

Dinner Buffets

All American Cuisine

Please Select One of the Following:

Chicken Noodle Soup
Vegetable Minestrone Soup
Roasted Tomato Bisque
Loaded Potato Soup
Beef Barley
Broccoli & Cheddar
Clam Chowder

Please Select Two of the Following:

Bleu Cheese Wedge Salad
Watermelon, Pine Nut, Pickled Red Onion & Arugula Caprese
Asian Tuna Poke Salad
Red Leaf Romaine, Focaccia Croutons, Grape Tomatoes, Anchovy and Parmesan Dressing
Bleu Cheese & Pecan Chopped Salad with Avocado & Cucumber Dressing
Fresh Tomato & Mozzarella Layered Salad w/ Herb Oil & Balsamic Glaze
Goat Cheese with Red & Golden Beets Salad
Harvest Kale Salad

Please Select Two of the Following:

Slow Roasted Beef Shoulder Loin with Bleu Cheese Butter Sauce & Onion Chutney
Lemon Grass & Ginger Beef Kabob with Cucumber & Tarragon Salsa
Cilantro & Lime Pesto Grilled Steak with Avocado & Corn Salsa
Garlic & Peppercorn Crusted Steak with Red Wine Demi & Mushroom Ragout
Braised Short Rib Raviolis with Mushroom Cream Sauce
BBQ Slow Cooked Pork Ribs
Sweet Potato Crusted Chicken with Mustard Aioli & Pineapple Salsa
Pommery Cedar Plank Chicken
Tuscan Chicken with Sundried Tomato & Cannellini Bean Ragout & Chicken Cream Sauce
Prosciutto, Spinach & Provolone Stuffed Chicken with Caper & Thyme Chablis Butter
Swordfish Au Poivre with Asparagus & Tomato Salsa & Béarnaise Sauce
Fennel Crusted Cod with Tri Color Tomato & Lime Butter
Shrimp and Scallop in Spinach & Lemon Orzo
Chili Lime Grilled Salmon with Roasted Tomato & Avocado Salsa
Pine Nut Crusted Salmon with Lemon Thyme Chablis Sauce

Served with:

Assorted Dinner Rolls
Roasted Fingerling Potatoes
Grilled Seasonal Vegetables
Assorted Mini Tarts
Assorted Mini Flourless Chocolate Desserts
For additional Entrée Selection add \$5.00 per Person

***Minimum of 25 people**

There is an Additional Charge of \$2.00 Per Person for Fewer than 25 People

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
Please Inform your Sales Person If A Person in Your Party Has A Food Allergy*

Dinner Buffets

French Cuisine

Onion Soup
Endive, Walnut and Bleu Cheese Salad
Friséé Salad Lyonnaise
Grilled Shrimp Niçoise Salad
Gorgonzola, Fig & Onion Profiterole
Assorted Dinner Rolls
Truffle Chicken, Mushroom and Shallot Ragout
Trout Almandine
Skirt Steak Au Poivre, Caramelized Shallots, Red Wine Jus
Potato Au Gratin
Gremolata Carrots and Haricot Verts
Chocolate Mousse, Profiteroles and Crème Brûlée

Guilt Free

Chicken Barley and Vegetable Soup
Cracked Pepper, Haricot Verts, Roasted Red Peppers, Caramelized Shallots, Herb Vinaigrette
Kale, Almonds, Dried Cranberries, Pickled Onions, Goat Cheese, Mustard Cider Vinaigrette
Roasted Tomato, Cucumbers, Asparagus, Chick Pea, Lemon and Tarragon Vinaigrette

Please Select Two of the Following:

Cilantro Lime Grilled Chicken, Tri-Color Tomato and Avocado Salsa
Balsamic and Dijon Infused Chicken and Mushrooms
Sun Dried Tomatoes, Spinach, Capers, Feta Cheese Stuffed Chicken with Lemon Broth
Coffee and Peppercorn Crusted Skirt Steak, Smoked Tomato Chutney
Chimichurri Beef Kabobs, Cucumber & Dill Tiziki
Cilantro and Cumin Skirt Steak, Corn & Black Bean Salsa
Blackened Swordfish, Mango Salsa
Coriander Crusted Sea Bass, Lemon Oil
Citrus Glazed Salmon, Mint Grapefruit and Orange Confit
Herbs de Provence Salmon, Pickled Onions

Served with:

Whole Grain Dinner Rolls
Rosemary and Scallion Brown Rice
Roasted Cauliflower, Broccoli & Carrots
Assorted Chocolate Gluten Free Pastries
Assorted Mini Fruit Pastries
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Dinner Buffets

Fresh - Mex

Chicken Tortilla Soup
Southwestern Caesar Salad
Avocado, Corn, Black Bean & Roasted Tomato Salad

Please Select Two of the Following:

Adobo Rubbed Chicken, Avocado and Tomato Relish
Grilled Chicken, Caramelized Onions, Lime Aioli
Blackened Salmon, Cilantro Aioli
Cumin, Cilantro and Lime Red Snapper, Pineapple Pico De Gallo
Chili Lime Skirt Steak, Mango Salsa
Chipotle BBQ Brisket

Served With:

Jalapeno & Cheddar Corn Bread
Corn Chips, Pico De Gallo, Guacamole
Braised Short Rib Empanada
Braised Spiced Plantains & Yucca
Cajun Rice
Caramel Flan
Key Lime Pie Shots
For additional Entrée Selection add \$5.00 per Person

New England Clam Bake

Clam Chowder
Boston Bibb, Grapefruit, Bleu Cheese, Pecans
Traditional Red Bliss Potato Salad
Coleslaw
Scallion Corn Bread
Buttermilk Fried Chicken
Chorizo Mussels
Steamed Lobster, Drawn Butter, Lemon
Grilled Corn on the Cob
Watermelon and Watercress Salad
Drunken Berries, Sweet Biscuits and Whipped Cream

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