

# **BUFFET DINNER**

**(max 180 guests)**

## **Includes**

One Hour Butler Passed Hors D 'Oeuvres  
Two Entrees ~ One Plated Salad  
Two Accompaniments  
Assortment of Freshly Baked Breads and Infused Whipped Butter  
Coffee and Tea Station with Coffee Treats

## **Hors D 'Oeuvres**

**Please Select Four Passed Hors D 'Oeuvres**

### **Group One**

**Maximum of Two Selections from Group One**

Filet Mignon Bite  
Chicken Empanada  
Beef Tenderloin Toast  
Spicy Peach BBQ Brisket  
Crab Cake with Cajun Remoulade  
Jumbo Shrimp with Cocktail Sauce  
Sweet Fig and Goat Cheese Crostini  
Grilled Tequila Lime Shrimp Skewers  
Bacon Wrapped Dates with Honey Citrus Sauce  
Sesame Chicken Tenders with Orange Ginger Sauce  
Chicken Kabobs with Pineapple & Green Peppers  
Mini Beef Wellington with Mushroom Duxelle  
Honey Sriracha Chicken Meatballs  
Bacon Wrapped BBQ Pork  
Mini Chicken Cordon Blue  
Ricotta Pistachio Crostini  
Smoked Salmon Canapé  
Artichoke Beignet

## **Group Two**

Cuban Spring Roll

Cucumber Canape

Vegetable Quesadilla Triangle

BLT Bites with Prosciutto, Lettuce, & Tomato

Sundried Tomato and Goat Cheese Pita Crisp

Steakhouse Wedge Skewer with Lettuce, Tomato, Applewood Smoked Bacon and Blue Cheese

Dressing

Caprese Skewers with Fresh Mozzarella and Heirloom Tomatoes, Basil Pesto

Cocktail Meatballs with Choice of Cranberry Chili or BBQ Sauce

Chorizo Cherry Pepper Poppers

Macaroni & Cheese Bites

Korean Steak Taco Roll

Antipasto Skewers

## **Pre – Set Plated Salad**

Please Select One Salad

Traditional Caesar Salad, Homemade Garlic Croutons with Our Classic Caesar

Dressing

Bibb & Romaine with Caramelized Pecans, Diced Pears, & Gorgonzola

with Pear Infused Vinaigrette

Baby Romaine Wedge with Roasted Beets, Hickory Smoked Bacon, and Toasted

Pepitas

with Champagne Dijon Vinaigrette

Mixed Field Greens with Fresh Blueberries, Strawberries, Blackberries, and Crumbled

Blue Cheese

with Herbed Balsamic Vinaigrette

# Buffet Dinner Service

## Entrees

Select Two Entrées

### Poultry

Grilled Whiskey Ginger Chicken

Grilled Chicken Breast with Fresh Mango Salsa

Grilled Bruschetta Chicken with Fresh Tomatoes and Basil

Sautéed Chicken Breast with Sundried Tomato Cream

Parmesan Crusted Chicken with Tomato Provencal

Seared Chicken Breast with Artichoke Panzanella

Chicken Limone with Lemon Caper Velouté

Wild Mushroom Stuffed Chicken with Marsala Wine Sauce - \$3.00 additional per guest

Prosciutto and Asparagus Stuffed Chicken with Aged Provolone Bechamel - \$3.00 additional per guest

### Seafood

Blackened Tilapia with Lemon Beurre Blanc

Seared Tilapia with Blistered Tomatoes and Lemon Oregano Oil

Grilled Salmon with Caper Salsa Verde - \$8.00 additional per guest

Chilean Sea Bass with Citrus Cream Beurre Blanc - \$12.00 additional per guest

### Pork

Soy Dijon Marinated Center Cut Pork Chop

Medallions of Roasted Pork Tenderloin with Blackberry Cabernet Sauce

### Beef

Red Wine Braised Beef Brisket with Rosemary Wine Reduction - \$5.00 additional per guest

Bistro Steak with Shallot Port Reduction- \$5.00 additional per guest

Medallions of Beef Tenderloin with Bacon Shallot Jam - \$12.00 additional per guest

## **Vegetarian**

Eggplant Parmigiana Lasagna  
Portabella Mushroom Ravioli with Mornay Sauce  
Grilled Vegetable Kabobs with Lemon Oregano Marinade  
Roasted Red Pepper Stuffed with Heirloom Tomatoes, Ricotta and Chimichurri Sauce  
Eggplant Wild Mushroom Napoleon served over Warm White Bean Spinach Salad topped with Basil Marinara

## **Accompaniments**

Please Select Two Accompaniments

Creamed Spinach  
Dill Roasted Carrots  
Roasted Romano Cauliflower  
Fresh Asparagus with Lemon Zest  
Green Beans with Olive Oil & Herbs  
Roasted Brussel Sprouts with Bacon Jam  
Herbed Zucchini and Yellow Squash with Red Pepper  
Green Beans with Bacon and Onions  
Grilled Vegetable Mélange  
Grilled Broccolini

BBQ Butter Potatoes  
Garlic Herb Roasted New Potatoes  
Mashed Potatoes with Horseradish Cream  
Baked Sweet Potatoes with Cinnamon Butter  
Mashed Red Potatoes with Pecorino Romano  
Bow Tie Pasta with Pesto Cream Sauce  
Mixed Grain Pilaf with Basmati Rice  
Buttermilk Mashed Potatoes  
Tomato Fried Rice