



Buffet Dinner Choices

We love to cater to your tastes. If you have a specific menu in mind, let us arrange a custom proposal just for you! We can also offer this menu as a plated/ served dinner for an additional **\$7.00 per guest**, to provide the additional china, flatware, glassware, linen napkin and coffee service

Choose one from the following selections...

Chicken...

- ~Chicken Breast Piccata with Capers & Mushrooms in Chardonnay Citrus Sauce
- ~Mediterranean Chicken Breasts topped with Montrachet, Fresh Tomatoes & Scallions
- ~Sicilian Chicken Breasts (seasoned bread crumb encrusted, smothered with slow-cooked onion, crushed tomato & herbs)
- ~Crown Chicken Breasts (Our Signature chicken dish, Pecorino cheese encrusted & oven roasted)
- ~Creamy Pesto, Artichoke Hearts & Sun-Dried Tomato Chicken Breasts
- ~Sautéed Chicken Breasts & Mushrooms with a Dijon-Sherry Sauce
- ~Chicken Marsala
- ~Chicken Pomodoro (vodka, fresh tomatoes & cream sauce)
- ~Champagne Chicken & Mushrooms (boneless breasts and thighs in creamy champagne sauce)
- ~Chicken with Green Olives, Figs & Balsamic Vinegar
- ~Stuffed Chicken Breasts with: Goat Cheese & Sun-dried Tomatoes ~or~ Spinach & Roasted Red Peppers
- ~Herb Baked Chicken Breasts with Lemon Butter Sauce
- ~Spice Rubbed Breasts ~or~ Thighs with Mustard Chive Sauce
- ~Tuscan Chicken Cakes with Tomato-Basil Sauce

Beef...

- ~Braised, Sliced Beef Roast with Mushroom Gravy
- ~Swiss Steak with Goat Cheese Mashed Potatoes
- ~Sirloin with Madeira Mushroom Sauce ~or~ Red Wine, Herbs & Mushroom Sauce
- ~Herb Grilled Flank Steak with Mixed Olives & Tomatoes
- ~Grilled Flank Steak with Apple-Bourbon Sauce ~or~ Burgundy Mushroom Sauce

Prime Beef Selections... please note below

- ~Pan Seared Medallions of Tenderloin in Peppercorn Sauce ~or~ Wild Mushroom Madeira Sauce ~or~ Stilton-Portobello Sauce ~**please add \$6.90 per guest (\$4.90)**
- ~Cognac-Burgundy ~or~ Rosemary-Garlic Roasted & Sliced Tenderloins ~ **please add \$6.90 per guest (\$4.90)**
- ~Slow Roasted, Rosemary & Garlic Studded Prime Rib sided by Crème Horseradish or AuJus ~ **please add \$5.60 per Guest (\$3.60)**
- ~Pepper Crusted Top Sirloin sided by Worcestershire-Glazed Portobello's ~**please add \$5.60 per guest (\$3.60)**
- ~Grecian Skillet Rib Eye Steaks ~ **please add \$4.00 per guest (\$3.00)**
- ~Stuffed Beef Brisket Braised in Beer ~ **please add \$2.85 per guest**
- ~Creole Hash Brown Stuffed Flank Steak ~ **please add \$2.85 per guest**

Pastas...

- ~Turkey Tetrazzini with Sherry-Mushroom Sauce & Sharp Cheddar
- ~Prosciutto & Pisselli Penne in Dijon Cream Sauce
- ~Three-Cheese Tortellini with Bolognese Sauce
- ~Farfalle Pasta Florentine with Chicken & Artichokes
- ~Creamy Gorgonzola & Toasted Walnut Fettuccine ~or~ Penne
- ~Three Mushroom Ragu with Fettuccini
- ~Rigatoni with Italian Sausage & Tomato Vodka Sauce
- ~Fettuccini with Smoked Salmon, Leeks & Montrachet Sauce
- ~Chicken & Asparagus in a White Wine Butter Sauce over Penne
- ~Penne Pomodoro with Grilled Chicken Strips or Sautéed Shrimps
- ~Creamy Gruyere & Shrimp Pasta ~or~ Shrimp & Artichoke Pasta in a Lemon-Wine Sauce~ **please add \$3.00 per Guest (\$2.00)**



~Crab & Ricotta Cannelloni ~ **please add \$4.65 per guest (\$3.65)**

Pork...

