BUFFET DINNER
$65.00 per person

CHOICE OF SALAD
- Arugula, Mango and Red Onion with Toasted Almonds and a Honey Lime Vinaigrette
- Spinach with Bacon, Red Onion, Hard Boiled Eggs and Cilantro Lime Vinaigrette
- Young Field Greens, Cranberry Raisins, Candied Pecans, Gorgonzola Cheese, Sweet Sesame Dressing
- Classic Caesar Salad, Shaved Pecorino Romano Cheese, Herbed Croutons, Caesar Dressing
- Mozzarella and Vine Ripened Tomato Salad with Basil, Topped with Extra Virgin Olive Oil and Balsamic Reduction ($1.50 additional)

CHOICE OF TWO ENTREES
- Carved Marinated Flank Steak with Caramelized Onion and Port Wine Glaze*
- Carved Herb Roasted Breast of Turkey with Cranberry Orange Relish*
- Maine Shrimp and Spinach Lasagna Roll with Red or White Sauce
- Grilled Chicken with Fresh Mozzarella, Basil, Roma Tomatoes and Balsamic Syrup
- Filet of Sole with Spinach, Roasted Garlic, Feta Cheese and Roasted Red Pepper Vinaigrette
- Pan Roasted Breast of Chicken with Prosciutto and Swiss
- Pan Roasted Filet of Salmon with Soy-Ginger Matchstick Vegetables
- Sautéed Breast of Chicken with Lemon, White Wine, Capers and Olives
- Vegetarian Napoleon
- Spinach Lasagna Rolls with Red or White Sauce
*Chef Attendant Fee $75.00

CHOICE OF SIDE DISHES
You may allow your Chef to recommend the perfect accompaniments, or choose TWO of the following:
- Tomato Risotto with a Marsala Demi-glace
- Wild Rice Blend
- Pesto Mashed Potatoes
- Smashed Maple Sweet Potatoes
- Fresh Green Beans with Pine Nuts & Fresh Lemon
- Glazed Carrots with Parsnips
- Seasonal Fresh Vegetables

All entrees are served with Chef’s selection of fresh seasonal vegetables.
We reserve the right to make reasonable substitutions based on availability of products.
All prices are per person and subject to change without notice.
Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.
CHOICE OF TWO CULINARY STATIONS

**Cheese and Fruit Display**
An Artfully Displayed Assortment of Imported & Domestic Cheeses, Gourmet Crackers, Rustic Breads & Crostini, Farmhouse Style Chutney & Whole Grain Mustard, Fresh Sliced Seasonal Fruit & Berries, a Bounty of Crisp Baby Vegetables with Specialty Dips, Citrus Roasted Country Olives & Tabasco Spiked Nuts

**Cheese and Vegetables**
Baked Brie En Croute with Seasonal Fruit Chutney, Fresh Grapes, Gourmet Crackers, Rustic Breads & Crostini and Grilled Vegetable Platter Drizzled with Aged Balsamic Reduction

**Tuscan Table**
Tuscan Style Eggplant Caponata & Roasted Garlic Spread, Baked Foccaccia Toast Points & Citrus Roasted Country Olives, a Wedge of Imported Gorgonzola with Dried Mission Figs, Twisted Breadsticks wrapped in Prosciutto, Sliced Fresh Melon & Caper Berry Relish

**Mediterranean Table**
Freshly baked Sesame Pita Bread with Hummus, Tabouli & Roasted Eggplant Dip, Hand Rolled Grape Leaf Cigars, Tomato & Goat Cheese Bruschetta, Imported Greek Olives & Toasted Almonds

CHOICE OF FOUR PASSED HORS D’OEUVRES

- Shrimp, Cucumber & Boursin Cheese Canapé
- Mini Corn Tortilla Cup with Chipotle Chicken Salad
- Roasted Eggplant & Goat Cheese Crostini
- Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
- Pear and Blue Cheese Phyllo Cup
- Coconut Shrimp with Pineapple Coulis
- Chicken and Mango Salsa Purses
- Mushroom and Fontina in Puff Pastry
- Vegetable Cornucopia
- Figs and Mascarpone Filo Purses (Seasonal)
- Crispy Asparagus with Asiago Cheese
- Chicken Satay with Thai Peanut Dipping Sauce
- Sesame Crusted Chicken Bites
- Arugula and Goat Cheese Stuffed Crimini Mushrooms

ROLLS AND BUTTER
BAR ON CONSUMPTION
CHAMPAGNE TOAST
COFFEE, TEA or DECAF
STAFF, HOUSE LINEN, CHINA, GLASS and FLATWARE

*All entrees are served with Chef's selection of fresh seasonal vegetables. We reserve the right to make reasonable substitutions based on availability of products. Prices are exclusive of an 18% service charge and a 5% state sales tax.*

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