

Buffets - Entrées

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Then make your entree selections from the other dishes listed below. Finally choose hot and cold sides from the following page to complete your buffet. Petite Filet Mignon, Flat Iron Steaks or Sirloin Steaks are available at market price. All entrees are subject to market fluctuations. (Please add 5% sales tax and 18% gratuity to buffets.)

Limited Buffet \$17.95/person

- 1 Entrée Selection
- 2 Hot Side Selections
- 2 Cold Side Selections
- Bread and Rolls
- Dessert
- Coffee and Tea

Basic Buffet \$19.95/person

- 2 Entrée Selections
- 2 Hot Side Selections
- 2 Cold Side Selections
- Bread and Rolls
- Dessert
- Coffee and Tea

Deluxe Buffet \$23.95/person

- Cheese Board (At Cocktail Hour)
- 3 Entrée Selections
- 2 Hot Side Selections
- 2 Cold Side Selections
- Bread and Rolls
- Dessert
- Coffee and Tea

Entrée Selections

- Chilled Poached Salmon with Cucumber Dill Purée
- Crème Brule Salmon
- Grilled Salmon with Artichoke Caper Relish
- Grilled Swordfish with Seasonal Fruit Salsa
- Shrimp Scampi over Angel Hair
- Baked Stuffed Scrod with Lobster Newburg Sauce
- Baked Haddock with Cracker Crumb Topping
- Pecan Encrusted Cod with Cajun Munier Sauce
- Seafood Pie with Parmesan Crust
- Shrimp Etouffée Louisiana Style
- Seafood Alfredo
- Slow Cooked Beef Short Ribs with Balsamic Demi-Glace
- Baked Penne with Vodka Cream Sauce and Mozzarella Cheese
- Roasted Vegetable Lasagna
- Mushroom, Herb and Corn Stuffed Tomatoes
- Linguini with Gorgonzola Cream Sauce and Roasted Vegetables
- Gorgonzola, Feta and Tomato Stuffed Portabella
- Carved Roasted Sirloin with Stilton Butter
- Carved Prime Rib with Herb Butter
- Braciolo Braised in Chianti
- Hazelnut Encrusted Chicken with Apple Cider Glaze
- Chicken Francaise
- Chicken Marsala
- Grilled Balsamic Marinated Chicken Breast
- Carved Maple Glazed Ham
- Chicken Cordon Bleu Topped with a Beurre Blanc
- Baked Stuffed Chicken with Mushroom Gravy
- Carved Garlic and Pepper Crusted Pork Roast
- Sausage, Apple and Sage Stuffed Chicken Breast
- Carved Roast Turkey with Homestyle Dressing



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Hot Side Selections

Rosemary and Garlic Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Roasted Garlic Smashed Potatoes
Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon
Baked Potatoes
Wild Rice Mix
Rice Pilaf
Couscous with Currants and Pecans
Penne Marinara
Linguini Alfredo
Roasted Vegetable Medley
Stir Fry Vegetable Medley
Santa Fe Corn
Haricot Verts with Toasted Garlic and Roasted Red Peppers
Parmesan and Thyme Broiled Tomatoes
Acorn Squash
Butternut Squash Purée with Roasted Apples, Onions and Sage
Green Beans with Oil and Garlic
Peas and Pearl Onions
Acorn Squash Bisque
Heirloom Tomato and Roasted Pepper Bisque
Asparagus Soup with Goat Cheese Crouton
Home Style Minestrone Soup

Cold Side Selections

Garden Salad
Caesar Salad
Spinach Salad with Mandarin Oranges, Toasted Sesame and Almonds
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
Pear, Walnut and Gorgonzola Salad
Roasted Pear, "Craisin" and Stilton Salad
Marinated Green Bean Salad with Red Wine Vinaigrette
Marinated Asparagus Salad with Toasted Walnuts and Sherry Vinaigrette
Red Bliss Potato Salad
Cucumber Dill and Macaroni Salad
Lemon Pepper Pasta Salad
Mint Orzo Salad
Fresh Cut Fruit Bowl



Please make a dessert selection. Should you like to offer your guests a wider selection of desserts, for an additional \$1.50/person you may choose three items from the list below to be served buffet-style. (Please add 5% sales tax and 18% gratuity to buffets.)

Dessert Course – Select One

German Chocolate Cake

French Chambord Chocolate Cake

Carrot and Spice Cake

Brownie a la Mode with Strawberry Mint Sauce

Cheesecake with Mocha Mousse Glaze

Crème Brulée Cheesecake

Pumpkin and Cognac Cheesecake

Philadelphia Cheesecake

White Chocolate and Raspberry Cheesecake

Ice Cream with Crème de Menthe

Assorted Dessert Squares

Chocolate Mousse

Raspberry Mousse

Lemon Mousse

Seasonal Fruit Cobbler

Banana Maple Bread Pudding

Nantucket Rice Pudding

Hot Apple Crisp with Crème Fraîche

Key Lime Pie

Chocolate Dipped Strawberries

Strawberry Shortcake

Strawberry Almond Cake

Raspberry Chocolate Torte

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups — \$6.50/person a la carte (\$4.50/person when added to a menu)

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$6.00/ person

