



| BUFFETS |

Dinner

PICK TWO 90
PICK THREE 105
PICK FOUR 120

FIRST COURSE (select up to two)

SALAD (plated or buffet)

- Romaine, Parmesan, Crouton, Caesar, Anchovy (optional)
- Iceberg Wedge, Tomato, Crumbled Bleu Cheese, Bacon; Creamy Bleu Cheese Dressing
- Butter Lettuce, Cucumber, Tomato, Carrot, Onion; Balsamic Vinaigrette or House Dressing
- Spinach, Sliced Strawberries, Crouton, Goat Cheese Crumbles; Poppy Seed Dressing
- Watercress, Avocado, Sliced Grapefruit, Hazelnuts, Prosciutto; Sherry Vinaigrette
- Tomato, Mozzarella, Fresh Basil, Balsamic
- Mixed Greens, Cucumber, Tomato, Pine Nuts, Spiced Figs, Pomegranate; White Balsamic
- Endive Salad, Poached Pears, Toasted Walnuts, Bleu Cheese; Champagne Vinaigrette
- Mixed Greens, Sliced Apple, White Cheddar, Walnuts, Dried Cranberries; Maple-Dijon

SOUP (plated or buffet)

- Matzo Ball Soup
- Roasted Tomato Bisque
- Homemade Chicken Noodle
- Roasted Red Pepper Bisque
- Clam Chowder +2
- Lobster Bisque +4

STARTER (plated only)

- Pear and Gorgonzola Oversized Ravioli, Cream Sauce
- Diver Scallop, Celeriac Puree, Green Apple Slaw
- Lump Crab Cake, Mixed Greens, White Balsamic
- Twin Lamb Lollichops, Farro Salad, Cucumber-Mint Raita +10
- Classic Shrimp Cocktail, Cocktail Sauce, Lemon +10
- Seared Foie Gras, Polenta, Fig Port Reduction +10



SECOND COURSE (select up to four)

POULTRY

- Lemon Pepper Chicken, Brown Butter Garlic Sauce
- Herb Roasted Chicken, Wild Mushroom Cognac Cream Sauce
- Citrus Grilled Chicken, Lemon Vin Blanc
- Greek Grilled Chicken Skewers, Tzatziki
- Chicken Piccata, Lemon-Caper Beurre Blanc
- Oven Roasted Carved Turkey Breast, Turkey Jus

FISH | SEAFOOD

- Grilled Salmon, Dill Cream Sauce
- Thai Glazed Salmon, Mango Salsa
- Lemon and Herb Seared Fresh Catch
- Grilled Florida Snapper, Citrus Vin Blanc
- Grilled Shrimp Skewers
- Shrimp Scampi with Pasta

BEEF | LAMB | PORK

- Grilled Skirt Steak or Skewers, Chimichurri
- Braciolo, Marinara
- Boneless Pork Chop, Apple Cider Demi
- Braised Beef Short Rib, Red Wine Demi
- Sliced Tenderloin, Bleu Cheese Cream Sauce +10
- Filet Medallions, Burgundy Demi-Glace +10
- Sliced Brisket, Onion Jus

VEGETARIAN

- Pasta, Choice of Noodles, Choice of Sauce (Add: Chicken | Add: Shrimp)
- Grilled Vegan Stack
- Grilled Vegetable Skewers
- Vegetable Stir Fry
- Butternut Squash Ravioli, Brown Butter Sauce
- Eggplant Rollatini, Marinara
- Eggplant Napoleon, Pesto
- Roasted Vegetable Phyllo Purse, Roasted Red Pepper Coulis
- Couscous Stuffed Pepper (Bell Pepper or Poblano), Cilantro Cream Sauce
- Pear and Gorgonzola Stuffed Pasta, Cream Sauce



STARCH (select up to two)

- Brown Rice
- Jasmine Wild Rice
- Smoked Cheddar Grits
- Wild Mushroom Polenta
- Whipped Potatoes (Butter, Horseradish or Garlic)
- Peruvian Purple Potatoes
- Latkes, Sour Cream and Apple Sauce
- Potato Gratin
- Herb Roasted Red Skin Potatoes
- Yukon Potato Cake
- Roasted Fingerling Potatoes
- Baked Potato (Butter, Sour Cream, Chives)
- French Fries (Steak, Shoestring, Sweet Potato, Parmesan Truffle)

VEGETABLE (select up to two)

- Candied Carrots
- Haricot Vert
- Seasonal Grilled Vegetable Medley
- Sunburst Squash
- Asparagus, Grilled or Blistered
- Bacon Roasted Brussel Sprouts
- Roasted Root Vegetables
- Parsnip Puree
- Grilled Mushroom and Onion Skewers
- Celery Root Puree

THIRD COURSE (select up to two)

- Key Lime or Passion Fruit Tart, Toasted Meringue, Raspberry Coulis
- NY Style Cheesecake (Plain, Flavored, or Choice of Topping)
- Strawberry Shortcake Trifle
- Berry Bowl, Fresh Whipped Cream
- Molten Chocolate Lava Cake
- Lemon Chiffon Cake
- Assorted Cookies and Brownies
- Assorted Mini Dessert Shooters