

Buffet Catering Menu

\$34.95

Fri-Sat evening \$36.95

(*children up to 10 yrs \$ 12)

Choose 1 from Salad Selection and 2 from Starch / Vegetable Selection

Choose 4 total from sections on the Catering Menu below

Assorted breads, unlimited coffee, tea, and soda, occasion cake included

** Add a Carving Station for an additional charge of \$5.00 per person **

** Add cocktail hour with pass around Hors d'oeuvres (choose 4 items) for \$5.00 per person **

Salad Selection

Choose 1

Caesar Salad – Hearts of Romaine with garlic croutons and Caesar dressing
Organic Baby Greens – shallot rings, Montrachet goat cheese, toasted pecans, fire roasted peppers and tarragon rosemary vinaigrette

Starch / Vegetable Selection

Choose 2

Organic Baby Vegetables (seasonal)
Butterfields Rice Pilaf
Oven Roasted Potatoes
Yukon Mashed Potatoes
Garlic Mashed Potatoes
Toasted garlic Broccoli Raab
Baby String Beans

Entree Menu Selections

Choose 4 Total

Pasta Selection

Lasagna – with or without meatballs and crumbled sausage
Stuffed Shells – stuffed with an herbed ricotta cheese and topped with tomato sauce and melted mozzarella
Fresh Fettuccini – with chicken, fire roasted vegetables, fresh tomatoes & aged goat cheese in a pesto cream
Penne ala vodka – (with or without prosciutto)
Rigatoni Bolognese – with fresh mozzarella
Lobster Ravioli – in a saffron-lobster tomato broth
Herb Rigatoni – vegetable primavera in a roasted garlic cream sauce

Chicken Selection

Sautéed Chicken – with artichoke hearts & sun-dried tomatoes in a lemon dill Chardonnay sauce
Chicken Cordon Blue – stuffed with Swiss cheese & Ardennes ham
Chicken Sorrentino – with crispy eggplant and melted mozzarella
Chicken Marsala – in a savory Marsala wine sauce
Chicken Piccata – sauteed with white wine, lemon and capers
Sesame Chicken – with wonton crisps over rice in a sweet soy glaze
Chicken Parmigiana – topped with a crushed plum tomato sauce and melted mozzarella
Chicken Scarpariello – peppers, onions, sausage, garlic in white wine demi
Chicken Franchise – in a lemon butter sauce

Seafood Selection

Mussels (any style below)
Provencale – Roma tomato, toasted garlic, fresh herbs and white wine.
Oreganatta – lemon zest, white wine, garlic, seasoned breadcrumbs.
Fra diavolo – garden fresh spicy marinara
Sole Franchise – In a white wine lemon butter sauce
Salmon – Bourbon BBQ / lemon champagne dill / Grilled with lobster sauce / Calamata olive rubbed – topped with crushed tomatoes
Frutti de Mare – littleneck clams, mussels, baby shrimp, bay scallops, crushed plum

tomato

Seafood Paella – littleneck clams, mussels, baby shrimp, bay scallops, saffron rice

Shrimp Scampi – over rice in a white wine lemon scampi cream – add \$4.00pp

Pork / Beef / Eggplant

Bourbon BBQ Sliced Roast Pork

Sicilian Eggplant

Eggplant Rollatini

Eggplant Parmigiana

Sausage and Peppers

Beef Burgundy with mushrooms

Roast Loin of Pork with shallot pan gravy

Roast Beef Au Jus

Mini Meatballs (marinara, teriyaki or Swedish)

Sesame Beef & Broccoli, wonton crisps over rice

Sliced Flank Steak in a sweet soy glaze (\$3.00 pp)

Sliced Skirt Steak smothered with mushrooms and onions (\$3.00 pp)

Desserts 2.00 pp*

(Occasion Cake Included)

(Select one from below for additional \$2.00 per person)

Chocolate Ooze

New York Style Cheesecake

Gelato

Fresh Fruit & Berries

Carrot Cake w/Cream Cheese Icing

Sorbet

Apple – Pear Cobbler

Brownies and Cookies

*Carving Selections** (add \$6.00 per person)*

(Choice of 1)

Sliced Sirloin Au Jus

Virginia Ham – maple and brown sugar glaze

Slow Roasted Pepper Crusted Loin of Pork
Slow Roasted Turkey Breast with pan gravy
Slow Roasted Leg of Lamb with juniper rosemary lamb jus
*Char grilled Filet Mignon with a truffle béarnaise sauce
*Beef Wellington with a wild mushroom demi glace
(*add market price per person per above items)

Passed Hors d'oeuvres (add \$5.00 per person)*

(Choice of 4)

Maryland lump Crab Cakes – with a garlic cilantro aioli
Stuffed Mushrooms – with Oreganatta crumbs, parmesan cheese, parsley, and touch of lemon
Sesame Crusted Teriyaki Chicken Fingers
Mini Spinach Pies – spinach and feta cheese wrapped in crispy phyllo dough
Assorted Mini Quiches
Mamas' Mini Rice Balls – served with marinara sauce for dipping
Cold Antipasto Skewers – fresh mozzarella, tomatoes, roasted peppers and marinated olives with balsamic vinegar
Mini Beef Empanadas – with cilantro lime sour cream
Herb Focaccia with Balsamic Roasted Tomatoes
Asian Vegetable Spring Rolls – with citrus soy dipping sauce
Pigs in the Blankets – served with spicy dijon mustard
Thai Chicken Spring Rolls – served with peanut dipping sauce
Sweet & Sour Baby Shrimp – sweet and sour dipping sauce
Parmesan Artichokes – wrapped with prosciutto, mozzarella, breaded and served with tomato sauce
Shrimp Dumplings – ginger soy dipping sauce

*Coconut Shrimp Skewers served with a Margarita Marmalade
*Grilled chilled Shrimp with a Caribbean salsa
*Black Pepper Seared Yellowfin Tuna – with a citrus soy glaze and wasabi aioli
*Scallops Wrapped in Bacon
*(Add \$0.75 per person per item)

*Baby Lamb Chops (add \$2.00 per person) marinated with garlic and rosemary then grilled medium and served with a red wine demi-glace.