

All Buffets Include Freshly Baked Rolls, Two Entrée Sections, Three Accompaniments, One Dessert Selection,
Station of Coffee, Decaf Coffee & Hot Tea | 25 Guest Minimum

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream

CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Bearnaise

HOUSE MADE CRAB CAKES – Old Bay Aioli or Classic English Tartar

STRIPED BASS – Honey Soy Glaze, Ginger Butter Sauce

SHRIMP STUFFED FLOUNDER – Cajun Cream

CHEF CARVED NY STRIP LOIN – Porter Braised Onions & Mushrooms

LOBSTER MAC & CHEESE – Brown Butter Breadcrumbs

GULF SHRIMP TORTELLINI – Boursin, Artichoke, Spinach, Roasted Pepper

GRILLED SALMON FILLET – Hoisin Glaze, Fruit Chutney

PEPPER CRUSTED SHOULDER TENDERLOIN – Cognac Green Peppercorn

48

MEZZANINE

PRETZEL CRUSTED CHICKEN – Roasted Garlic Honey Cream

SPINACH & PROSCIUTTO CHICKEN ROULADE – Ricotta, Leeks, Lemon White Wine

APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds

OVEN FIRED ATLANTIC COD – Lemon, Basil, Caper, Fresno Chili Vinaigrette

BBQ CHICKEN ROULADE – Bacon, Parmesan, BBQ Glaze

CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus

ATLANTIC SALMON – Maple Thyme Glaze, Walnut Jam

BROWN SUGAR & CHILI GRILLED BISTRO TENDER – Horseradish Cream or Chimichurri

PRIME PORK LOIN – Dried Chili Cider Marinade, Port Demi

CHICKEN & SHRIMP SCAMPI – Lemon Butter

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SALAD

Farmer's Garden – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Choice of Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

Farmer's Caesar – Romaine, Radicchio, Parmesan, Fizzled Onion, Sourdough Crouton, Cracked Peppercorn, Caesar

Berry Salad – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Balsamic Vinaigrette

English Garden Salad – Leaf Lettuce, Red Watermelon, English Pea, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette

Roasted Pear Salad – Field Green, Cinnamon Roasted Pear, Smoked Gouda, Dried Cranberry, Walnut, Balsamic Vinaigrette

Greek Salad – Romaine, Black Olives, Tomato, Cucumber, Green Pepper, Feta, Peppercorn, Greek Dressing

VEGETABLE

Grilled Asparagus Spears – Parmesan, Garlic

Broccoli Crowns – Roasted Red Pepper

Green Beans – Bacon, Sliced Almonds

Farmer's Market Carrots – Lemon Oil

Seasonal Grilled Vegetables

Grilled Plumb Tomato Halves – Fresh Basil

GRAIN, PASTA, POTATO

Butternut Squash Ravioli

Baked Corn Pudding

Quinoa Pilaf – Herbs, Lemon

Spinach & Bacon Potato Hash

Smoked Gouda Potato Mash

Red Skin Mashed Potato

Potato & Carrot Gratin

Wild Rice Pilaf

Crushed Potato – EVOO, Capers, Arugula

Roasted Potato Wedges

Whipped Sweet Potatoes

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MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onion, Mushroom, Cabernet Demi

CHICKEN CORDON ROULADE – Swiss, Paper Thin Ham, Mornay

HOUSE MEATLOAF – Rich Demi Glaze

ROASTED TURKEY BREAST – Apple Bacon Dressing, Cider Pan Gravy

PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream Sauce

FILLET OF HADDOCK – Pineapple, Tomato, Tequila Salsa

APPLEWOOD SMOKED HAM – Cola or Balsamic Dijon Glaze

HERB CRUSTED TOP ROUND OF BEEF – Horseradish Cream, Au Jus

GRILLED FLANK STEAK – Mushroom Marsala or Three Herb Chimichurri

34

TUSCANY

CHICKEN CACCIATORE – Harissa, Bacon, Rosemary

TRADITIONAL MEAT LASAGNA – Layered Beef & Cheese

CHICKEN MARSALA – Mushrooms, Onion, Marsala

ARTICHOKE & MUSHROOM BAKED RIGATONI – Spinach & Tomato Fennel Sauce

SEARED CHICKEN PICATTA – Lemon Caper

CHICKEN PEPPERONATA – Lime, Mint

GRILLED VEGETABLE & CHEESE TORTELLINI – Alfredo, Parmesan

GRILLED CHICKEN BRUSCHETTA – Tomato Mozzarella Bruschetta, Balsamic Glaze

RIGATONI BOLOGNESE – Beef, Pork, Hearty Vegetables

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SALAD

Farmer's Garden Salad – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Choice of Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

Classic Caesar – Romaine, Parmesan, House Made Caesar

VEGETABLE

Seasonal Sautéed Vegetables

Green Beans – Gremolata

Fire Roasted Corn – Chives

Broccoli, Cauliflower & Carrot Medley

Honey Glazed Carrots

Broccoli Crowns – Red Pepper

GRAIN, PASTA, POTATO

Ziti – Olive Oil, Fresh Herbs

Mixed Wild Rice

Baked Corn Pudding

Rustic Potato Mash

Garlic Mashed Potato

Cauliflower Potato Mash