

Specialty Buffets

Minimum of 30 Guests

Prices Are Reflective of per Person Cost, Unless Otherwise Indicated

Adria Silver Buffet 22

Choose one:

Classic Caesar Salad or Mixed Greens

Choose One:

Baked New England Scrod

Topped With Chef's Seasoned Crumbs

Baked Stuffed New England Schrod

Stuffed With Chef's House Made Seafood Stuffing Topped With Lemon Beurre Blanc

Choose one:

Sautéed Chicken Marsala

With Sliced Mushrooms in a Marsala Wine Demi Glaze

Chicken Parmesan

Topped With House Made Marinara in a Three Cheese Blend

Choose one:

Penne Marinara

Baked Penne Parmesan

Choose one:

Herb Roasted Red bliss Potatoes

Signature Rice Pilaf

Red Skin mashed Potatoes

Comes With Chef's Dessert

Adria Gold Buffet 25

Choose one:

Classic Caesar, Garden Salad, Strawberry Spinach Salad

Choose one:

Scrod Sophia

Topped With Gulf Shrimp In A Lemon Tarragon Cream Beurre Blanc

Apple Pecan Salmon

Pan Seared Fresh Atlantic Salmon Topped With An Apple Pecan Au Jus

Choose one:

Chicken Piccata

*With Sautéed Mushrooms, Roasted Red Pepper, Capers In a Lemon Wine
Garlic Butter Sauce*

Chicken Saltimbocca

*Pan Seared Chicken Topped With Sliced Prosciutto, Fresh Baked Mozzarella With A
Mushroom Marsala Wine Demi Glace*

Choose one:

Penne Basil Cream Pesto

With Penne Pasta, SunDried Tomatoes, Roasted Basil Pesto Cream Sauce

Bow Tie Pink Vodka

Farfalle Pasta Tossed In a Creamy Pink Vodka Sauce

Choose one:

Herb Roasted Yukon Gold Potatoes

Florentine Parmesan Risotto

With Baby Spinach, Roasted Red Peppers

Creamy Yukon Gold Mashed Potatoes

Comes With Chef's Dessert

Choose one:

Classic Caesar

Cape Cod Salad

Meschun Mix, Sliced Toasted Almonds, Crumbled Feta Cheese, Sliced Strawberries, Red Bermuda Onions, Balsamic Vinaigrette

Peach Spinach Salad

Candy Pecans, Crumbled Goat Cheese, Fresh Sliced Peaches, Grape Tomatoes, In a House Made Sherry Vinaigrette

Choose One:

Haddock Bella Vista

Topped With Sautéed Onions, Roasted Red Peppers, Sliced Mushrooms, Fresh Basil, Chef's Seasoned Crumbs

Citrus Infused Swordfish

Fresh Grilled Atlantic Swordfish Topped With a Fresh Tropical Salsa

Sesame Ahi Tuna

Fresh Sesame Pan Seared Oriental Style Ahi Tuna Topped With a Sweet Soy Glaze

Choose One:

Chicken Francaise

Egg Battered Chicken In a Lemon Butter Caper Sauce

Chicken Rosemary

Pan Seared Rosemary Chicken

Steak Pesto Portabella

Choice Cute Filet Sirloin, Sliced Portabella Mushrooms, Sun-Dried Tomatoes In a Basil Pesto Cream Sauce

Choose One:

Tri Colored Tortellini Alfredo

Tossed In Chef's Creamy House Made Three Cheese Alfredo

Butternut Squash Ravioli

Roasted Butter-Nut Ravioli, Toasted Sliced Almonds, Prosciutto, Marsala Wine Sauce

Cavatappi Lobster Mac & Cheese

Fresh Sweet Maine Lobster Knuckle & Claws In Chefs Creamy Three Cheese Sauce Topped With Buttery Cracker Crumbs

Choose One:

Herb Roasted Purple Potatoes

Wild Cranberry Rice

Fregola Couscous

Comes With Chef's Dessert

Adria's Clam Boil Market Price

New England Clam chowder
Mixed Field Green Salad With Assorted Dressings
Baked New England Haddock With Herb Crumbs
1 ½ lb Boiled or Baked Stuffed Lobster
BBQ Chicken
Fresh Native Steamers
Garlic Roasted Red Bliss Potatoes
Locally Grown Corn on the Cob
House Made Cole Slaw
Corn Bread
Sliced Watermelon

Please add applicable 20% Administrative Fee, Massachusetts 6.25% Sales Tax