



The Buffet

Salad • Please Select (1)

Organic Field Greens Salad

Marinated Grape Tomatoes, Shaved Red Onion, Shredded Carrots & Bell Peppers
with Aged Balsamic Vinaigrette

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

Pasta • Please Select (1)

Farfalle – Roasted Vegetables, House Made Herb Oil

Penne – Fresh Peas, Prosciutto de Parma & Triple Distilled Vodka Sauce

Cavatelli– Sautéed Garlic & Broccoli Tossed in Classic White Wine-Garlic Sauce

Rigatoni – Broccoli Rabe & Plum Tomato Scampi Sauce, Parmigiano Reggiano

Entrées • Please Select (2)

Accompanied by Our Chef's Selection of Daily Vegetable and Starch

Our Buffets Include Warm Rolls with Sweet Creamery Butter

Red Wine Braised Short Rib – Slow Cooked & Served with Roasted Root Vegetables

Sautéed Beef Tenderloin Tips – Braised Carrots, Wild Mushrooms & Fresh Pearl Onions, Classic Demi-Glace

Soy Glazed Pork Loin – Bacon, Apple & Cabbage Sauté, Apple Cider Reduction

Pan Baked African Grouper – Spinach & Lemon-Dill Cream Sauce

Roasted Salmon Fillet – Warm Vegetable Sauté, Citrus Butter Sauce

Orange Braised Chicken –Orange Marmalade Glace, Warm Cannellini Bean Salad

Braised Tavern Chicken –Mushroom Cream Sauce, Freshly Tossed Pasta

Braised Chicken Korma – Garam Masala, Cardamon, Coriander, Jasmine Rice

Eggplant Rollatini – Farmers Cheese & Slow Cooked Marinara, Balsamic Glaze

Dessert • Please Select (1)

Delicate Mini Desserts with Freshly Baked Brownies & Cookies

OR

Custom Designed Special Occasion Sheet Cake

(Additional Cake Service Fee if Client Provides Own Cake)

Freshly Brewed Blended Coffee – Regular & Decaffeinated

Assorted Teas for Steeping, Soft Drinks Included