

# Design a Dinner Buffet

AVAILABLE 3 P.M. - 9 P.M.  
\$27.95

Each buffet is complemented with warm rolls and butter;  
coffee, decaf and hot tea

## CHOOSE Two Salads:

Traditional tossed garden salad; house Caesar salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit; coleslaw

## CHOOSE Three Entrées:

### Beef and Pork

Boeuf bourguignon; sliced roasted pork loin with gravy; Yankee Pot Roast with homemade gravy and baby carrots; carved sirloin (add \$3.50/person)

### Chicken and Turkey

Chicken parmesan, chicken piccata; sliced oven-roasted turkey with homemade gravy and stuffing; oven-roasted herb chicken; chicken cordon bleu; chicken breast stuffed with broccoli and cheddar; carved turkey (add \$2.95/person)

### Seafood

Pecan-crusting salmon; herb baked haddock; seafood Newburg; macadamia nut-crusting mahi mahi

### Pasta

Tortellini Alfredo with chicken and broccoli; cheese-stuffed rigatoni with vodka sauce; ricotta-stuffed jumbo shells with marinara sauce; pasta primavera

## CHOOSE Two Sides:

Oven-roasted red potatoes; garlic mashed potatoes; maple and brown sugar mashed sweet potato; baked potato; herbed risotto; rice pilaf

## CHOOSE One Vegetable:

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots

## Add a Chef-Attended Station

The reception stations are add-on options to our Design a Dinner Buffet.

**\$50 CHEF FEE**

## CARVED MEAT STATIONS

**\$7.95** Oven-roasted breast of turkey with cranberry chutney

**\$6.95** Honey-glazed ham with whole-grain mustard

**\$7.95** Tenderloin of pork with whole-grain mustard

**\$8.95** Oven-roasted sirloin of beef with horseradish and au jus

**\$13.95** Slow-roasted prime rib of beef with horseradish and au jus

**\$14.95** Tenderloin of beef with horseradish and au jus

## \$9.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef. Guests choose from Alfredo, vodka and pesto sauces and an assortment of vegetables, seasoned baby shrimp and strips of roasted chicken breast

## \$9.95 ORIENTAL STIR FRY

Ginger chicken and Szechuan beef tossed in a light teriyaki sauce or pineapple hoisin sauce with crisp Asian vegetables, served over white rice

## Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad; choice of vegetable; choice of potatoes or rice; rolls and butter; as well as coffee, decaf and hot tea

### Vegetables

*Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots*

### Potatoes or Rice

*Oven-roasted red potatoes; baked potatoes, sweet mashed potatoes, garlic mashed potatoes; herbed risotto; rice pilaf*

### SEAFOOD

<i>Baked sole stuffed with crab and scallops, topped with a sherry cream sauce</i>	<b>\$22.95</b>
<i>Pecan-cruste wild caught salmon filet, topped with herbed butter</i>	<b>\$24.95</b>
<i>Lobster ravioli with champagne cream sauce</i>	<b>\$25.99</b>
<i>Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce</i>	<b>\$28.95</b>
<i>Wasabi-cruste ahi tuna steak, seared medium-rare</i>	<b>\$28.99</b>
<i>Grilled seasoned swordfish steak with mango salsa</i>	<b>\$29.95</b>

### COMBINATION ENTRÉES

<i>Sautéed chicken breast with lemon caper sauce and three Crab Imperial stuffed shrimp</i>	<b>\$25.95</b>
<i>4 oz. Petit filet of beef, grilled medium-rare, with a Maryland crab cake</i>	<b>\$34.95</b>

### BEEF, PORK AND LAMB

<b>\$20.95</b>	<i>Grilled center-cut pork loin with apple walnut stuffing and brandy sauce</i>
<b>\$23.95</b>	<i>Slow-roasted pot roast covered with homemade gravy</i>
<b>\$29.95</b>	<i>Center-cut New York strip steak brushed with garlic and rosemary infused oil</i>
<b>\$29.95</b>	<i>Slow-roasted king-cut prime rib of beef au jus</i>
<b>\$31.95</b>	<i>Sliced roasted filet mignon medallions topped with merlot demi-glaze</i>
<b>\$36.95</b>	<i>Rack of lamb encrusted with whole grain mustard</i>

### POULTRY

<b>\$20.95</b>	<i>Roasted breast of turkey with apple cornbread stuffing</i>
<b>\$21.95</b>	<i>Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce</i>
<b>\$21.95</b>	<i>Breast of chicken sautéed with broccoli, mushrooms, onions and cashews in a light teriyaki sauce, served over basmati rice</i>
<b>\$22.95</b>	<i>Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce</i>
<b>\$21.95</b>	<i>Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce</i>
<b>\$22.95</b>	<i>Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce</i>

### VEGETARIAN

<b>\$19.95</b>	<i>Pasta Primavera with aglio e olio sauce</i>
<b>\$19.95</b>	<i>Cheese-stuffed rigatoni with vodka sauce</i>
<b>\$19.95</b>	<i>Ricotta-stuffed jumbo shells with marinara sauce</i>