- ~Pork Tenderloin Medallions in Green Peppercorn Sauce ~or~ Wild Mushroom & Madeira Sauce
- ~Pork Cutlets with Granny Smith Apples ~or~ Cognac Cream Sauce ~or~ Creamy Dijon/Sherry Sauce
- ~Pork Cutlets with Capers & Mushrooms in a Chardonnay Citrus Sauce
- ~Rosemary-Garlic Roasted Pork Loin with White Wine Mustard Sauce
- ~Sicilian Pork Cutlets (seasoned bread crumb encrusted, smothered with slow-cooked onion, crushed tomato & herbs)
- ~Pork Cutlets Marsala
- ~Marinated Pork Tenderloins with Chili-Cranberry Glaze
- ~Grilled Pork Tenderloin sided by Peach-Ginger Sauce
- ~Fennel Crusted Loin of Pork
- ~Pan Roasted Pork Chops with Bourbon Sauce
- ~Garlic & Herb Roasted Pork Loin

Seafood... Please add \$5.85 per guest (\$3.85)...

- ~Low Country Crab Cakes with Remoulade Sauce ~or~ Lemon-Caper Aioli
- ~Grilled Shrimp with Charred-Tomato Vinaigrette
- ~Shrimp, Chicken & Sausage Paella
- ~Grilled Mahi-Mahi with Orange-Almond Sauce
- ~Grilled Grouper with Moroccan Salsa (roasted red peppers, kalamata olives, white raisins, orange juice & mint)

Please add \$4.30 per guest (\$2.30)...

- ~Pecorino Encrusted & Baked Tilapia Fillets ~or~ Seared with Lemon-Tarragon Sauce
- ~Paprika-Lemon Dill Salmon Fillets with Cucumber Salsa ~or~ Remoulade
- ~Roast Salmon with Orange Ginger Glaze ~or~ Barbecue Beurre Blanc
- ~Poached Salmon Dijonnaise
- ~Creamy Cheddar Cheese Grits with Sautéed Shrimps, Mushrooms & Bacon
- ~Shrimp Cakes ~or~ Salmon Cakes with Remoulade or Lemon-Caper Aioli

Lamb...please add \$6.85 per guest (\$4.85)

- ~Lemon-Oregano Grilled Butterflied Leg of Lamb
- ~Lamb Shanks Braised in Merlot with Caramelized Onions

Veal...please add \$8.35 per guest (\$6.85)

- ~Veal Scaloppini with Gorgonzola Cream Sauce
- ~Osso Bucco (Veal shanks braised in olive oil, white wine, onions, tomatoes, garlic, anchovies, carrots and lemon peel)

Choose three side items...

Salads...

- ~Confetti Spinach Salad (shredded carrots, jicama and red cabbage with champagne vinaigrette)
- ~Blue Cheese or Goat Cheese, Apples & Spinach Salad with Dijon Vinaigrette ~or~ Maple Vinaigrette
- ~Spinach & Romaine with Beets, Walnuts & Goat Cheese with Sherry Vinaigrette
- ~Wild Greens, Mandarin Oranges & Sugared Pecans with Citrus Vinaigrette
- ~Classic Caesar Salad with Pecorino Cheese Croutons
- ~Grapes, Blue Cheese & Mixed Greens with Sherry-Walnut Vinaigrette
- ~Romaine, Spinach, Fresh Pear & Blue Cheese Crumbles with Citrus Vinaigrette
- ~Mixed Greens, Crumbled Feta ~or~ Montrachet, Roasted Red Peppers, Toasted Pine Nuts with Balsamic Vinaigrette
- ~Greek Caesar Salad with Crumbled Feta, Kalamata Olives, Pita Chips & Oregano-Caesar Dressing

Please add **.75 cents per guest** for the following salads...

- ~Chianti Insalata (romaine, parmesan, genoa salami, roma tomatoes, garbanzo beans and our special creamy



chianti dressing)

~Irish Pub with Creamy Tarragon Dressing (bibb, romaine, beets, cucumbers, roma tomatoes, celery, red cabbage, red onions, hard boiled eggs, white cheddar or crumbled blue cheese)

Vegetables...

- ~Roasted Seasonal Vegetables with Garlic, Fresh Herbs, & Olive Oil ~or~ Cilantro Butter
- ~Petite Green Beans with Pesto ~or~ Bacon & Shallots ~or~ Wild Mushrooms ~or~ Lemon-Sage Butter
or~ Pecan Butter
- ~Vegetable Medley in White Wine Butter Sauce
- ~Creamed Haricot Vert with Corn & Mushrooms
- ~Garlicky Green Beans & Cauliflower with Petite Potatoes
- ~Collard Greens with Sun-Dried Tomatoes
- ~Zucchini & Green Beans with Bacon & Herbs
- ~Roasted Zucchini with Feta & Lemon Vinaigrette
- ~Roasted Green Beans with Sun-dried Tomatoes
- ~Spinach with Olives, Raisins & Pine Nuts
- ~Creamed Spinach with a Splash of Chardonnay & Sautéed Mushrooms ~or~ Parmesan Crumb Crust
- ~Gratin of Tomato & Zucchini
- ~Cheesy Broccoli ~or~ Creamed Corn Casserole
- ~Carrots Glazed with Balsamic Vinegar
- ~Dill Buttered Medley of Cauliflower, Carrots & Broccoli
- ~Broccoli with Extra Virgin Olive Oil & Garlic Chips

Please add \$1.15 per guest....

