

Five Star Buffet Menu

We can customize the perfect menu to accommodate your palate and budget...

Hand Passed Hors d'oeuvre

(Choose from our sample hand passed hors d'oeuvres menu or we will work with you to design a custom menu to fit your particular occasion.)

Creamy warm brie with blueberry-balsamic Cabernet jam

Spinach and feta in crispy filo pastry

Pan seared duck breast canapes with sweet onion confit

Chicken cordon bleu bites

Parmesan risotto cakes with citrus and herb shrimp

Miniature Beef Wellingtons

Roasted golden beet and goat cheese tarts

Caprese bites with heirloom tomato, fresh buffalo mozzarella and sweet fresh basil

Fresh Garden Salads

(Choose One)

Spinach salad with poached pear, candied pecans and gorgonzola cheese

Roasted Beet salad with honey roasted pistachios, golden raisins and goat cheese

Baby Arugula salad with lemon, olive oil and shaved Parmesan-Reggiano

Fresh field greens with berries, feta cheese and candied pecans

Iceberg lettuce wedge with bacon, diced tomato and blue cheese crumbles

Entrees

(Choose Two)

Pancetta stuffed Airline chicken breast with herb jus

Pan seared chicken breast with white wine-lemon caper sauce with caramelized onions

Chicken Marsala

Crispy seared Duck breast with honey balsamic glaze

Pork Tenderloin medallions with Dijon mushroom sauce

Grilled Scottish Salmon with smoked tomato beurre blanc

Chilean Sea bass with lemon-herb Maître d Hotel butter

Blackberry braised Beef short ribs with roasted root vegetables

Chef Carved Prime Rib of Beef au jus

New York Strip Tournedos au Poivre

Filet Roquefort

Pan seared Salt Marsh lamb chops

Side Items

(Choose Three)

Bay scented Rice Pilaf

Truffled new red mashed potatoes

Potatoes Dauphinoise

Parmesan and Wild mushroom Risotto

Haricot vert Amandine

Seasonal Vegetable Medley

Asparagus with citrus and olive oil

Caramelized Broccolini with Garlic

Roasted Parmesan Cauliflower

Sautéed Spinach with caramelized onion and bacon

Creamed Spinach

Roasted Brussels Sprouts with Honey and Gorgonzola cheese

Wild Mushroom Gratin

All menus are fully customizable and pricing is based off menu selection.

**Plated and Served Dinners are available for an additional charge

Beverages

~All the following beverages are included~
Water ~ Iced Tea ~ Freshly Brewed Coffee
(Sweeteners, Creamers, and lemons included)

Desserts

Add sweet endings to your meal for an additional fee.

Ask for details...