# Hors D'Oeuvres

## Trays

(serves 25 guests per tray)

### VEGETABLE \$39.95

Tray of freshly cut celery, broccoli, red bell peppers and baby carrots, accompanied by ranch dip

### FRUIT \$45.95

Tray of freshly cut seasonal fresh fruit

### CHEESE \$49.95

Tray of freshly cut imported and domestic cheeses accompanied by assorted crackers

### CAPRESE CROSTINI \$49.95

toasted crostini topped with fresh tomato, mozzarella, basil and balsamic drizzle

## Tables

(Prices per person)

### FARMER'S MARKET \$ 7.95

An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads

Add salami, pepperoni and summer sausage **\$2.00**

### UNDER THE SEA \$17.95

A bountiful display of chilled shrimp cocktail, steamed snow crab legs, clams on the half shell and smoked salmon, accompanied by an assortment of sauces, condiments and fresh lemons

### CHARCUTERIE BOARD \$12.95

A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, pate, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes

## Buttered or Displayed Appetizers

### VEGETARIAN

Prices based on 100 pieces.

**\$225** Mini egg rolls

**\$250** Mini quiche tartlets

**\$225** Spanakopita

**\$250** Asparagus in phyllo

**\$250** Feta Bruschetta Crostini

### MEAT

**\$225** Franks en crouete

**\$225** Sausage-stuffed mushrooms

**\$250** Mini Reubens

**\$275** Chicken satay with peanut sauce

**\$200** Chicken wings with choice of: medium Buffalo style, Thai chilli or garlic parmesan

**\$200** Meatballs with vodka sauce

**\$375** Grilled baby lamb chops

**\$295** Chicken skewer with pepper jack cheese wrapped in bacon

### SEAFOOD

**\$275** Smoked salmon pinwheels

**\$275** Coconut shrimp

**\$275** Maryland lump crab cakes

**\$295** Crab-stuffed mushrooms

**\$295** Scallops wrapped in bacon

**\$295** Shrimp cocktail

**\$350** Sushi (variety)

## Beverages

### COFFEES & TEAS \$3.95

*Paul de Lima Signature Blend*  
*Paul de Lima Decaf*  
*Assorted Tazo teas*

### NON-ALCOHOLIC BEVERAGES \$3.95

*Spring water (lemon wedges upon request)*  
*Coke, Diet Coke, Sprite, root beer and orange*

### MORNING REFRESHER \$4.95

*Chilled orange, cranberry and apple juices; freshly brewed coffee, decaf and assorted hot teas*

### PUNCH FOUNTAIN \$75.00

*3 gallon*

### CHOICE OF TWO & WATER \$1.50

*(Priced per person)*  
*Fruit punch*  
*Lemonade*  
*Iced Tea*  
*lemons and sweeteners*

### MIMOSA BAR \$6.95

*(Priced per person)*

*Create your own mimosa masterpiece with a choice of champagne, Prosecco, orange juice, cranberry juice, mango-peach juice and an assortment of fresh berries*

### ADDITIONAL ITEMS

*Sparkling grape juice toast \$1.95*  
*Champagne toast \$2.95*

## Cocktails

### HOST BAR

*(Charges based on consumption)*

**\$5.00** *House brand liquor*  
**\$6.00** *Premium brand liquor*  
**\$4.25** *Domestic bottled beer*  
**\$4.75** *Imported bottled beer*  
**\$6.00** *Craft beer*  
**\$5.50** *House wine*  
**\$1.75** *Soda*  
**\$2.00** *Juice*

### CASH BAR

*\$50 bartending fee per bartender for up to four hours*  
*(Guests purchase own beverages; includes tax)*

**\$5.25** *House brand liquor*  
**\$6.25** *Premium brand liquor*  
**\$4.50** *Domestic bottled beer*  
**\$5.00** *Imported bottled beer*  
**\$6.25** *Craft beer*  
**\$5.75** *House wine*  
**\$1.75** *Soda*  
**\$2.25** *Juice*

### OPEN BAR HOUSE BRANDS

*(Priced per person)*

*Svedka Vodka, Bacardi Rum, Dewars Scotch, Jim Beam Whiskey, Beefeater Gin, domestic and imported beer, craft beer, house wines, assorted sodas and juices*

**\$11.95** *1-hour open bar*  
**\$16.95** *2-hour open bar*  
**\$20.95** *3-hour open bar*  
**\$27.95** *4.5-hour open bar*

### OPEN BAR PREMIUM BRANDS

*(Priced per person)*

*Grey Goose Vodka, Knob Creek Whiskey, 12-year-old Dewars Scotch, Bombay Sapphire Gin, Bacardi Rum, domestic and imported beer, craft beer, house wines, assorted sodas and juices*

**\$14.95** *1-hour open bar*  
**\$18.95** *2-hour open bar*  
**\$22.95** *3-hour open bar*  
**\$24.95** *4-hour open bar*

### WINE SERVICE

*(Pricing depends on guest count and selected wines)*