- ~Roasted Asparagus with Red Bell Pepper ~or~ Lemon-Sage Butter ~or~ Lemon-Garlic Oil

Potatoes, Rice & Others...

- ~Roasted Garlic-Gruyère ~or~ Caramelized Onion & Gorgonzola Mashed Potatoes
- ~Chipotle-Chile & Smoked Gouda Mashed Potatoes
- ~Chipotle ~or~ Gingered Smashed Sweet Potatoes with Coconut Milk
- ~Red Potatoes Roasted with Herbs, Garlic & Olive Oil
- ~ Potato "Cupcake" choices: Basil Pesto, Goat Cheese Rosemary or Bacon & Gruyere
- ~Baked ~or~ Mashed Potatoes sided by Bacon Pieces, Sour Cream, Cheddar Cheese & Chives
- ~Scalloped Potatoes ~or~ Three-Cheese Au Gratin Potatoes
- ~Rice Jardin (wild & white rice sautéed with zucchini, corn & tomatoes)
- ~Israeli Couscous with Roasted Mushrooms
- ~Garden White & Wild Rice Pilaf
- ~Green Chili & Monterey Jack Rice
- ~Rice Medley with Kale, Swiss Chard & Almonds
- ~Sun-dried Tomato & Mushroom Orzo with Parmesan
- ~Orzo Au Gratin
- ~Risotto with Sun-dried Tomatoes ~or~ Butternut Squash & Parmesan ~or~ Roasted Asparagus & Walnuts
- ~Smokin' Bacon Mac & Cheese
- ~Macaroni & Goat Cheese
- ~Smoked Gouda Cheese Macaroni

Choose one from the following selections...

Desserts...

- ~Pastry Chef's Choice of Assorted Mini Sweets
- ~Lemon-Coconut Angel Cake with Strawberry ~or~ Raspberry Coulis
- ~Carrot, Dried Cranberries & Fresh Pineapple Cake



~New York Cheese Cake with Fudge Sauce ~or~ Raspberry Coulis
~Almond Lemon Cake
~Cream Cheese Iced Red Velvet Cake
~Carrot Cake with Cream Cheese Icing
~Banana Pudding Cheesecake
~Chocolate Pecan Cake with Caramel Frosting
~Sugar Topped Apple Pie
~Chocolate-Coconut Candy Bar Pie
~Banana Split Cream Pie

Individual Parfaits... please add **\$1.25 per guest**

~Lemon Blueberry
~Death by Chocolate
~Kahlúa Gingerbread & Key Lime Curd
~Macaroon & Rum Cream Tortoni

Tortes, Mousses & Specialty Cakes... please add **\$1.25 per guest**

~Orange Triple Sec ~or~ Raspberry Kirsch Fudge Torte
~Deep Chocolate Truffle Mouse with Strawberry ~or~ Raspberry Coulis
~Vanilla Bean Crème Brûlée (for events of 50 guests and under)
~Italian Cream Cake (buttermilk coconut pecan cake with cream cheese frosting)
~Sicilian Cassata (layers of amaretto drizzled pound cake, filled with sweetened ricotta, chopped chocolate, toasted almonds & covered with rich chocolate-esspresso ganache)

These are just a few of the available desserts ~ please let us know if your favorite is missing!

Menu Includes...

~Hearth baked breads with herb-infused butter.
~Iced Tea with lemon slices.
~Platinum banded white China, stainless flatware, iced tea goblet and *quality paper napkins
~Appropriate chafing dishes, serving pieces, beautifully garnished serving platters
~White ~or~ ivory buffet linens

*For linen napkins, please add seventy-five cents per guest.

One Main Course Selection... **\$22.50 per guest****

Two Main Course** Selections... **please add \$4.75 per guest *****

**when selected from the chicken, first selections of beef, pastas or pork categories

***plus, if chosen, the amount in () for certain seafood or beef selections

NOTE:

<For quality clear plastic plates and flatware ~ please deduct \$2.15 per guest

<For dinners of 75 guests or more, there is no additional charge for two (2) vegetables, two (2) salads or two (2) "starch" items. Accept where noted.

Please note the following:

~For parties with twenty guests or fewer, please add \$4.00 per guest.
~For each additional side item, please add \$2.25 per guest.

Also note: We can offer this menu as a plated/ served dinner for an additional **\$7.00 per guest**, to provide the additional china, flatware, glassware, linen napkin and coffee service