



# **BUFFET: \$48- PER PERSON**

## **SALADS:**

**Baby Green Salad** w/ tear drop tomatoes & a balsamic vinaigrette

**Caesar Salad** w/ rye croutons & Grana Padano

**Stout Salad** arugula, crumbled goat cheese, dried cherries, toasted sunflower seeds & white balsamic vinaigrette \*add 1.50 per person

**Mediterranean Salad** w/ feta cheese, Kalamata olives, cherry tomatoes, cucumbers and red onions \*add 1.50 per person

## **PROTEIN:**

**Roasted Bell & Evans Chicken** w/ natural pan drippings

**Spicy Cashew Chicken** spicy Mandarin style dish w/ green onions & roasted cashews, served over jasmine rice

**Sautéed Chicken Breast** w/ parmesan, blistered cherry tomatoes, baby bellas, and a basil-lemon EVOO

**Mediterranean Branzino** w/ baby shrimp, feta & eggplant caponata

**Seafood Paella: clams, mussels, shrimp, calamari, chorizo, sofrito and saffron rice**

**Sweet Chili Thai Glazed Salmon** w/ toasted sesame seeds, scallion, cilantro-lime crema

**Pan Seared Halibut** w/ edamame, straw mushrooms & a ginger - lemon grass sauce \* add 9- per person

## **PASTA**

**Rigatoni with Short Rib ragu, spinach, overnight tomatoes and Grana Padano**

**Orecchiette w/sweet fennel sausage, broccolini, crushed red pepper, arugula & pecorino romano**

**Penne w/ grilled lemon-rosemary chicken, artichokes, roasted red & yellow peppers, aged parmesan, lemon infused olive oil**

**Garganelli w/ leeks, grape tomatoes, cremini mushrooms, arugula-walnut pesto**

## **CARVING STATION**

**Apricot Honey Roasted Country Ham**

**Cider Brined Roast Turkey** w/ cranberry chutney

**Grain Mustard Crusted Center Cut Beef** roasted rare w/ thyme port au jus or horseradish sauce

**Slow Roasted Prime Rib** \*add 8- per person

**Rosemary Roasted Leg of Lamb** w/ mint chimichurri \*add 8- per person

## **VEGETABLES:**

### Choice of 1

**Yukon Gold Horseradish Au Gratin Potatoes**

**Scallion Mashed Potatoes** (scallions, bacon, sour cream)

**Farro w/ kale, sundried cranberries, toasted walnuts, crumbled goat cheese, white balsamic vinaigrette**

**Wild Mushroom Israeli Cous Cous** w/ baby spinach, roma tomatoes, roasted garlic, parmesan

### Choice of 1

**Romanesco Cauliflower**

**Roasted Brussel Sprouts**

**Grilled Seasonal Vegetables; squash, balsamic caramelized cipollini onions, roasted baby carrots**

**CHOOSE ONE SELECTION FROM EACH CATEGORY ♦ BUFFET INCLUDES BREAD BASKET**



# ADDITIONAL BUFFET OPTIONS:

## **PASSED HORS D' OEUVRES:**

- ◆ Add one hour of passed Hors d' Oeuvres ~ starting at \$15- per person

## **STATIONARY:**

*select one ~ add \$3- per person*

- ◆ Seasonal Market Crudité w/ avocado ranch or black pepper parmesan dip
- ◆ Home Made Potato Chips: Sea Salt & Malt Vinegar or Sweet & Spicy your choice of dip
- ◆ Homemade Vegetable Chips:  
Purple & Sweet Potatoes, Candy Cane Beets, Yuca, Tarot, Parsnips & Plantains  
served with apricot and pine nut romesco dip (vegan) or roasted beet and feta cheese dip
- ◆ White Corn Tortilla Chips served with pico de gallo and guacamole

## **BOARDS:**

*select one ~ add \$6- per person*

- ◆ Nosh Board: soppressata, prosciutto, drunken goat, manchego, cornichons, cherry peppers & served with crusty baguettes
- ◆ Cheese & Fruit Board: St. André, Maytag Bleu, Manchego, Grana Padano, w/ flatbreads & 5-Spice roasted pecans

## **DESSERTS:**

- ◆ Assorted Cookies and Brownies add 6- per person
- ◆ Assorted Miniature Pastries add 8- per person

## **RAW BAR:**

- ◆ Lemon Poached Shrimp Bowl w/ classic cocktail sauce & a mustard caper aioli ~ 50 pieces \$200-
- ◆ Stout Plateau ~ 1½ Dozen Oysters, 1 dozen Stone Crab Claws, 1½ Dozen Shrimp \$225-

**CUSTOMIZED MENUS AVAILABLE**