

*Food plays a significant role in the important celebrations of our lives and Executive Chef Michael Benjamin is there to help you design the event of your dreams.*

*The following menus contain Package descriptions followed by a list of Chef recommended options.*

*We are happy to provide*

*Custom Menu Designs  
Complimentary Tastings  
Chef Consultations  
Complete Off Site Catering Service*

*menu prices may be subject to change*

# *-Buffet Packages-*

*All buffet packages include:*

*Coffee & Tea Service*

*Your Choice of Iced tea, Fruit Punch or Lemonade*

*Buffet Tables*

*Buffet Linens*

*Cake Cutting*

*China, Flatware, Glassware -or- Compostable Greenware*

*(Add Wine Glass & Champagne Flute for \$0.50 pp)*

*(Add Tables, Chairs and Linens for \$7.25 pp)*

## *Classic Buffet*

*\$23.95 per guest*

*Please Choose One Elegant Display*

*Please Choose One Buffet Entrée*

*All entrees include dinner rolls & whipped butter*

*Please Choose Three Accompaniments*

## *Deluxe Buffet*

*\$29.95 per guest*

*Please Choose Two Elegant Displays*

*Please Choose Two Buffet Entrée*

*All entrees include dinner rolls & whipped butter*

*Please Choose Three Accompaniments*

## *Grand Buffet*

*\$35.95*

*Please Choose Two Elegant Displays  
As well as  
Two Stationary Hors d'oeuvre Displays*

*Please Choose Two Buffet Entrée  
All entrees include dinner rolls & whipped butter*

*Please Choose Three Accompaniments*

## *Opulence Buffet*

*\$44.95*

*Choose Three Elegant Displays  
as well as  
Three Stationary Hors d'oeuvre Displays*

*Please Choose Two Buffet Entrée  
All entrees include dinner rolls & whipped butter*

*Please Choose Three Accompaniments*

## *-Buffet Menu Options-*

### *Elegant Displays*

#### *Domestic Cheese Display*

*Sharp cheddar, Pepper Jack and Swiss served with assorted crackers, sweet grapes and Dijon and Whole grain Mustards.*

#### *Crudités*

*An artful arrangement of crisp vegetables served with assorted dressings.*

#### *Fresh Fruit Arrangement*

*A flourish of melon, berries and other fresh fruits*

### *Hors D'oeuvres*

#### *Prosciutto Wrapped Melon*

*Gorgonzola Strawberries*

*Spanikopita*

*Sausage or Spinach Mushroom Caps*

*Red Jacket Potatoes with Crème Fraîche*

*Petit Quiche*

*Suzy Wong Egg Rolls or Pot Stickers*

*Bruschetta*

*(Tomato Mozzarella or Olive Tapenade)*

*Mediterranean Sweet Sausage*

*(Sweet Italian sausage sliced a layered with roasted red pepper,*

*Feta cheese and Kalamata olive with a pesto drizzle)*

*Petit Savory Herb Cheesecake*

*(Made with fresh herbs, gorgonzola and a rosemary, parmesan and Romano crust)*

*Antipasto Skewers*

*(Genoa salami, cherry tomato, fresh mozzarella and roasted red pepper*

*marinated in a balsamic vinaigrette)*

### *Butlered Hors D'oeuvres Available*

*The Extended Hors D'oeuvres and Elegant Display menus are complete with pricing and as many may be added as you wish.*

## *Entrée Options*

*Shrimp Scampi\**  
*Linguini with White Clam Sauce\**  
*Lobster Penne\*\**  
*Traditional Stuffed Chicken Breast*  
*Roast Beef Au Jus*  
*London Broil*  
*Sirloin Medallions\*\**  
*Gorgonzola Beef Tips\*\**  
*Herb Roasted Tenderloin\*\*\**  
*Chicken Francesca*  
*Chicken Picatta*  
*Chicken Marsala*  
*Chicken Florentine*  
*Italian Herb Roasted Chicken*  
*Honey Almond Chicken*  
*Apple Brie Stuffed Chicken Breast*  
*Orange Shallot Glazed Haddock*  
*Lemon Thyme Baked Haddock*  
*Flounder Florentine*  
*Miso Glazed Cod*  
*Atlantic Salmon with Champagne Cream*  
*Lime Ginger Grilled Salmon*  
*Jumbo Lump Crab Cakes\*\*\**  
*Crab Stuffed Flounder\*\**  
*Herb Roasted Pork Loin with Apple Brandy Sauce*  
*Smoked Pork Loin with Roasted Shallot Jus*  
*Orange Ginger Glazed Pork Loin*  
*Traditional or Spinach Manicotti*  
*Pasta Primavera*  
*Wild Mushroom Ravioli in Thyme Butter\*\**  
*Eggplant Roulade*  
*Classic or Bleu Cheese Polenta*  
*Roasted Tomato*  
*(Stuffed with wild mushrooms and topped with goat cheese)*

*\*\$1.95 up charge, \*\*\$2.50 up charge, \*\*\*\$5.50 up charge*

*Carving and Sautee Stations Also Available*

## *Accompaniments*

*Caesar Salad*  
*Garden Salad*  
*Strawberry Gorgonzola Salad \**  
*Insalata Caprese \*\**

*Fresh Vegetable Medley*  
*Green Beans Almandine*  
*Fresh Broccoli Florets*  
*Ginger Baby Carrots*  
*Sweet Corn*  
*Ginger Snap Peas*  
*Brussels Sprout Medley\*\**  
*Seasoned Asparagus\*\**

*Whipped Potatoes*  
*Parsley Potatoes*  
*Herb Roasted Red Potatoes*  
*Roasted Garlic Mashed Potatoes*  
*Whipped Sweet Potato*  
*Sage Roasted Sweet Potato*  
*Potatoes Duchess*  
*Wild Rice Pilaf*  
*Tomato Herb Couscous*

*\*\$0.75 up charge, \*\*\$0.95 up charge*