



C A T E R I N G

## 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 7% sales tax and 19% gratuity to buffets.)*

### Limited Buffet \$17.95/person

1 Entrée Selection  
4 Side Selections  
Bread and Rolls  
Dessert  
Coffee and Tea

### Basic Buffet \$19.95/person

2 Entrée Selections  
4 Side Selections  
Bread and Rolls  
Dessert  
Coffee and Tea

### Deluxe Buffet \$23.95/person

3 Entrée Selections  
4 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  
Sesame Crusted Tuna with Cucumber Wasabi Dressing and Lemon Dressed Arugula  
Slow Cooked Beef Short Ribs with Balsamic Demi-Glace  
Carved Roasted Sirloin with Stilton Butter  
Carved Prime Rib with Herb Butter  
Bracirole Braised in Chianti  
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce  
Carved Maple Glazed Ham  
Apricot, Fennel and Stilton Stuffed Pork Tenderloin on Grilled Sweet Potato

Carved Garlic and Pepper Crusted Pork Roast  
Hazelnut Encrusted Chicken with Apple Cider Glaze  
Chicken Francaise  
Chicken Marsala  
Grilled Balsamic Marinated Chicken Breast  
Chicken Cordon Bleu Topped with a Beurre Blanc  
Baked Stuffed Chicken with Mushroom Gravy  
Sausage, Apple and Sage Stuffed Chicken Breast  
Carved Roast Turkey with Homestyle Dressing  
Prosciutto Wrapped Chicken with Gorgonzola Cream Sauce and Sauteéd Spinach  
Italian Stuffed Peppers with Vodka Cream Sauce  
Butternut Squash Ravioli with Sage Cream Sauce and Toasted Pecans  
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 Portobello

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*The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Make your entrée selections from our Entrées Menu. Finally choose from the hot and cold sides listed below to complete your buffet. (Please add 7% sales tax and 19% gratuity to buffets.)*

## 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  
Linguini Alfredo  
Roasted Vegetable Medley  
Stir Fry Vegetable Medley  
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  
Acorn Squash Bisque  
Heirloom Tomato and Roasted Pepper Bisque  
Asparagus Soup with Goat Cheese Crouton  
Home Style Minestrone Soup  
Roasted Vegetable Ravioli with Tomato Cream Sauce  
Porcini Mushroom Ravioli with Stilton Cream Sauce

Tortellini Alfredo  
Roasted Sweet Potatoes  
Grilled Asparagus  
Oven roasted Brussels Sprouts

## 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  
Strawberry Goat Cheese and Candied Walnut Salad on Greens  
Panzella Salad with Olives, Fresh Mozzarella, Croutons and Beefsteak Tomatoes  
Couscous Corn Salad with Sundried Tomato and Black Olive Pesto  
Fresh Cut Fruit Bowl  
Greek Salad  
Mint Orzo Salad



*Please make a dessert selection. You may choose one item to be served or three items to be buffeted. If you are providing a cake to be used at dessert we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection.  
(Please add 7% sales tax and 19% gratuity to buffets.)*

## Dessert Course

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



## Hors D'Oeuvres - Hot

All options for hot and cold hors d'oeuvres are passed butler service style for a flat rate of \$1.30 per person.

### Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce

Scallops Wrapped in Bacon with Sweet Soy Glaze

Cajun Seared Scallops with Roquefort Cream Sauce

Coconut Beer Battered Shrimp with Orange Mango Chutney

Almond Ginger Shrimp with Lime Pineapple Puree

Seafood Newburg in Puff Pastry

Cornmeal Fried Oyster Po Boy with Rémoulade Sauce and Sweet Coleslaw

Lobster Ravioli with Lemon Hollandaise Drizzle

Prociutto Wrapped Shrimp with Gorgonzola Cream Sauce

Crawfish Fritters

Artichoke and Feta Canapé topped with Hot Capicola Ham

Pecan Parmesean Stuffed Dates Wrapped in Bacon

Pan Fried Pork Dumplings with Chive Teriyaki Dipping Sauce

Sweet and Sour Kielbasa Wedges

Pulled Pork Slider with Roasted Pepper Dressing

Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton

Marinated Grilled Lamb Lollipops with Sweet Onion Sauce

BBQ Beef Sliders with Caramelized Onions on Mini Brioche

Mini Philly Cheesesteak

Orange Beef Skewer with Teryaki Glaze

Sesame Chicken Skewers with Blueberry Teriyaki Glaze

Marinated Chicken wrapped with Bacon in a Spicy Tomato Dressing

Jerk Chicken Taco with Cilantro Sour Cream

Andouille Sausage, Chicken and Carmelized Onion Quesadilla

Tomato Basil and Gorgonzola Bruschetta

Herb and Cheese Stuffed Tomato with Creole Mustard Vinaigrette

Parmesan and Cracker Crumb Stuffed Mushrooms

Wild Mushroom Beggar's Purse with Sweet Onion and Gruyere Cheese

Vegetable Newburg in Puff Pastry

Roasted Vegetable Risotto Cake with Basil Pesto Sauce

Mac and Cheese Fritters



## Hors D'Oeuvres - Cold

All options for hot and cold hors d'oeuvres are passed butler service style for a flat rate of \$1.30 per person.

### Cold Selections

Asparagus Wrapped in Imported Ham with Chive Cream Cheese  
Smoked Salmon, Cucumber and Dill on Sesame Crackers  
Seared Tuna on Grilled Wontons with Marinated Red Cabbage  
Lobster Salad Stuffed Endive Leaves  
Curried Shrimp Toast Canapé  
Asian Lettuce Wrap with Tuna Spicy Slaw and Wasabi Mayonnaise  
Roasted Pepper Salsa on Toasted Crouton with Balsamic Reduction  
Skewered Fruit Kabobs with Apricot Mint Glaze  
Grilled Zucchini and Goat Cheese Canapé  
Celery Stalks Filled with Cumin Hummus Dip  
Gazpacho Shooters  
Brie Roasted Apple and Fig Crostini

### **Stationary Displays**

Cheese Board Featuring Imported Olives, Grapes and Crackers	\$2.75/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$4.50/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$4.25/person
Antipasto Display Featuring Sliced Meats, Cheeses, Bread Rounds, Dips, Roasted Peppers, Roasted Garlic, Artichokes and Olives	\$4.75/person
Smoked Salmon Display with Capers, Water Crackers, Cut Bagels, Cucumbers, Cream Cheese and Chopped Onion (Min. 20 people)	\$3.25/person
Shrimp Cocktail Platters with Sauces	\$3.50/person
Deluxe Custom Raw Bars	Market Price

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Mini Éclairs, Baklava, Chocolate Covered Strawberries, 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



# Heavy Hors D'Oeuvres Menus

## ***Stationary Displays***

### **Option 1** \$12.95/person

Fruit and Cheese Display  
Select 4 Hors D'Oeuvres  
Dessert Bar Platter  
Coffee and Tea

### **Option 2** \$15.95/person

Fruit and Cheese Display  
Select 5 Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

### **Option 3** \$19.95/person

Fruit and Cheese Display  
Bruschetta Station  
Passed Shrimp Cocktail  
Select 5 Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

*(Please add 7% sales tax and 19% gratuity to menus.)*

## ***Additional Items***

### **Carving Stations**

Prime Rib Carving Station — \$10.95/person  
Tenderloin Carving Station — Market price  
Pork, Ham or Turkey Carving Station — \$4.50/person  
*All carving stations include sauces and bakery rolls.*

### **Pasta Station** \$10.95/person

Pick Two Pastas and Two Sauces, with Assorted Rolls and Cheese

***Pastas:*** Choose from Spaghetti, Linguine, Angel Hair, Penne, Rotini, Bowtie, Shells, Tortellini

***Sauces:*** Choose from Gorgonzola Cream, Alfredo, Marinara, Vodka Cream, Pesto, Bolognese

Additional Sauces — \$3.50/person

Additional Pastas — \$2.00/person

Add Mixed Vegetables — \$1.25/person

Add Grilled Chicken — \$1.50/person

### **Dessert Station** \$6.50/person a la carte (\$4.50/person when added to a menu)

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups



## Plated Dinners - Appetizers

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert.*

*You may offer your guests a choice of three entrées. Prices are \$25.00 per person. A children's meal is available at \$7.00 per person.*

