Bliss Potato Salad  
Watermelon & Brownies  
Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

**\$30.00 per person** || *25-person minimum*

### **NATIVE CLAMBAKE**

New England Clam Chowder  
Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette<sup>V,VG,GF</sup>  
Steamed 1 ¼ lb. Lobster<sup>GF</sup>  
Steamed Local Shellfish with Drawn Butter<sup>GF</sup>  
Barbecued Chicken, Corn on the Cob, & Steamed Red Bliss Potatoes  
Fresh Watermelon & Seasonal Fresh Berry Shortcake  
Coffee, Decaffeinated Coffee, & Teas

**Market Price**

### **ASIAN**

Korean Rice Noodle Soup in Ginger-Sesame Broth  
Vegetable Egg Rolls  
Peking Style Chicken with Hoisin-Mirin Jus  
Szechuan Spiced Beef with Peppers, Onions, Chilies, & Garlic  
Poached Cod with Coconut, Lemongrass, & Kaffir Lime  
Steamed Vegetables  
Mandarin Style Fried Rice  
Passion Fruit Mousse  
Coffee, Decaffeinated Coffee, & Teas

**\$32.00 per person** || *25-person minimum*

*All prices subject to change without notice.*

*Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.*

*Administrative fee is not a gratuity and is not distributed to service staff.*

*Before placing your order, please inform your event planner if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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## **ITALIAN DINNER**

### *Please Select 2 Appetizers:*

- Roman Stracciatella Soup
- Sausage, White Bean, & Escarole Soup
- Traditional Caesar Salad with Shaved Parmesan & Croutons
- Baby Arugula Salad with Watermelon, Pine Nuts, Parmesan, & Balsamic Fig Vinaigrette<sup>V,GF</sup>
- Grape Tomatoes with Fresh Mozzarella & Basil Oil<sup>V,GF</sup>

### *Please Select 1 Side:*

- Cheese Raviolis in Tomato Sauce<sup>V</sup>
- Penne with Peas, Bacon, Cream, & Parmesan
- Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage<sup>V</sup>
- Manicotti with Porcini & Spinach Bolognese

### *Please Select 2 or 3 Entrées:*

- Chicken Marsala
- Chicken Picatta
- Chicken Cacciatore
- Eggplant Parmesan<sup>V</sup>
- Sausage & Meatballs
- Steamed Cod with Fennel, Olives, & Sun-Dried Tomato Butter<sup>GF</sup>
- Juniper Spiced Pork Loin with Cracked Mustard Jus, Baby Onions, & Golden Raisins

### *Served with:*

- Rosemary Focaccia & Breadsticks
- Tiramisu
- Coffee, Decaffeinated Coffee, & Teas

**Choice of 2 Entrées: \$35.00 per person**

**Choice of 3 Entrées: \$38.00 per person**

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## **HYANNIS PORT**

### *Please Select 1 Soup:*

New England Clam Chowder  
Onion, Fennel, & Wild Mushroom Soup  
Butternut Squash Bisque

### *Please Select 1 Salad:*

Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette<sup>V,VG,GF</sup>  
Traditional Caesar Salad with Shaved Parmesan & Croutons  
Endive Salad with Tart Apple, Walnuts, & Bleu Cheese<sup>V,GF</sup>  
English Cucumber Salad with Peppercress, Goat Cheese, & Sherry Vinaigrette<sup>V,GF</sup>  
Baby Spinach Salad with Mandarin Oranges & Wasabi Peas<sup>V,VG,GF</sup>

### *Please Select 2 or 3 Entrées:*

Sliced Sirloin with Wild Mushrooms & Peppercorns  
Roast Chicken with Cornbread & Dried Fruit Stuffing  
Local Bouillabaisse with Cod, Mussels, & Salmon in Tomato-Saffron Broth  
Baked Sole with Almond Crumb Gremolata  
Chicken with Lavender Honey, Cider, & Mint  
Cabernet-Braised Beef Short Ribs with Bacon, Baby Onions, & Horseradish  
Roast Pork with Fennel, Capers, Rosemary, & Roasted Garlic Jus

### *Please Select 1 Dessert:*

Warm Apple Tart  
Cranberry Soufflé Cake  
Mixed Berry Shortcake  
White Chocolate Bread Pudding

### *Served with:*

Assorted Vegetable Medley  
Chef's Choice of Starch  
Coffee, Decaffeinated Coffee, & Teas

**Choice of 2 Entrées: \$36.00 per person**

**Choice of 3 Entrées: \$40.00 per person**

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