

Buffet Options

40 PERSON MINIMUM // INCLUDES BABY GREENS SALAD & BREAD BASKET // PRICING BASED ON SELECTIONS

ENTREES

Asiago Cheese Stuffed Chicken Breast with Beurre Blanc Sauce

Grilled Chicken Breast with Raspberry Demi Glace

Almond-Crusted Chicken Breast with Citrus Beurre Blanc Sauce

Sliced Beef Tenderloin with Horseradish Cream Sauce (served with mini Kimmelweck rolls)

Sliced Top Sirloin with Bearnaise Aioli

Roasted Turkey Breast with Cranberry Aioli

Maple Glazed Pork Loin

Roasted Salmon with Sweet Chili Glaze

Sides of Poached Salmon with Condiments

SIDE DISHES

Buttermilk Potato Salad

Rosemary & Garlic Roasted Baby Red Potatoes

Wild Rice Pilaf

Tortellini Salad with Sun Dried Tomatoes & Pesto

Rigatoni Bolognese

Baked Mac-n-Cheese

Asparagus with Crispy Prosciutto & Grilled Lemons

Grilled Vegetable Platter

Caesar Salad

DESSERT

Assorted Cookie & Brownie Platter

Fresh Fruit Salad with Shaved Coconut

Assorted Petite Pastries

BEVERAGES

Regular and Decaffeinated Coffee and Hot Tea

Bottled Water

Assorted Sodas and Iced Tea

Lemonade

Displays & Stations

CRUDITE & DIPS

Chef's selection of crudite to include
Carrots, Celery, Yellow Squash, Zucchini, Bell Peppers,
& Cherry Tomatoes with your choice of two dips

\$4.95 per person

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with
Dried Fruit, Spiced Nuts & Gourmet Crackers

\$6.50 per person

FRESH FRUIT

Chef's selection of fruit to include
Cantaloupe, Honeydew, Pineapple, Watermelon,
Assorted Berries & Seedless Grapes

\$5.50 per person

ANTIPASTO

Cured Meats, Imported Cheeses, Three Bean Salad,
Marinated Mushrooms, Red Pepper Marmalade,
Marcona Almonds, Grilled Ciabatta Bread & Focaccia Bread

\$15.95 per person

MEDITERRANEAN

Grilled Seasonal Vegetables, Cucumber, Feta & Chickpea
Salad, Fresh Mozzarella Cheese, Roasted Red Pepper
Hummus, Artichoke Salad, Marinated Olives, Fresh &
Toasted Pita Points, Flatbread & Breadsticks

\$15.95 per person

SALSAS

Pico de Gallo, Black Bean & Corn, Guacamole, Romesco,
Pineapple Mango, Charred Salsa Verde (choice of 3)
accompanied with Tortilla Chips

\$7.50 per person

SEAFOOD

Calamari Salad
King Crab Legs
Assorted Sushi & Sashimi
Mussel Salad
Shrimp Cocktail
Fresh East Coast Oysters
Tuna Poke
Split Cold Water Lobster Tails
Scallop Ceviche

MP per person

FLATBREAD PIZZA

Margherita, BBQ Chicken, Pepperoni, White Pizza,
Hawaiian, Grilled Vegetable, Mushroom,
Braised Short Rib

\$12.00 per person (choice of 3 selections)

ASIAN

Crunchy Ramen Noodle Salad,
Crab Wontons with Ponzu,
Vegetarian Spring Rolls, Kimchee Salad,
Vegetable Fried Rice, Edamame,
Toriyaki Chicken Skewers

\$14.00 per person (choice of 3 selections)

BUFFALO

Beef on Weck Sliders, Buffalo Chicken Wing Sliders,
Chicken Wings, "Bison" Chip Dip, Beer-Cheese Dip,
Pierogies with Kielbasa and Peppers & Onions

\$12.50 per person (choice of 3 selections)

SLIDERS

Cheeseburgers, Pulled Pork, Buffalo Chicken,
Grilled Portobello, Fried Chicken, Philly Cheesesteak

\$14.00 per person (choice of 2)

Optional Upgrade of Parmesan Truffle Potato Chips

\$3.00 per person

Displays & Stations

CONTINUED

CARVING*

Grilled Beef Tenderloin // **\$19.75 per person**
Roasted Manhattan Strip Loin // **\$18.50 per person**
Slow Roasted Top Round // **\$15.00 per person**
Grilled Flank Steak // **\$17.00 per person**

Slow Roasted Turkey Breast // **\$12.00 per person**

Honey Glazed Country Ham or Roasted Pork Loin // **\$14.95 per person**

Roasted Leg of Lamb or Rack of Lamb // **\$16.50 per person**

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PLEASE NOTE THERE IS A \$125.00
CHEF CARVING FEE FOR THIS STATION**

PASTA

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linguini
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$9.50 per person (choice of 1 selection)
\$12.50 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

PETITE PASTRIES

Cranberry White Chocolate Blondies
Mixed Berry Shortbread Bars
Cinnamon Shortbread Sandwich Cookies
Lemon Bars
Brownie Bites
Iced Pumpkin Cookies
Hello Dolly Bars
Toffee Blondies
Apple Cinnamon Coffee Cake Bites
Raspberry Crumble Bars
Chocolate Crinkle Cookies
Mini Cupcakes
Flourless Chocolate Cake Bites
Coconut Cream Puffs
Pecan Bars
Ginger & Vanilla Cutout Cookies
Peppermint Shortbread Bark
Assorted Mousse Cups
Assorted Cheesecake Bites
Assorted Tarts
Assorted Cookies

\$9.00 per person (4 selections)