*(Please add 7% sales tax and 19% gratuity to plated dinners.)*

*Please select an appetizer to begin composing your plated meal.*

### **First Course: Appetizers – Select One**

Fresh Cut Fruit in Parfait Glass with Mint Garnish

Fresh Cut Fruit with Sorbet Scoop

Garden Salad

Classic Caesar Salad

Maryland Crab Cake on Bed of Greens with Lemon Mayonnaise

Pear Walnut Gorgonzola Salad

Roasted Pear “Craisin” and Stilton Salad

Caprese Salad with Layered Tomatoes Mozzarella and Basil

Mesclun Salad with Dijon Mustard Vinaigrette

Chilled Asparagus with Roasted Peppers and Walnut Vinaigrette

Marinated Green Bean Salad with Red Wine Vinaigrette

Shrimp Cocktail with Horseradish Cream Sauce on  
Marinated Shredded Cabbage

Seafood Newburg in Phyllo Cup

Grilled Portobella with Layered Thyme, Provolone,  
Sun Dried Tomatoes and Swiss Chard

Heirloom Tomato and Roasted Pepper Bisque

Asparagus Soup with Goat Cheese Crouton

Roasted Corn Chowder with Lobster Meat

Acorn Squash Bisque

Home Style Minestrone Soup

Pacific Northwest Salmon Chowder

Gazpacho

Chilled Strawberry Soup Served with Sugar Wafer

Chilled Mixed Berry Soup Served with Sugar Wafer

Strawberry and Goat Cheese Salad with Candied Pecans on Greens

Three Cheese Ravioli with Kalamata and Grape Tomato Marinara  
Sauce topped with Basil Pesto Drizzle

Citrus Salad with Mandarin Oranges, Ruby Red Grape Fruit,  
Red Onions, Almonds and Sesame Seeds on Greens

Feta, Roasted Red Peppers, Artichoke Hearts and Greek Olives  
on Chopped Romaine

Golden Beet Salad with Goat Cheese, Cashews, and Chopped Figs  
on Red Leaf Lettuce

Sausage and Chicken Gumbo

Creamy Potato Leek Stew

Summer Watermelon Salad

*To add an additional course from this list, please add \$5.00 per person.*

*Please inquire about additional soup choices.*





## Plated Dinners - Entrées, first page

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$25.00 per person. A children's meal is available at \$7.00 per person. (Please add 7% sales tax and 19% gratuity to plated dinners.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.

### **Main Course: Entrées** – Select three from the two entrée pages

#### **Fish & Seafood**

Seared Halibut with White Wine Shallot Sauce  
Grilled Swordfish with Fresh Fruit Salsa  
Crème Brule Salmon Filets  
Grilled Salmon with Artichoke Caper Relish  
Pecan Crusted Cod with Cajun Munier Sauce  
Baked Stuffed Sole with Chardonnay Cream Sauce  
Baked Stuffed Jumbo Shrimp with Herb Scallop Stuffing  
Seafood Casserole with Parmesan Crust  
Peppercorn and Sesame Seed Crusted Tuna with Spicy Plum Sauce and Asian Cole Slaw  
Grilled Salmon with Honey Lime Dill Mustard Sauce  
Jumbo Shrimp Scampi over Asiago Cheese Tortellini  
Grilled Mahi Mahi with Tomato Curry Cream Sauce  
Lobster Ravioli with Lemon Alfredo Sauce  
Pan Seared Grouper on White Bean Stew with Celery Cream Sauce

#### **Beef**

Prime Rib Au Jus  
Flat Iron Steaks with Red Wine Demi Glaze  
Grilled NY Sirloin Steaks with Sundried Tomato Bearnaise (\$3.00 Upgrade)  
Filet Mignon with Mushroom Stilton Butter (\$5.00 Upgrade)  
Mustard Crusted Lamb Chops with Sweet Onion Sauce  
Stuffed Veal Chop with Swiss Chard, Heirloom Tomatoes and Roasted Garlic with Cognac Demi Glaze  
Beef Wellington in Puff Pastry Brushed with Dijon Mustard Sauce (\$5.00 upgrade)  
Filet Mignon and Steamed Lobster Tail with Drawn Butter (\$15 upgrade)  
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce

