



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