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 ****

Grilled Vegetables / Balsamic Reduction ****

Baked Beans / Cheddar & Scallion Corn Muffins

Italian Marinated Red Skin Potato Salad ****

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 ****

Sweet Italian Sausage / Sautéed Peppers & Onions ****

Rice Pilaf ****

Garlic Green Beans ****

Miniature Tiramisu / Espresso Crème Brulée / Chocolate Mousse

Freshly Brewed Coffee / Assorted Hot Tea

Dinner Buffet

(Continued, Minimum 25 Guests)

**The Creek 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 ****

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

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

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

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

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 **** $11/Person

Roast Beef Tenderloin / Port Wine Sauce / Horseradish Cream **** $10/Person

\*Chef Attendant Fee for Carving Station $75