#### **Pork**

Stilton and Almond Crusted Pork Chop with Turnip and Apple Puree  
Apple and Candied Walnut Stuffed Pork Chop  
Garlic and Rosemary Crusted Roast Pork  
Maple Glazed Ham with Candied Cherries  
Prosciutto Wrapped Pork Tenderloin with Gorgonzola Fig Stuffing

All entrees subject to market prices. Please inquire about children's meals.



## Plated Dinner - Entrées, second page

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$25.00 per person. A children's meal is available at \$7.00 per person. (Please add 7% sales tax and 19% gratuity to plated dinners.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.*

### **Main Course: Entrées** – *Select three from the two entrée pages*

#### **Chicken**

Chicken Wrapped in Prosciutto with Gorgonzola Cream Sauce  
Hazelnut Crusted Chicken with Apple, Pear and Onion Chutney  
Grilled Balsamic Marinated Chicken Breast  
with Roasted Red Pepper Salsa  
Panko Crusted Chicken Breast with Citrus Aioli  
Chicken Francaise  
Chicken Marsala  
Chicken Cordon Bleu with Beurre Blanc  
Baked Stuffed Chicken with Mushroom Gravy  
Goat Cheese and Pistachio Crusted Chicken with Peach Salsa  
Chicken Parmesan Topped with Smoked Mozerella and  
Roasted Yellow Peppers  
Pesto Crusted Chicken with Sundried Tomato Romano Cream Sauce

#### **Pasta & Vegetarian**

Italian Style Vegetarian Stuffed Peppers with Mozzarella, Pine Nuts, Pesto and  
Seasoned Bread Crumbs in a Tomato Basil Sauce  
Gorgonzola and Tomato Stuffed Portobellos  
Roasted Vegetable Lasagna  
Baked Penne with Vodka Cream Sauce,  
Native Tomato and Mozzarella  
Miniature Tomato Tarts with Goat Cheese, Pesto  
and Asparagus in Puff Pastry  
Butternut Squash Ravioli with Sage Butter Cream Sauce and Toasted Almonds  
Grilled Polenta with Summer Vegetable Ragout and Roasted Garlic  
Whipped Ricotta

*All entrees subject to market prices. Please inquire about children's meals.*



## Plated Dinners - Accoutrements

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$25.00 per person. A children's meal is available at \$7.00 per person. (Please add 7% sales tax and 19% gratuity to plated dinners.)*

*Please select two accoutrements to complement your plated meal.*

### **Second Course: Accoutrements (Side Dishes) – Select Two**

Rosemary and Garlic Roasted Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Roasted Garlic Smashed Potatoes

Whipped Potatoes

Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon

Hot German Potato Salad with Bacon Vinaigrette

Baked Potatoes

Wild Rice Mix

Maple Coated Sweet Potatoes

Rice Pilaf

Couscous with Currants and Pecans

Roasted Vegetable Medley

Stir Fry Vegetable Medley

Apricot and Ginger Glazed Carrots

Grilled Eggplant, Onions and Peppers with Thyme and Aged Romano

Baby Carrots in Butter and Brown Sugar

Roasted Root Vegetables

Haricot Verts with Toasted Garlic and Roasted Red Peppers

Parmesan and Thyme Broiled Tomatoes

Acorn Squash

Butternut Squash Puree with Roasted Apples, Onions and Sage

Green Beans with Oil and Garlic

Seasoned Sautéed Spinach Leaves

Cold Tomato Basil and Gorgonzola Salad

Roasted Potato Medley with Yukon Gold, Red and Sweet Potatoes

Roasted Radishes with Olive Oil, Lemon and Garlic

Sauteed Swiss Chard

Roasted Golden Beets with Balsamic Drizzle

Oven Roasted Brussels Sprouts



## Plated Dinners - Desserts

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$25.00 per person. A children's meal is available at \$7.00 per person. (Please add 7% sales tax and 19% gratuity to plated dinners.)*

