

The Bell Inn & Tavern offers a range of buffet options, below you will find menus for our Dinner Buffets, Kids Buffet, Backyard BBQ Buffet and Clam Bake Buffet.



Dinner Buffet
\$65 per person

Appetizers

pick three options

Garden Salad V

mixed greens, cherry tomato, cucumber, shaved carrot, red onion, croutons

Classic Caesar

romaine hearts, parmesan cheese, focaccia croutons

Clam Chowder

chopped clams, smoked bacon, yukon potato

French Onion Soup GF

Caramelized onions, rich beef broth

Spinach Salad

beets, goat cheese, candied pecans

Entrees

pick four options

Baked Haddock

Buttered Ritz crumbs, lemon

Seafood Stuffed Filet of Sole

Ritz crumbs, crab and shrimp

Shrimp Scampi

Garlic, parsley and lemon

Chicken Piccata

Caper butter sauce

Bone-In Roast Chicken

Lemon, thyme, chicken jus

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Red Wine Braised Beef Short Ribs

Red wine demi

Bourbon & Brown Sugar Marinated Beef Tips

Rosemary and garlic

Roast Pork Loin GF

Apple chutney

Pasta Primavera V

Seasonal vegetables, olive oil, basil and shaved parmesan

Pasta Bolognese

Beef, pork and veal ragu

Side Dish Accompaniments

pick three options

Creamy Yukon Gold Mash Potatoes

Rosemary & Garlic Roasted Potatoes

Butter & Parsley Boiled New Potatoes

Simple Rice Pilaf

Seasonal Roasted Vegetables

Greens Beans With Garlic And Olive Oil

Broccoli With Garlic And Olive Oil

Grilled Asparagus With Lemon & Evoo

Baked Potato With Butter & Sour Cream

Twice Baked Potato

Potato Gratin

Assorted Mini Desserts

Upgrades

Chef Attended Carving Station

***Smoked Pork Loin** – 12 caramelized onion and apple jam

Roast Turkey Breast – 14 cranberry chutney

Baked Ham – 18 ginger-honey glaze, pineapple and pomegranate chutney

***Beef Tenderloin** – 28 horseradish sour cream and rosemary jus



Dinner Buffet
\$45per person

Appetizers

pick two options

Garden Salad V

mixed greens, cherry tomato, cucumber, shaved carrot, red onion, croutons

Classic Caesar

romaine hearts, parmesan cheese, focaccia croutons

Clam Chowder

chopped clams, smoked bacon, yukon potato

French Onion Soup GF

Caramelized onions, rich beef broth

Spinach Salad

beets, goat cheese, candied pecans

Entrees

pick three options

Baked Haddock

Buttered Ritz crumbs, lemon

Shrimp Scampi

Garlic, parsley and lemon

Chicken Piccata

Caper butter sauce

Bone-in Roast Chicken

Lemon, thyme, chicken jus

Roast Pork Loin GF

Apple chutney

Pasta Primavera V

Seasonal vegetables, olive oil, basil and shaved parmesan

Pasta Bolognese

Beef, pork and veal ragu

continued on the next page

Side Dish Accompaniments

pick three options

Creamy Yukon Gold Mash Potatoes

Rosemary & Garlic Roasted Potatoes

Butter & Parsley Boiled New Potatoes

Simple Rice Pilaf

Seasonal Roasted Vegetables

Greens Beans With Garlic And Olive Oil

Baked Potato With Butter & Sour Cream



Kids Buffet

\$15 per person, 12 and under

Chicken tenders

BBQ, teriyaki, and ranch dipping sauces

Fenway Franks

Buns, ketchup, mustard

French Fries

Baked Macaroni and Cheese

Pasta

Marinara and parmesan on the side



Backyard BBQ Buffet

\$40 per person

Cornbread V

Honey whipped butter

Garden Salad V

mixed greens, cherry tomato, cucumber, shaved carrot, red onion, croutons

Potato Salad

Red bliss potato, hard boiled egg, roast garlic aioli

Corn on the Cob V

Chives, butter, sea salt

Baked Mac N Cheese V

Four cheese béchamel, cavatappi pasta, Ritz cracker crumbs

Roast BBQ Chicken GF

Bone in chicken, house-made BBQ sauce

House-Smoked Pulled Pork

House-made BBQ sauce, brioche buns, coleslaw

Braised Collard Greens GF

Bacon, cider vinegar

Boston Baked Beans GF

Navy beans, molasses, bacon

Berry Shortcake V

Strawberry, blackberry, and blueberry, vanilla pound cake, whipped cream

Upgrades

Smoked St. Louis Ribs – 10 GF

Apple wood smoked and finished on the grill with a Kansas City BBQ glaze

12-Hour Smoked Beef Brisket – 14 GF

Dry rubbed and slow cooked overnight



New England Clam Bake Buffet
\$50 per person

Clam Chowder

Chopped clams, smoked bacon, yukon potato

Classic Caesar

romaine hearts, parmesan cheese, focaccia croutons

Cornbread V

Honey whipped butter

Boiled New Potatoes GF V

Red bliss potato, fresh herbs, butter

Corn on the Cob V

Chives, butter, sea salt

Steamer Clams

Draft beer, drawn butter

PEI Mussels

White wine, garlic, herbs

Shrimp Scampi

Spicy lemon garlic broth, orecchiette pasta

Lemon Thyme Roast Chicken GF

Bone in chicken, roast garlic, lemon zest

Grilled Sweet Italian Sausage

Charred peppers and onions, rolls, mustard

Berry Shortcake V

Strawberry, blackberry, and blueberry, vanilla pound cake, whipped cream

Upgrades

Lobster rolls – Market Price

Gloucester lobster, mayonnaise, chive, butter toasted buns