



Buffets are a fun and creative way to present meal options to your guests. We have put together some sample buffet menus to give you an idea of what we can do. Through the planning process, we will custom design the perfect combination of foods that will please you and your guests!



Selection One

Seated first course

Enjoy your choice of:

Mixed Baby Greens with apple, walnuts and balsamic vinaigrette

Classic Caesar Salad

On buffet

Asian Barbeque glazed **Pork Loin Roast**
over a bed of roasted red peppers and grilled pineapple

Herb crusted **Chilean Salmon** with balsamic-dijon sauce

Spinach and mozzarella stuffed **Breast of Chicken**
with tomato-basil coulis

Medley of roasted and grilled **Vegetables**

Roasted Potatoes with garlic and rosemary

Display of hearth baked breads with assorted rolls and sweet butter

Thirty dollars per person



Selection Two

Seated first course

Enjoy your choice of:

Salad of ripe **Tomato, Fresh Mozzarella and Basil**
with roasted red pepper with virgin olive oil

Mixed Baby Greens with blue saga, toasted almonds and raspberry vinaigrette

On buffet

Grilled London Broil with wild mushroom and shiraz sauce

Penne Pasta with shrimp, PEI mussels and littleneck clams
in white wine, garlic and butter sauce

Breast of Chicken stuffed with Smithfield ham and Monterey jack cheese over rice pilaf with light tomato cream sauce

Whipped garlic studded **Potatoes**

Medley of **Vegetables** including steamed broccoli, grilled zucchini and sautéed and brandied carrots

Baskets of assorted breads and rolls with sweet butter

Thirty-six dollars per person

Selection Three

Seated first course

Enjoy your choice of:

Seafood Antipasto of shrimp cocktail, cocktail crab claws, smoked salmon and smoked shrimp canapé with chopped onion, capers, lemon and cocktail sauce

Mixed Baby Greens with smoked duck, apricots, almonds and crispy shallots misted with apple balsamic vinegar

On buffet

Horseradish crusted **Tenderloin of Beef** carved to order
with roasted shallot-shiraz sauce

Pesto glazed and pan seared **Sea Bass** (or **Halibut**)
with jumbo lump crab over orzo and wild rice

Roast Quail with almond cranberry stuffing drizzled
with blackberry, demi glaze and cognac reduction

Baked **Red Potatoes** with parsley and roasted shallots

Steamed **Asparagus** with lemon butter sauce

Baskets of sunflower bread, focaccia, bread sticks and dinner rolls
with sweet butter

Fifty-five dollars per person