*Please make a dessert selection. You may choose one item to be served or three items to be buffeted. If you are providing a cake to be used at dessert we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection.*

### 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 Brûlée 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

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## Informal Plated Dinner

\$17.25/person

*(Please add 7% sales tax and 19% gratuity to plated dinners.)*

### First Course

Garden or Caesar Salad

### Second Course – Choice of Two

Baked Stuffed Chicken

Chicken Cordon Blue

Chicken Francaise

Chicken Marsala

Grilled Flat Iron Steak

Stuffed Sole with Chardonnay Cream Sauce

Shrimp Scampi

Roasted Vegetable Ravioli with Tomato Cream Sauce

*Chef Choice Side Selections*

### Dessert Course

Coffee and Tea Station

Seasonal Chef Selected Dessert



## BBQ Buffets

### BBQ Chicken and Ribs \$15.95/person

Boneless Breasts of Chicken  
Slow Cooked Beef Ribs  
Coleslaw  
Red Bliss Potato Salad  
Green Bean Salad  
Corn on the Cob  
Corn Bread  
Dessert Selection

### Steak and Steamers \$18.95/person

NY Strip Steak  
Fresh Steamers with Fixings  
Salad Choice  
Potato Choice  
Vegetable Choice  
Bread and Rolls  
Dessert Tray

### Hot Dog and Hamburg Roast \$9.95/person

Hot Dogs and Hamburgers  
Coleslaw  
Red Bliss Potato Salad  
Baked Beans  
Condiments  
Rolls  
Dessert Tray

### Brisket and Pork \$15.95/person

Carved Slow Roasted Brisket with Texas BBQ Sauce  
Pulled Pork  
Macaroni and Cheese  
Collard Greens  
Potato and Egg Salad w. Crumbled Bacon  
Cole Slaw  
Corn Bread  
Dessert Selection

*Grill rental charges may apply.*

*(Please add 7% sales tax and 19% gratuity to buffets.)*



# Breakfast Buffets

## Continental Breakfast \$7.50/person

Fresh Fruit and Cheese Platter  
Muffin and Bagel Basket  
Assorted Pastries  
Juice and Water Station  
Coffee and Tea

## Basic Breakfast Buffet \$11.00/person

Scrambled Eggs or Quiche  
Home Fried Potatoes  
Sausage or Bacon  
French Toast or Pancakes  
Pastry  
Juice and Coffee

### Specialty Breakfast Stations\*

Add a Chef-manned Omelet Station with Assorted Vegetables, Cheeses and Meats — \$7.00/person

Add a Waffle Station with Assorted Topping and Sauces — \$5.00/person

*\*Availability dependant on location*

*(Please add 7% sales tax and 19% gratuity to buffets.)*

## Deluxe Breakfast Buffet \$13.00/person

Scrambled Eggs or Quiche  
Home Fried Potatoes  
Sausage or Bacon  
Carved Baked Ham  
French Toast or Pancakes  
Pastry and Danish  
Fresh Fruit Bowl  
Juice and Coffee

## Classic Brunch Buffet \$18.50 /per person

Bakery Basket with Muffins and Assorted Pastries  
Fresh Fruit Platter  
Scrambled Eggs *or* Quiche  
French Toast  
Home Fried Potatoes  
Sausage *or* Bacon  
Fresh Garden Salad with Dressing  
*Choose two from:*  
Carved Turkey  
Carved Baked Ham  
Carved Roast Pork  
Baked Stuffed Chicken Breasts  
Chicken Francaise  
Chicken Marsala  
Poached Salmon  
Baked Stuffed Sole Florentine  
Linguini Gorgonzola with Roasted Vegetables  
Penne Vodka Cream with  
Fresh Tomatoes & Mozzarella  
Assorted Juices  
Coffee & Tea Station



## Informal Buffets

### Grand Buffet \$17.25/person

#### *Includes*

Chef's Choice Seasonal Vegetable  
Chef's Choice Potato or Rice  
Fresh Garden Salad with Choice of Dressings  
Fresh Cut Fruit Bowl  
Hot Bread and Roll Basket  
Chef's Choice Dessert Buffet featuring an assortment of  
Cakes, Pies and Pastries  
Coffee & Tea Station

