
Buffets

Your Customized Buffet includes a Green Market Salad, 2 Selected Chilled Salads, 2 Selected Main Entrees, In-Season Vegetables Selected Starch, Freshly Baked Rolls & Whipped Butter (Selections are Below)

Chilled Salads

Select Two Salads

Traditional Caesar Salad
Mesculan Greens with Pears, Walnuts & Gorgonzola
Classic Antipasto Salad
Roasted Potato, Bacon & Scallion Salad
Tomato & Sweet corn Salad w/Red onions, Feta cheese & Kalamata olives
Sun-Dried Tomato, Artichoke, Basil & Penne Pasta

Starch Selections

Select One Starch, Please

Garlic Mashed Yukon Gold Potatoes
Butter Whipped Potatoes
Roasted Red Bliss Potatoes tossed with Rosemary
Baked Duchess Potatoes
Traditional Rice Pilaf
Sweet Whipped Yams Finished with Toasted Pecans

Chef Selected In-Season Vegetables

Freshly Baked Rolls & Butter will Be Displayed

Buffet Entrée Selection

Select Two Items, Please

Carved Items

Roasted Strip Loin Served with a Brandied Peppercorn Sauce
Slow Roasted Prime Rib Au Jus
Carved Beef Tenderloin (add \$5.00 per person)
Roasted Pork with Fennel Crust
Oven Roasted Turkey Breast served with Tarragon Mayonnaise & Dijon Mustard

Beef

Beef Bourguignon (Braised Boneless Short ribs) served with Saffron Rice

Poetry

Harbour Stuffed Chicken – Stuffed with Sun-Dried Tomato,
Basil, Pine Nuts, & Artichokes
Traditional Chicken Marsala over Linguine Pasta

Sautéed Chicken French with a Sherry Cream Sauce
Chicken Saltimbocca
Herbed Chicken Breast with Artichoke, Crimini Mushrooms with Angel Hair Pasta

Seafood

Classic Seafood Newburg served with Puff Pastry Shells
Pan Seared Tilapia with an Herbed Tomato Risotto
Baked Atlantic Salmon with a Dill Crust, Mustard Beurre Blanc

Pork & Veal

Sautéed Veal Saltimbocca – Veal Cutlet topped with Spinach, Prosciutto
Sage & Gruyere Cheese
Herb Roasted Pork Loin with Creamed Cabbage & Ham
Traditional Veal Oscar presented with Asparagus, Hollandaise &
Sautéed Lump Crab (add \$2.00 per person)
Pork Tenderloin, Sliced and served with a Dried Fruit Compote

Pasta

Fettuccini Alfredo with Sautéed Shrimp & Broccoli
Cheese Tortellini with Spinach, Bell Peppers & Artichokes
Penne tossed with Grilled Chicken, Tomatoes, Basil & Garlic and Olive Oil

Stations

Salad Station

(Select One Salad)

Marketed Green Salad with Condiments

Or

Traditional Caesar Salad

Either selection is tossed to order with Grilled Chicken, Dressing, Croutons and Cheese
Both are presented with Fresh Cracked Pepper
(Substitute Shrimp for Chicken add \$3.00 per person)

Pasta Station

(Select any Two Pastas)

Penne, Farfalle, Fussily or Tortellini

Select any Two Sauces

Tomato Vodka, Alfredo, Marinara or Pesto

Presented with Cracked Black Pepper, Diced Prosciutto & Shredded Asiago Cheese

(Carving options on following page).

Carving Station

(Select One)

Appropriate Chef-selected condiments & Silver Dollar Rolls
accompany all Carving presentations

Tenderloin of Beef

Roasted Beef Tenderloin served with Herbed Horseradish Cream
& Whole Grain Mustard
(Add \$5.00 per person)

Oven Roasted Breast of Turkey

Chef-carved & served with Cranberry Sauce, Tarragon Mayonnaise,
Dijon Mustard

Peppercorn Crusted Sirloin of Beef

New York Strip served with a Brandied Peppercorn Sauce, Horseradish
& Whole Grain Mustard
(Add \$3.00 per person)

Fennel & Herb Roasted Pork

Served with Basmati Rice

Slow Roasted Prime Rib of Beef

Prime Rib served with Au Jus & a Horseradish Cream Sauce

Australian Rack of Lamb

Oven Roasted Racks of Lamb served with Minted Fruit Chutney
(Add \$6.00 per person)