

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.*

