



BUFFET DINNER



All Dinner Buffets include Iced Tea, Freshly Brewed Regular & Decaf Coffee, and a selection of Hot Teas

THE MEDITERRANEAN

(minimum of 25 guests)

Caesar Salad with Herb Croutons, Kalamata Olives and Fresh Grated Parmesan

Antipasto Salad

Tuscan Bean Salad

Sliced Vine-Ripened Tomatoes with Fresh Mozzarella and Balsamic and Basil Oil

Rigatoni Bolognese

Grilled Catch with Tomatoes, Capers and Olives

Herb-Crusted Chicken Breast with Three Pepper Ragout

Roasted Orzo Rice Pilaf

Grilled Italian Style Vegetables

Focaccia Rolls and Garlic Bread

Tiramisu, Amaretto Cake, Cannoli and Toscanella

THE ALL AMERICAN BBQ

(minimum of 25 guests)

Tossed Garden Greens with Cherry Tomatoes, Cucumbers, Sliced Mushrooms and

Shredded Carrots with a selection of Dressings

Red Potato Salad

Macaroni & Cheese Salad

Green Bean Salad

Cole Slaw

Blazin BBQ Chicken

Grilled New York Strip Steaks with Wild Mushrooms

Mahi-Mahi with Roasted Corn Relish

Baked Potato Bar with a variety of Toppings

Baked Beans

Corn on the Cob

Apple Pie, Peach Cobbler, Lemon Mousse Cake, Blondies and Brownies



A TASTE OF NEW ORLEANS

(minimum of 25 guests)

Seafood Gumbo

Creole Salad Station with a selection of Dressings

Red Bean & Rice Salad

Potato Salad with Stone Ground Mustard

Pickled Vegetable Salad

Chicken Etouffee

Andouille Sausage and Seafood Jambalaya

Bourbon Street New York Strip Steak

Hush Puppies

New Orleans Style Vegetable Stew

Corn Bread Muffins, Rolls and Butter

Pecan Pie, Bread Pudding with Bourbon Sauce and Pineapple Beignets

PACIFIC RIM

(minimum of 25 guests)

Asian-Inspired Salad Station with Cocunuts, Cashews, Pepper Julienne, Bean Sprouts and

Orange Sesame Dressing

Asian Cabbage Slaw

Shrimp and Snow Pea Salad

Grilled Tofu Salad

Sweet and Sour Roasted Pork Loin

Grilled Hawaiian Chicken

Sesame-Crusted Mahi Mahi with a Soy Ginger Glaze

Sweet and Sour Tofu Stir Fry

Vegetable Fried Rice

Five Spice Steamed Vegetables

Warm Rolls and Butter

Ginger Pear Cobbler, Pineapple Upside Down Cake and Green Tea Mousse



NEW ENGLAND CLAM BAKE

(minimum of 25 guests)

New England Clam Chowder

Tossed Field Greens, Fresh Herbs, Vine-Ripened Tomatoes and Cucumbers

Blue Cheese Dressing and Balsamic Vinaigrette

Red Cabbage Slaw

Roasted Sweet Potato Salad with Maple Pecan Vinaigrette

Forest Mushroom and Orzo Pasta Salad

Vegetable Crudités with Smoked Fish Dip

Honey Dijon Glazed Chicken Breast

Dill Roasted Salmon, Chardonnay Butter Sauce

*Carved Prime Rib Au Jus**

Clams, Shrimp and Mussels Steamed and Served with Drawn Butter

Steamed Asparagus and Julienne Vegetables

Sweet Corn

Red Bliss Potatoes

Dinner Rolls and Butter

Boston Cream Pie, Key Lime Pie, Chocolate Mocha Torte,

Banana Cheesecake and assortment of Cookies



BUILD YOUR OWN BUFFET

(minimum of 25 guests)

SOUP

(select ONE for the group)

- Beef Barley*
- Tomato Florentine*
- Roasted Corn Chowder*
- Potato Leek*
- Mediterranean Mushroom*

SALAD

(select TWO for the group)

- Barley Confetti Salad*
- Seafood Pasta Salad*
- Asparagus and Mushroom Salad*
- Island Root Vegetable Salad*
- Red Beans and Rice Salad*
- Tomato and Basil Salad*
- Antipasto Salad*
- Tuscan Pasta Salad*

Tossed Garden Greens with Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Shredded Carrots with a selection of Dressings

ENTREES

(select THREE for the group)

- Baked Salmon with Fresh Dill*
- Grilled Mahi Mahi with Roasted Corn Relish*
- Seared Tilapia "Valencia" (Saffron, Tomatoes and Peppers)*
- Trout "Florentine"*
- Braised Beef Short Ribs*
- Balsamic Glazed Chicken Breast*
- Herb Crusted Chicken Breast with Three Pepper Ragout*
- Roasted Vegetable Ravioli in Brown Butter*
- Braised Beef with Peppers and Onions*
- Lemon Roasted Chicken*
- Chicken Marsala*

ACCOMPANIMENTS

(select THREE for the group)

- Buttermilk Mashed Potatoes*
- Potato and Portabello Gratin*
- Wild Rice Pilaf*
- Pesto Rice Pilaf*
- Herb Roasted Potatoes*
- Macaroni and Cheese*
- Asparagus with Sautéed Vegetable Julienne*
- Green Bean Casserole*
- Raspberry Glazed Baby Carrots*
- Vegetable Sauté*
- Steamed Vegetable Medley*
- Creole Vegetable Stew*

Warm Dinner Rolls and Butter

DESSERTS

Pastry Chef's Selection of Freshly Baked Cakes, Pies and Cobbler of the Day