BUFFET DINNER

Salads
Select 1.

Baby Greens
mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Classic Caesar
romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato and Basil
sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad
fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Quinoa and Buckwheat Salad
quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

Spinach and Bibb Salad
baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

Traditional Garden
crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

Chefs Carving Table
Choice of five to enhance your cocktail hour. Select 1.

Angus Sirloin
roasted and served with a choice of two sauces: au jus and horseradish

Braised Veal Shoulder
veal shoulder braised Mediterranean style with white wine, tomatoes, basil and thyme

Country Ham
maple-glazed and presented with spicy honey mustard

Pork Loin
brown sugar and bourbon-roasted with applesauce

Turkey Breast
slow-roasted and served with cranberry relish

Gourmet Pasta Selections
Pasta selections to enhance your menu. Select 1.

Penne Alla Vodka
penne in a sweet tomato sauce and finished with vodka and cream

Ravioli Al Pomodoro
ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

Rigatoni Bolognese
rigatoni served with a classic meat sauce blend of veal, pork and beef

Stuffed Shells
classic pasta shells stuffed with mascarpone, ricotta and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil and fresh basil

Tortellini Alfredo
cheese-filled rainbow tortellini tossed in a buttery parmesan cream sauce

Whole Wheat Penne Pasta Al Pesto
fresh basil, pine nuts and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta
BUFFET DINNER

Buffet Selections
Custom created to meet any menu requirements. Select 4.

Beef Buffet Selection
Beef & Broccoli
teriyaki-glazed tender beef sautéed with peppers, onions and broccoli in a garlic soy sauce
Braised Short Ribs
beef short ribs braised in red wine and a finely diced mirepoix
Ropa Vieja
cuban shredded beef with cilantro, tomatoes, and sofrito all served over white rice
Sirloin Tips Marchand du Vin
beef slowly braised in red wine, shallots, and mushrooms

Chicken Buffet Selection
Chicken Francese
buttery lemon-wine sauce envelops lightly battered chicken
Hawaiian Chicken
tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki
Chicken Saltimbocca
breast of chicken with prosciutto, sage and spinach, served in marsala wine sauce
Chicken Scarpariello
chicken breast braised with Italian sausage, peppers and a spicy white wine sauce
Pesto Chicken
lightly sautéed chicken with sliced tomato and fresh mozzarella
Roast Chicken
oven-roasted chicken breast with cremini mushrooms
Sautéed Chicken
red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce
Sesame Chicken
boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

Pork Buffet Selection
BBQ Ribs
slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce
Hoisin Pork
roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic
Italian Sausage & Peppers
sweet Italian sausage with peppers, onions, tomatoes and basil
Polish Kielbasa
old-world style braised with sauerkraut, white wine and caraway seeds

Seafood Buffet Selection
Cashew-Crusted Tilapia
farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce
Jambalaya
chicken, shrimp, and sausage tossed with creole-style rice
Paella
show-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning
Mahi Mahi
seared and topped with mango salsa
Mussels Luciano
mussels steamed with fresh garlic, white wine and extra virgin olive oil
Roast Salmon
lightly seared salmon prepared with herbs and a hint of lemon
Local Sustainable Seafood
seasonal seafood selection

Veal Buffet Selection
Veal Marsala
flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms and demi-glace
Veal Meatballs
veal meatballs in a marsala wine and tomato demi-glace
Veal Piccata
tender veal cutlets sautéed in a butter sauce and finished with fresh lemon

Vegetarian Buffet Selection
Garlic Mashed Potatoes
mashed Idaho potatoes with roasted garlic and butter
Mushroom Risotto
arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with Parmigiana and butter
Red Bliss Roasted Potatoes
quartered and roasted with fresh rosemary
Roasted Root Vegetables
carrots, turnips, and parsnips roasted then tossed in a butter sauce
Steamed Mixed Vegetables
lightly seasoned seasonal vegetables steamed and tossed in extra virgin olive oil
Basmati and Orzo Pilaf
asparagus, basmati rice, cranberry beans and orzo
Eggplant Roulatini
breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce
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Vegetarian Buffet Selection (continued)

Gnocchi Stew
gnocchi, cannellini bean, chard and crushed tomato

Pearl Couscous & Red Grains
Whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

Potato and Spinach Baeckoffe
french casserole with potatoes, purple top turnips, spinach, and gruyère cheese

Ratatouille
zucchini, squash, eggplant, green & red peppers, onions, and tomatoes

Tofu Stir Fry (Vegan and Gluten Free)
pan-seared tofu with snow peas, water chestnuts and tamari

Accompaniments
Select 1.

Eggplant Rollatini
breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

Garlic Mashed Potatoes
mashed Idaho potatoes with roasted garlic and butter

Mushroom Risotto
arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms

Red Bliss Roasted Potatoes
quartered and roasted with fresh rosemary

Roasted Root Vegetables
carrots, turnips, and parsnips roasted then tossed in a butter sauce

Steamed Mixed Vegetables
lightly seasoned seasonal vegetables steamed and tossed in extra virgin olive oil

Dessert

Occasion Cake
Create the cake of your dreams with your choice of fillings

Coffee, tea, brewed decaf, soft drinks, juice and water

Bar packages available for an additional charge

Before placing your order, please inform your server if a person in your party has a food allergy.