

CATERING, PLATED AND BUFFET MENUS

WORKING DINNER BUFFET

(Minimum 15 Guests)

SALADS

Artisanal Greens, Assorted Dressings

Chef's Choice

Two Composed Salads (Ex. Grain Salad, Seasonal)

HOT BUFFET

Soup Du Jour

Chef's Choices

Two Entrees Items

One Starch

Two Seasonal Vegetables

DESSERT

Assorted Cookies

Chef's Choice Assorted Dessert

Sliced Seasonal Fruit

ASSORTED SOFT DRINKS

Regular and Decaf Coffee, Specialty Teas

PLATED DINNER MENU

FIRST COURSE

Please Choose One from Below:

Mache Frisee Salad, East Coast Peaches, Market Blueberries, Spiced Sunflower Seeds, Old Chatham Ewes Blues,
Sage Champagne Vinaigrette
Grilled Baby Romaine, Shaved Grana Padano, Rosemary Focaccia Crostini
House Made Caesar Dressing
Kale Salad, Fuji Apple, Celery, Carrots, Spiced Walnuts, Maple Mustard Vinaigrette
House Made Gnocchi, Local Squash, Brown Butter Sage, Whipped Ricotta
Pan Seared Lump Crab Cakes, Apple Fennel Slaw, Old Bay Aioli
Cioppino Stew, Mussels, Clams, Market Fish, Saffron Tomato Broth, Grilled Crostini
Seasonal Soup Du Jour

SECOND COURSE

Please Choose Two from Below:

Peppercorn Crusted Filet Mignon, Brandy Cream, Cippolini Onions
Pat La Freida Dry Aged Sirloin, Cabernet Demi-Glace Reduction
Chianti Braised Short Ribs, Frizzled Leeks
Crispy Long Island Crescent Duck Breast, Blackberry Gastrique
Herb Crusted Colorado Rack of Lamb, Dijon Lamb Jus
Rosemary Braised Lamb Shank, Lamb Jus
Grilled Kurobuta Pork Chop, Bacon, Pomegranate & Pecan Chutney
Skuna Bay Salmon, Micro Herb Salad, Citrus Buerre Blanc
Pan Seared Diver Scallops, Truffle Leek Ragout
Citrus Charred Octopus, Wild Bean Ragu, Red Pepper Sauce
Roasted Chilean Seabass, Lobster Nage
Porcini Crusted "Bell & Evans" French Cut Chicken Breast, Wild Mushroom Sauce
Crispy Chicken Milanese, Arugula, Fresh Mozzarella, Balsamic Drizzle

Vegetarian Options:

Char Grilled Cauliflower Steak, Gremolata, Romesco Sauce
Roasted Vegetable Quinoa Cakes, Seared Turnips, Local Beets, Micro Salad

THIRD COURSE

Please Choose One Dessert from Choices:

Apple Crumble, Vanilla Bean Gelato
Challah Bread Pudding, Bourbon Caramel
Chocolate Melt Away Cake, Sweet Cream
Basque Cheesecake, Dried Fruit Walnut Chutney
Deconstructed Carrot Cake, Candied Carrots, Homemade Caramel
Seasonal Sliced Fruit

Assorted Soft Drinks, Coffee, Decaf, Specialty Teas

ITALIAN STYLE DINNER BUFFET

SALADS

Blistered Cherry Tomato, Local Infused Burrata, Fresh Basil, Aged Balsamic
Panzanella Salad, Cucumber, Red Onion, Mozzarella, Cucumber, Ciabatta, Oregano Vinaigrette
Antipasto Platter, Cured Italian Meats, Marinated Olives, Grilled Artichokes

HOT BUFFET

Pasta Fagiole
Fritto Misto, Calabrian Chili Aioli
Pan Seared Chicken Marsala, Wild Mushrooms, Fresh Herbs
Pan Seared Branzino, Heirloom Tomato Salad
Orecchiette Pasta, Sundried Tomato, Arugula Pesto, Burrata, Toasted Breadcrumbs
Seasonal Risotto
Sautéed Broccoli Rabe, Roasted Garlic

DESSERT

Tiramisu
House Made Cannoli's

Assorted Soft Drinks, Coffee, Decaf, Specialty Teas

CHINESE DINNER BUFFET

SALADS

Crunchy Asian Cabbage Slaw, Sesame Vinaigrette
Cucumber, Edamame, Carrots, Daikon Radish, Snow Pea Sprouts, Ginger Dressing
Vegetable Lo Mein Noodle Salad, Sweet Thai Chili Dressing

HOT BUFFET

Miso Soup, Tofu, Mushrooms
Sesame Beef & Broccoli, Soy Glaze
Green Tea Steamed Islandic Cod, Lemongrass Broth, Scallions
Pineapple Vegetable Fried Rice
Fried Vegetable Egg Roll
Stir Fry Seasonal Vegetables

DESSERT

Asian Pear Cobbler, Chinese 5 Spice Whip Cream
Chocolate Melt Away Cake
Fortune Cookies
Sliced Seasonal Fruit

Assorted Soft Drinks, Coffee, Decaf, Specialty Teas