#### *Then select two from following list*

Carved Sirloin  
Carved Turkey  
Carved Ham  
Carved Roast Pork  
Baked Stuffed Chicken Breasts  
Hazelnut Crusted Chicken  
Chicken Wrapped in Proscuitto with Gorgonzola Cream Sauce  
Chicken Marsala  
Poached Salmon  
Baked Haddock  
Baked Stuffed Sole Florentine  
Linguini Gorgonzola with Roasted Vegetables  
Penne Vodka Cream with Fresh Tomatoes & Mozzarella

*(Please add 7% sales tax and 19% gratuity to buffets.)*

### Petite Luncheon Buffet \$12/person

#### *Includes*

Assorted Deli Wraps  
(Roast Beef, Ham, Turkey, Vegetarian)  
Assorted Finger Rolls (Egg Salad, Ham Salad) OR  
Stuffed Croissants (Tuna Salad, Chicken Salad)  
Hot Homemade Soup Selection  
Garden Salad  
Cole Slaw OR Potato Salad  
Fresh Cut Fruit Platter  
Potato Chips, Pickle & Olive Tray  
Assorted Cookies & Brownies





## Informal Buffets

### Basic Buffet \$13/person

#### *Includes*

Deluxe Deli Platter  
Assorted Bread & Roll Basket  
Assorted Cookie & Brownie Tray  
Olive & Pickle Tray  
Coffee & Tea Station

#### *Then select two from the following list*

Dill & Cucumber Macaroni Salad  
Italian Pasta Salad  
Fresh Cut Fruit Bowl  
Garden Salad  
Potato Salad  
Cole Slaw  
Pear Walnut Gorgonzola Salad  
Greek Salad  
Caesar Salad

#### *Then select three from the following list*

Italian Stuffed Shells  
Linguini Gorgonzola  
Ziti Marinara  
Penne Vodka Cream  
American Chop Suey  
Kapusta with Egg Noodles  
Homemade Macaroni & Cheese  
Baked Beans  
Crab Cakes  
Sweet & Hot Sausage with Onions & Peppers  
Blue Seal Kielbasa  
Potato & Cheese Pierogies  
Lazy Galumpki  
Pork Fried Dumplings  
Meatballs  
Chicken Wings  
Chicken Tenders  
Marinated Grilled Chicken Breasts  
Baked Sliced Ham

*(Please add 7% sales tax and 19% gratuity to buffets.)*



## Non-Alcoholic Beverages, Tea & Coffee

*We provide a full gourmet coffee & tea station with all of our menus. For additional coffee flavors or brands please contact our catering manager. We also offer a wide range of non-alcoholic beverages.*

Gourmet Tea & Coffee Station, featuring “Dean’s Beans” coffee, and “Bigelow” Teas

Fresh Brewed Iced Tea

Fresh Brewed Raspberry-Infused Iced Tea

Lemonade

Limeade

Raspberry or Strawberry Lemonade

Fruit Punch

Sparkling Fruit Punch

Mulled Cider

Apple Cider

Sparkling Cider

Sparkling Grape Juice

*These beverages can be served, passed by our wait staff or set up as a station inside or outdoors on a nice hot summer day. All of these options are served in our glassware, or in our glass serving urns with polished servers and fruit garnishes.*

### **Pricing**

*Passed by Waitstaff: \$1.25/person*

*Served at Table: \$1.00/person*

*Deluxe Station: \$3.50/person*

*Choose 3 in Glass Urns, Fruit Garnished, Garnished Table*

## Alcoholic Beverages

*Alcoholic beverage options are available only at facilities that do not hold a liquor license. We are an insured caterer and can provide bar service if prearranged. For more information and for a full listing please contact us.*

### Host Bars

*Prices will vary for host bars; please call for pricing.*

*We also supply licensed Serve Safe Certified Bartenders for any function at the rate of \$15/Hour.*



## Sample Deluxe Buffet

*This buffet would be appropriate for any retirement party, class reunion or even for a wedding reception.*

