

Offered for Groups of 40 or More

Please Pre-Order Vegetarian or Dietary Restricted Meals Prior to Event

Customizable Devens Dinner Buffet ~ \$31.95

Select One Soup and One Salad One Vegetable, Two Starches & Two Proteins for Your Group

Soup Options: Creamy Tomato Basil, Vegetable with Cous Cous, Butternut Bisque, Southwest Red Pepper & Corn Chowder, Chicken Vegetable with Tortellini, Spicy Chorizo, Kale & Potato, Beef Vegetable with Orzo

Salad Options: House Garden Salad, Caesar or Spinach Salad with Beets & Goat Cheese

Starch Options: Oven Roasted Potatoes, Garlic Mashed, Rice Pilaf or Penne Pasta ~ Select from Alfredo, Marinara or Aglio E Olio

Vegetable Options: Steamed Vegetable Medley, Baby Dill Carrots or Green Beans Almondine

Protein Options:

New England Baked Haddock	Roast Pork Loin with Apple Demi Glace	Chicken Marsala
Roasted Maple Salmon	Grilled Sirloin Tips with Roasted	Chicken Kabobs
Whole Roasted Sirloin	Garlic & Red Wine Demi Glace	Beef Kabobs
Traditional Baked Stuffed Chicken	Chicken Picatta	Prime Rib
With Supreme Sauce	Tuscan Chicken	Pork Steam Ship

Chef's Choice of Decadent Dessert

Little Italy

Antipasto Salad, Fresh Baked Garlic Parmesan Bread Sticks, Penne Pasta with Meatballs & Mild Italian Sausage, Manicotti, Marinara Sauce, Italian Stewed Vegetable Medley, Parmesan Cheese, Decadent Filled Cannolis ~ \$25.95

All American Buffet

House Garden Salad or Caesar Salad, Warm Assorted Rolls & Butter, Traditional Baked Stuffed Chicken Breast Served with a Herbed Supreme Sauce, Fresh Baked Haddock Topped with Butter & Sherry Ritz Crumbs, Rice Pilaf, Oven Roasted Potatoes, Fresh Seasonal Vegetable Medley, Warm Apple Crisp w/ Vanilla Bean Ice Cream ~ \$29.95

South of the Border Buffet

Chopped Mixed Green Salad with Cilantro Lime Vinaigrette, Fajita/Taco Station with Grilled Chicken & Beef Strips, Onions, Peppers, Shredded Lettuce, Tomatoes, Shredded Cheese Guacamole, Salsa, Sour Cream. Served with Refried Beans and Spanish Rice, Spicy Corn & Zucchini Sauté, Golden Fried Cheesecake with Caramel Sauce ~ \$24.95

The New Englander

New England Clam Chowder, House Garden Salad, Warm Assorted Rolls & Butter, Garlic & Herb Crusted Roast Beef w/ Au Jus & Whole Grain Mustard, New England Baked Haddock, Green Beans with Toasted Almonds, New Boiled Potatoes, Apple Crisp with Whipped Cream ~ \$26.95

**All Dinner Buffets Include Coffee & Tea, Lemonade & Iced Tea
Bottled Water and Sodas Available Billed Based on Consumption at \$2.50
All Food & Beverage Prices are Per Person Unless Otherwise Stated.**

**All Prices are Subject to a 21% Taxable Administrative Fee & 6.25% MA Tax
No fee or charge imposed by Devens Common Center is provided to waitstaff,
bar staff or any other service employee.**

PLATED DINNER SELECTIONS

Select Two Entree Options for your Group
Add an Additional Entrée for \$3 per person

Dinner Entrees Include Choice of Appetizer, Choice of Vegetable and Starch, Warm Rolls & Butter and
Choice of Dessert, Freshly Brewed Coffee, Decaf & Herbal Tea
Bottled Water and Sodas Available Billed Based on Consumption at \$2.50

Traditional New England Baked Haddock

Topped with a Sherry Butter & Lemon Ritz Crumb ~ \$28.95

Roasted Filet of Salmon

Finished with a Sweet Ginger & Vermont Maple Glaze ~ \$28.95

Boneless Breast of Chicken Stuffed with Virginia Ham & Swiss Cheese

Served with a Mustard Cream Sauce ~ \$27.95

Tuscan Chicken

Marinated Chicken Breast Grilled and Topped with Marinated Roasted Tomatoes, Fresh Basil,
Melted Mozzarella Cheese and Finished with a Balsamic Glaze ~ \$27.95

Sliced Slow Roasted Garlic and Herb En-Crusted Prime Rib

Served with Au Jus & Horseradish Cream Sauce (Cooked Medium Rare)~ \$31.95

Seafood Stuffed Sole

Seafood Stuffed Filet of Sole with a Lobster Newburg Sauce~ \$28.95

Statler Chicken Breast

Seared All-Natural Bone-In Chicken Breast Finished with a Garlic & Herb Butter Sauce ~ \$27.95

Bone-In Pork Chop

Brown Sugar Seared Double Cut Bone-In Pork Chop with Apple Demi Glace ~ \$26.95

Grilled Teriyaki Steak Tips

Tender Grilled Marinated Beef Tips Basted with Teriyaki Glaze ~ \$29.95

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DINNER ACCOMPANIMENTS

Appetizer

(Select One)

- Fresh Fruit Cup
- Iceberg Wedge Salad
- House Garden Salad
- Classic Caesar Salad
- Mixed Greens with Candied Walnuts, Blue Cheese & Raspberry Vinaigrette
- Garden Vegetable Soup with Italian Cous Cous
- Chicken Vegetable with Tortellini
- Tomato and Basil Soup
- New England Clam Chowder
- Four Jumbo Shrimp Cocktail (Additional \$4.95 per Guest)

Vegetable

(Select One)

- Green Bean Almondine
- Baby Dill Carrots
- Asparagus
- Fresh Local Vegetable Medley

Starch

(Select One)

- Yukon Gold Mashed
- Rice Pilaf
- Roasted Red Bliss Potatoes
- Fingerling Potatoes

Desserts

(Select One)

- Turtle Cheesecake
- Double Chocolate Mousse Cake
- Warm Apple Crisp with Whipped Cream
- Dark Chocolate or Vanilla Mousse
- Key Lime Pie
- Carrot Cake
- Boston Cream Pie
- Cheesecake with Strawberries
- (Add \$1 for Scoop of Vanilla Ice Cream)

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