

# CASUAL BUFFET DINNER SERVICE

(Max 180 guests)

## Includes

One Hour Buffet or Passed Hors D 'Oeuvres

One Plated Salad

Two Entrées

Two Accompaniments

Baby Brioche Rolls and Rosemary Focaccia Triangles with Salted Whipped Butter

Coffee and Tea Station with Coffee Treats

## Hors D 'Oeuvres

Please Select Two Buffet Hors D 'Oeuvres or Three Passed Hors D 'Oeuvres

### Buffet Hors D 'Oeuvres – Select Two

Bruschetta Bar

*Tomatoes & Fresh Herbs, Artichoke Romano Spread and Spicy Olive Tapenade*

Imported and Domestic Cheese Display with Assorted Crackers

Baked Pita Chips with Artichoke Romano Dip and Spinach Bacon Dip

Fresh Vegetable Display with Chipotle Ranch and Roasted Garlic Hummus

Fresh Fruit Display with Creamy Citrus Yogurt and Chocolate Dip

Grilled Vegetable Display with Honey Balsamic Dip

Antipasto Display with Sliced Baguettes

Deviled Egg Display

*Traditional ~ Bacon and Chive*

OR

### Passed Hors D 'Oeuvres – Select Three

#### Hot Hors D 'Oeuvres

Macaroni and Cheese Bites

Vegetable Quesadilla Triangle

Artichoke & Romano Mushroom Caps

Cocktail Meatballs with BBQ or Cranberry Chili Sauce

Italian Sausage Cherry Pepper Poppers

Korean Steak Taco Roll

Cuban Spring Roll

**Cold Hors D 'Oeuvres**

Salami and Cheese Cornucopias

Steakhouse Wedge Salad Skewers

Fresh Tomato & Artichoke Canapes

Cheese Tartlet with Spicy Onion, Tomato and Pepper Relish

Sundried Tomato and Goat Cheese Pita Crisp

Caprese Skewers with Basil Pesto

**Casual Buffet Dinner Service**

**Pre – Set Plated Salad**

Please Select One Salad

Farmhouse Wedge with Iceberg Lettuce, Bacon, Tomato, Hard Boiled Egg, Cheddar  
Cheese

With our Buttermilk Ranch Dressing

Traditional Caesar Salad, Homemade Garlic Croutons with Our Classic Caesar  
Dressing

Mixed Field Greens with Sliced Pears, Toasted Walnuts, and Crumbled Goat Cheese  
with Pear Infused Vinaigrette

**Entrees**

Please Select Two Entrees

**Poultry**

Southern Fried Chicken Breast

Chicken Limone with Lemon Caper Velouté  
Seared Chicken Breast with Artichoke Panzanella  
Grilled Bruschetta Chicken with Fresh Tomatoes and Basil  
Grilled Chicken Breast with Fresh Mango Salsa  
Grilled Whiskey Ginger Chicken

**Stuffed Chicken Breasts - \$3.00 additional per guest**

Garlic Herb Stuffed Chicken Breast with Tomato Vodka Sauce  
Stuffed Chicken Breast with Spinach, Sausage and Ricotta, Basil Marinara

**Fish**

Blackened Tilapia with Lemon Beurre Blanc  
Seared Tilapia with Artichokes, Tomatoes and Capers

**Pork**

Sliced Hickory Smoked Ham  
Grilled Pork Tenderloin with White Wine Rosemary Velouté  
Grilled Italian Sausage with Sautéed Peppers and Onions

**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**

Roasted Red Pepper Stuffed with Quinoa and Spring Vegetables  
Grilled Portabella Mushroom Stuffed with Fresh Mozzarella and Seasonal Vegetables  
Served over Orzo with Fresh Herbs  
Portabella Mushroom Ravioli with Olive Oil and Herbs  
Three Cheese Ravioli with Tomato Basil Marinara

**Accompaniments**

Please Select Two Accompaniments

Roasted Carrots with Dill  
Roasted Root Vegetables  
Steamed Vegetable Mélange  
Herbed Zucchini and Yellow Squash with Red Pepper  
Green Beans with Herbs and Olive Oil  
Roasted Romano Cauliflower  
Roasted Brussel Sprouts

BBQ Butter Potatoes  
Old Fashioned Mashed Potatoes  
Orzo with Toasted Garlic and Herbs  
Garlic Roasted Mashed Redskin Potatoes  
Baked Cavatappi with Tomato Basil Sauce  
Baked Sweet Potato with Cinnamon Butter  
Garlic Herb Roasted New Potatoes  
Parslied New Potatoes  
Traditional Rice Pilaf