



DINNER BUFFET

All Buffets Include Freshly Baked Rolls, Two Entrée Sections, Three Accompaniments, One Dessert Selection, Station of Coffee, Decaf Coffee & Hot Tea | 25 Guest Minimum

WHITE ROSE

- CHEF CARVED ROASTED PRIME RIB OF BEEF** – Au Jus & Horseradish Cream
- CLASSIC CHICKEN OSCAR** – Lump Crab, Asparagus, Bearnaise
- HOUSE MADE CRAB CAKES** – Old Bay Aioli or Classic English Tartar
- STRIPED BASS** – Honey Soy Glaze, Ginger Butter Sauce
- SHRIMP STUFFED FLOUNDER** – Cajun Cream
- CHEF CARVED NY STRIP LOIN** – Porter Braised Onions & Mushrooms
- LOBSTER MAC & CHEESE** – Brown Butter Breadcrumbs
- GULF SHRIMP TORTELLINI** – Boursin, Artichoke, Spinach, Roasted Pepper
- GRILLED SALMON FILLET** – Hoisin Glaze, Fruit Chutney
- PEPPER CRUSTED SHOULDER TENDERLOIN** – Cognac Green Peppercorn

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MEZZANINE

- PRETZEL CRUSTED CHICKEN** – Roasted Garlic Honey Cream
- SPINACH & PROSCIUTTO CHICKEN ROULADE** – Ricotta, Leeks, Lemon White Wine
- APPLE & BRIE STUFFED CHICKEN** – Frangelico Glaze, Toasted Almonds
- OVEN FIRED ATLANTIC COD** – Lemon, Basil, Caper, Fresno Chili Vinaigrette
- BBQ CHICKEN ROULADE** – Bacon, Parmesan, BBQ Glaze
- CHOCOLATE PORTER BRAISED BEEF** – Rich Porter Jus
- ATLANTIC SALMON** – Maple Thyme Glaze, Walnut Jam
- BROWN SUGAR & CHILI GRILLED BISTRO TENDER** – Horseradish Cream or Chimichurri
- PRIME PORK LOIN** – Dried Chili Cider Marinade, Port Demi
- CHICKEN & SHRIMP SCAMPI** – Lemon Butter

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SALAD

- Farmer's Garden** – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Choice of Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess
- Farmer's Caesar** – Romaine, Radicchio, Parmesan, Fizzled Onion, Sourdough Crouton, Cracked Peppercorn, Caesar
- Berry Salad** – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Balsamic Vinaigrette
- English Garden Salad** – Leaf Lettuce, Red Watermelon, English Pea, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette
- Roasted Pear Salad** – Field Green, Cinnamon Roasted Pear, Smoked Gouda, Dried Cranberry, Walnut, Balsamic Vinaigrette
- Greek Salad** – Romaine, Black Olives, Tomato, Cucumber, Green Pepper, Feta, Peppercorn, Greek Dressing

VEGETABLE

- Grilled Asparagus Spears** – Parmesan, Garlic
- Broccoli Crowns** – Roasted Red Pepper
- Green Beans** – Bacon, Sliced Almonds
- Farmer's Market Carrots** – Lemon Oil
- Seasonal Grilled Vegetables**
- Grilled Plumb Tomato Halves** – Fresh Basil

GRAIN, PASTA, POTATO

- Butternut Squash Ravioli**
- Baked Corn Pudding**
- Quinoa Pilaf** – Herbs, Lemon
- Spinach & Bacon Potato Hash**
- Smoked Gouda Potato Mash**
- Red Skin Mashed Potato**
- Potato & Carrot Gratin**
- Wild Rice Pilaf**
- Crushed Potato** – EVOO, Capers, Arugula
- Roasted Potato Wedges**
- Whipped Sweet Potatoes**



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MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onion, Mushroom, Cabernet Demi

CHICKEN CORDON ROULADE – Swiss, Paper Thin Ham, Mornay

HOUSE MEATLOAF – Rich Demi Glaze

ROASTED TURKEY BREAST – Apple Bacon Dressing, Cider Pan Gravy

PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream Sauce

FILLET OF HADDOCK – Pineapple, Tomato, Tequila Salsa

APPLEWOOD SMOKED HAM – Cola or Balsamic Dijon Glaze

HERB CRUSTED TOP ROUND OF BEEF – Horseradish Cream, Au Jus

GRILLED FLANK STEAK – Mushroom Marsala or Three Herb Chimichurri

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TUSCANY

CHICKEN CACCIATORE – Harissa, Bacon, Rosemary

TRADITIONAL MEAT LASAGNA – Layered Beef & Cheese

CHICKEN MARSALA – Mushrooms, Onion, Marsala

ARTICHOKE & MUSHROOM BAKED RIGATONI – Spinach & Tomato Fennel Sauce

SEARED CHICKEN PICATTA – Lemon Caper

CHICKEN PEPPERONATA – Lime, Mint

GRILLED VEGETABLE & CHEESE TORTELLINI – Alfredo, Parmesan

GRILLED CHICKEN BRUSCHETTA – Tomato Mozzarella Bruschetta, Balsamic Glaze

RIGATONI BOLOGNESE – Beef, Pork, Hearty Vegetables

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SALAD

Farmer's Garden Salad – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Choice of Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

Classic Caesar – Romaine, Parmesan, House Made Caesar

VEGETABLE

Seasonal Sautéed Vegetables

Green Beans – Gremolata

Fire Roasted Corn – Chives

Broccoli, Cauliflower & Carrot Medley

Honey Glazed Carrots

Broccoli Crowns – Red Pepper

GRAIN, PASTA, POTATO

Ziti – Olive Oil, Fresh Herbs

Mixed Wild Rice

Baked Corn Pudding

Rustic Potato Mash

Garlic Mashed Potato

Cauliflower Potato Mash