### Social Hour

Deluxe Fruit Crudite & Cheese Display, featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Marinated Mozzarella, Brie, Gorgonzola, Assortment of Fresh Seasonal Fruits, Vegetables with Dips and Imported Olive Tray

### Deluxe Buffet — Chef Designed Menu

#### *Entrees*

Roast Tenderloin of Beef, Chef Carved with Choice of Bearnaise Sauce, Stilton Butter & Horseradish Sauce  
Filets of Sea Bass, Marinated in Lemon Ginger Shallot Reduction, Garnished with Fresh Thyme & Lemon Wheels  
Prosciutto-wrapped Marinated Chicken Breast, Topped with Gorgonzola Cream Sauce and Layered on a Bed of Steamed Spinach

#### *Sides*

Whole Roasted Baby Red Potatoes with Garlic and Rosemary  
Grilled Asparagus with Roasted Red Peppers and Balsamic Drizzle  
Layered Native Tomatoes and Fresh Mozzarella Topped With Roasted Garlic and Basil Dressing  
Pear, Spiced Walnut and Stilton Salad Topped with Fresh Raspberries and finished with a Chambord Vinaigrette

Hot Bread & Roll Basket Featuring a Home Baked Onion Poppy Loaf

### Dessert Buffet

Lemon Mousse with Shortbread Cookie Garnish  
Roasted Bosc Pears Stuffed with Apricots, Raisins and Brown Sugar Drizzled with Butterscotch  
Banana Maple Bread Pudding with Caramelized Pecans and Vanilla Bean Ice Cream  
Assortment of Cakes and Pastries  
Gourmet Coffee & Tea Station

*This is an upgraded Chef Designed Menu.  
Please call for pricing.*



# Sample Meeting Menu

*These menu suggestions would be appropriate for a corporate breakfast or luncheon and would work as a simple meal solution to any group gathering.*

## Continental Breakfast

Assorted Home Baked Muffins  
Miniature Danish  
Croissants & Miniature Bagels  
Hard Boiled Eggs  
Fresh Fruit Platter  
Cheese Tray  
Assorted Juice Carafes  
Coffee & Tea

## Luncheon

Assorted Deli Wraps  
Assorted Stuffed Croissants  
Homemade Soup  
Garden Salad  
Fruit Salad  
Potato & Egg Salad  
Pickle Olives & Chip Platters  
Cookie & Brownie Tray

*For hot luncheon options please inquire.*

*Planning a series of meetings? Ask about menu plans for extended stays!*

*This is an upgraded Chef Designed Menu. Please call for pricing.*



# Sample Wedding Menu

*This sample menu features both a spectacular stationary cheese display, as well as butler-served hors d'oeuvres.  
The four course meal is crowned with a delicious blackberry and chocolate concoction served in a visually impressive martini glass.*

## Social Hour

### *Stationary Display*

Cheese Board featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Brie, and Gorgonzola; Homemade Breads and Crackers  
Garnished with Seasonal Berries and Imported Olives

### *Butler Service*

Fresh Maine Lobster and Garden Chives in Puff Pastry with White Wine Hollandaise Sauce  
Pistachio Crusted Lamb Lollipops with Cherry Drizzle

*This is an upgraded Chef Designed Menu.  
Please call for pricing.*

## Chef Designed Plated Dinner Menu

### *1st Course*

*Summer:* Chilled Strawberry Soup with Miniature Sugar Cookie  
*Winter:* Acorn Squash Bisque with Rosemary Honey Cracker

### *2nd Course*

Candied Pecans, Fresh Strawberries and Gruyere Cheese  
on a Bed of Mesclun Greens with Champagne Vinaigrette

### *3rd Course*

#### *Choice of*

Grilled Filet Mignon with Cognac Demi-Glaze and Pan-Fried Portobella Mushrooms  
Seared Mahi Mahi with Tomato Curried Cream Sauce on a Creamy Saffron Risotto  
Pomegranate Glazed Quail Topped with Tangerine Relish on Bed of Arugula

All Accompanied by Grilled Seasoned Asparagus

## Dessert Course

Blackberry Mousse and Fudge Brownie  
Layered in Martini Glass with  
Fresh Whipped Cream and Fruit Garnish

