

Buffet Menu

Hors d'oeuvres – Butlered

Select six from the list below:

Assorted Mini Quiches
Florentine, Lorraine, Cheese and Wild Mushroom
Vegetarian Spring Rolls with Spicy Duck Sauce
Maryland Lump Crab Cakes with Dijon Aioli
Chicken Cordon bleu mini
Vegetable Samosas
Chicken Satay with Peanut Dipping Sauce
Mini Reubens with Spicy Brown Mustard
Wild Mushroom in Phyllo
Spanakopita
Franks in a Blanket
Crisp buffalo Chicken
Tuna Tartare with Wasabi Aioli
Beef Fajitas with Pico de Gallo
Shrimp Potstickers
California Rolls
Vegetable Sushi Rolls

Hors d'oeuvres – Displayed

Garden Vegetables with Assorted Dips
International and Domestic Cheeses with Assorted
Flatbreads and Crackers

First Course

Select one, pre-set:

The Wedge

*Baby Iceberg Lettuce, Smoked Bacon, Blue
Cheese and Organic Grape Tomatoes*

Mesclun Salad

*Assorted Baby Greens and Herbs with Organic
Grape Tomatoes and Lemon Vinaigrette*

Caesar Salad

*Romaine Hearts with Parmesan Croutons
and Garlic Caesar Dressing*

Entrées – Buffet

Cheese Manicotti

With Fire-Roasted Tomato Sauce

Plus, three from the below list:

Braised Beef Short Ribs

with Gremolata

Maple Roasted Chipotle Chicken

with Pear Tomato Cream

Oven-Roasted Salmon

with Black Olive and Pear Tomato Tapenade

Miso-Glazed Salmon

Roasted Tilapia

with Lemon Beurre Blanc

Herb-Roasted Loin of Pork

with Citrus Jus

Accompaniments

Select three:

Red-Skinned Smashed Potatoes

Roasted Bliss Potatoes

Seasonal Vegetables

Haricots Verts

Toasted Orzo

Jasmine Rice

Dessert

Select one:

Cheese Cake

Chocolate Cake

Occasion Cake

Fresh Brewed Coffee and Herb Tea

Plated Menu

This event features a variety of Hors d'oeuvres, Salads and Entrées, giving you menu flexibility with tableside service. This includes Premium Open Bar for the duration of the event and tableside Wine Service during dinner.

Hors d'oeuvres – Butlered

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Assorted Mini Quiches

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Maryland Lump Crab Cakes with Dijon Aioli

Chicken Cordon bleu mini

Vegetable Samosas

Chicken Satay with Peanut Dipping Sauce

Mini Reubens with Spicy Brown Mustard
Wild Mushroom in Phyllo
Spanakopita
Franks in a Blanket
Crisp buffalo Chicken
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Shrimp Potstickers
California Rolls
Vegetable Sushi Rolls

Hors d'oeuvres – Displayed

Garden Vegetables with Assorted Dips
International and Domestic Cheeses with Assorted
Flatbreads and Crackers

First Course

Select one, pre-set:

The Wedge

*Baby Iceberg Lettuce, Smoked Bacon,
Blue Cheese and Organic Grape Tomatoes*

Mesclun Salad

*Assorted Baby Greens and Herbs with Organic
Grape Tomatoes and Lemon Vinaigrette*

Caesar Salad

*Romaine Hearts with Parmesan Croutons and
Garlic Caesar Dressing*

Main Course

Select three:

Braised Beef Short Ribs

Syrph Braised Beef Short Ribs with Red-Skinned Smashed Potatoes, Seasonal Vegetables and Gremolata

Maple Roasted Chipotle Chicken

Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens, New England Succotash and Pear Tomato Cream

Pan Seared Citrus Salmon

Farm raised Salmon pan seared with essence of Ginger and Clementine, served with toasted Moroccan Vegetable Cous Cous

Miso-Glazed Salmon

With Jasmine Rice and Baby Bok Choy

Roasted Tilapia

*Roasted New Potatoes, Seasonal Vegetables,
Lemon and White Wine Beurre Blanc*

Herb-Roasted Loin of Pork

with Herb-Roasted New Potatoes, Seasonal Vegetables and Citrus Jus

Seafood Manicotti

Four Cheese-filled Manicotti Au Gratin, topped with a Seafood Medley served with a Creamy Alfredo and Pomodoro Ragu duo drizzled with Pesto

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a Warm Tomato Salad

Dessert

Select one:

Cheese Cake

Chocolate Cake

Occasion Cake

Fresh Brewed Coffee and Herb Tea