



OLD YARMOUTH INN

# *Memorials / Bereavements*

The loss of a parent, spouse, family member or close friend is very difficult. With many things to do in such a brief period of time, the staff at the Old Yarmouth Inn will gladly assist you in the planning of a private luncheon for a special time with close family and friends.

Our Main Dining Room with its lovely black and white tile and walls of windows is a beautiful setting and can accommodate up to 100 people. For smaller groups our custom made partition will reduce the size of the Dining room with out losing its beauty and appeal. The Red Room, which dates back to 1696 is designed for small, intimate gatherings of 15-22.

We offer both Plated and Buffet style menus and will work together with you to create a menu to befit the occasion. Smaller groups are welcome to order from our Luncheon Banquet Menu which can be customized to meet your dietary needs.

Our most popular option is the Buffet Menu which not only gives your guests the opportunity to choose from a nice selection of food, but also gives guests an opportunity to socialize during the event.

*Arpad Voros, Owner & General Manager  
Stacey Maguire, Banquet Coordinator*



# *Buffet Luncheon*

All lunch buffets are served with freshly baked ciabatta  
and sweet cream butter

## **First Course - Choose a Soup and a Salad**

New England Clam Chowder, Tomato-Basil Bisque, Carrot & Ginger Bisque, Mushroom Beef Barley, Butternut Bisque (seasonal), Cream of Mushroom Soup, Old Fashioned Chicken Noodle  
Pear & Gorgonzola salad with arugula and sliced almonds (\$2 p.p. additional), Field Green Salad, Caesar Salad

## **Hot Buffet - Choose Two Entrees**

Honey Dijon Marinated Steak Tips  
Mushroom Ravioli with Marsala wine sauce  
Chicken & Broccoli Alfredo, Chicken Pesto  
Seafood Newburg crepes with lobster cream sauce  
Sole Picatta - Sole Florentine with Mornay Sauce  
Baked Haddock with crumb topping and lemon beurre blanc  
Cheesy Baked Penne with Marinara - Ricotta Stuffed Shells with marinara  
Chicken Picatta - Sliced Herbed Stuffed Chicken Breast  
with pan Gravy - Chicken Marsala  
Sliced Pork Loin with wilted tomatoes and sweet onions  
in a sweet vermouth demi-glace  
Tortellini Alfredo with garden peas and ham - Spinach Ravioli  
with pesto cream sauce

## **Choose One**

Rice pilaf, buttered Penne, Oven roasted potatoes with garlic & olive oil

## **Choose one**

Tomatoes Provençal, Green Beans  
Chef's Seasonal Vegetable Medley, Sautéed Green Beans & Shallots

## **Desserts**

Lemon Squares, Double Chocolate Brownies, Chocolate Chip Cookies,  
Chocolate Éclairs, Boston Crème Pie Squares, Warm Apple Crisp

25 person minimum  
\$28 per person plus tax and gratuity