

The Outside Inn

Buffet Appetizers

All of The Outside Inn's appetizers are based on 10 guests per platter, and are intended as an excellent start to a wonderful meal, or a great snack while enjoying cocktails.

Shrimp Cocktail ~ 45 *Marinated Guaymas prawns, cocktail sauce, lemon wedge*
\$75

Charcuterie ~ *Artisan Meats and cheeses, Baked Bread, Seasonal Accompaniments* \$65

Crab Cake ~ *Blue Crab, Wild Mushroom Salad, Roasted Garlic Aioli, Lemon* \$75

Roasted Beet Carpaccio ~ *Spiced Pecans, Goat Cheese Crema, Baby Greens, Pea Sprouts, Citrus* \$50

Seasonal Fruit ~ *A seasonal assortment of berries and melons* \$50

Seasonal Veggies ~ *An assortment of seasonal vegetables* \$50

Buffet Lunch Menu

All entrees are priced per person, you are welcome to mix and match entrees. Ten person minimum per entrée. All sandwiches are served with Chips or a Green Salad.

Lobster Roll ~ *Lobster Claw, Shaved Celery, Chive, Roasted Garlic Aioli, Toasted Roll* \$14

Chicken Sandwich ~ *Grilled Chicken, Spinach, Roasted Tomato, Pickle, Spiced Mayo, Toasted Bun* \$12

Short Rib Philly ~ *Slow Braised Angus Beef, Onion, Mushroom Ragout, Gruyere Cheese, Hoagie Roll \$13*

Bacon, Lettuce, Tomato ~ *House Cured Bacon, Iceberg Lettuce, Tomato Marmalade, Avocado Mayo, Wheat Bread \$12*

Ham and Cheese Sandwich ~ *Sliced Ham, Aged Cheddar, Lettuce, Tomato, Stone Ground Mustard, Hoagie Roll \$11*

Turkey and Cheese Sandwich ~ *Sliced Turkey, Swiss cheese, Lettuce, Tomato, Avocado Mayonnaise, Hoagie Roll \$11*

Buffet Dinner Menu

For each buffet package please choose your choice of one salad, and any entrée. All entrees are priced per person, you are welcome to mix and match entrees. Ten person minimum per entrée

Salad ~ (Dressings- Cilantro Lime Ranch, Creamy Blue cheese, and *Balsamic Vinaigrette*)

Caesar ~ *Chopped Romaine, Aged Parmesan, Crouton, Anchovy Parmesan Dressing*

Green ~ *Baby Greens, Tomato, Cucumber, Pickled Onion, Parmesan Cheese – Choice of Dressing*

Chopped ~ *Romaine, Baby Iceberg Carrot, Radish, Crouton, Parmesan Cheese - Choice of Dressing*

Entrees ~

Short Rib ~ *Slow Braised Angus Beef, Herbed Potatoes, Roasted Seasonal Vegetables, Peppercorn Gravy \$26*

Herbed Chicken ~ *Marinated Chicken, Garlic, Fresh Herbs, Roasted Potato, Heirloom Carrots, Mustard Jus \$21*

Chicken Marsala ~ *Airline Breast, Rissotto, Seasonal Vegetables, Wild Mushroom, Marsala Reduction \$21*

Gnocchi ~ *Potato Dumpling, Butternut Squash, Spinach, Shaved Parmesan, caramelized Butter \$23*

Carbonara ~ *French Brie, House Bacon, Roasted Garlic, Cream, Fettuccini, Grilled Bread \$20 Add Shrimp \$4*

Pork Medallions ~ *Crackled Pepper, Potato De Jour, Mushroom Ragout, Spinach, Melted Onions \$22*

Thank you for your Business!