

DINNER BUFFET

(MINIMUM 25 GUESTS)

SUMMER PICNIC

\$34/PERSON

Cheeseburgers / BBQ Chicken Breasts / Baby Back Ribs
Lettuce Leaves / Tomato / Onion / Pickle Chips
Assorted Condiments
Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings
Mini Corn on the Cob **GF**
Grilled Vegetables / Balsamic Reduction **GF**
Baked Beans / Cheddar & Scallion Corn Muffins
Italian Marinated Red Skin Potato Salad **GF**
Warm Peach & Blueberry Cobbler / Vanilla Ice Cream
Freshly Brewed Coffee / Assorted Hot Tea

ITALIAN BUFFET

\$34/PERSON

Italian Wedding Soup
Classic Caesar Salad / Berkshire Italian Salad
Fresh Baked Rolls / Garlic and Herb Bread Sticks
Fresh Mozzarella and Tomato Salad / Basil
Stuffed Shells Marinara
Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce
Chicken Cacciatore **GF**
Sweet Italian Sausage / Sautéed Peppers & Onions **GF**
Rice Pilaf **GF**
Garlic Green Beans **GF**
Miniature Tiramisu / Espresso Crème Brulée / Chocolate Mousse
Freshly Brewed Coffee / Assorted Hot Tea

DINNER BUFFET

(CONTINUED, MINIMUM 25 GUESTS)

THE BERKSHIRE BUFFET

\$38/PERSON

Soup du Jour

Choice of One Salad

Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings

Classic Caesar Salad

Berkshire Italian Salad

Rolls / Butter

Chef's Choice of Vegetable & Starch

Assorted Cookies / Brownies

Add Chef's Choice Dessert Table

\$7/PERSON

FISH — PLEASE SELECT ONE

Seared Salmon / Sundried Tomato Beurre Blanc and Balsamic Reduction **GF**

Seared Salmon / Sautéed Spinach / Diced Tomatoes / Roasted Garlic Beurre Blanc **GF**

Broiled Flounder Amandine / Toasted Almonds / White Wine Butter Sauce **GF**

Shrimp Scampi / Sautéed Garlic / Lemon Juice / White Wine Sauce **GF**

Maryland Crab Cakes / Tartar Sauce / Lemon

Crabmeat Stuffed Flounder / Fresh Herb Beurre Blanc

CHICKEN — PLEASE SELECT ONE

Seared Chicken / Wild Mushroom & Sundried Tomato Champagne Cream Sauce

Seared Chicken Marsala / Sautéed Mushrooms / Marsala Wine Sauce

Seared Chicken / Artichokes / Tomatoes / Capers / White Wine Butter Sauce

Seared Chicken Gorgonzola / Wild Mushrooms / Gorgonzola Cream Sauce

Seared Chicken Cordon Bleu / Shaved Ham / Swiss Cheese / Supreme Sauce

PASTA — PLEASE SELECT ONE

Penne Vodka / Broccoli / Sliced Grilled Chicken / Vodka Sauce

Wild Mushroom Ravioli / Candied Walnuts / Gorgonzola Cream Sauce / Parmesan / Basil

Asiago Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

Mediterranean Pasta / Kalamata Olives / Garlic / Feta Cheese / Fresh Basil

Country Style Rotini / Sweet Italian Sausage / Caramelized Onions / Creamy Country Style Sauce

Cavatelli / Crumbled Italian Sausage / Tomatoes / Extra Virgin Olive Oil / Spinach / Parmesan

CARVING STATION

PRICE FOR BUFFET ONLY

Roasted Turkey Breast / Turkey Gravy and Cran-Apple Sauce

\$6/PERSON

Roast NY Sirloin of Beef / Bordelaise Mushroom Sauce **GF**

\$11/PERSON

Roast Beef Tenderloin / Port Wine Sauce / Horseradish Cream **GF**

\$10/PERSON

*CHEF ATTENDANT FEE FOR CARVING STATION

\$75