

Our
All Occasions Buffet Package
Includes:



Maître d' to Coordinate your Reception
White Glove Service
Direction Cards
Coat Check
Ivory Floor Length Table Cloths
Wine Service with Entrée Course
Choice of Napkin Color
Custom Wedding Cake
Newly Redecorated Bridal Suite with
Complementary Hors D'oeuvres and Beverages



Buffet Dinner

Salad

Choice of Two Salads with Artisanal Bread Basket

Main Course

Choice of Chicken, Fish, Meat, Vegetarian
Plus Selection of Seasonal Starch & Vegetable

Dessert Course

Occasion Cake Served with Chocolate Covered Strawberry
Columbian Coffees and Herbal Teas



SALADS

(Choice of Two)

Accompanied By Artisanal Bread Basket

Traditional Tossed

Red Wine Vinaigrette, Cucumbers, Tomatoes, Shaved Carrots and Red Onions

Classic Caesar

Parmesan Reggiano, Garlic Herb Croutons

Baby Spinach

Blue Cheese Dressing, Grapes, Mushrooms, Bacon and Red Onions

Baby Field Greens

Balsamic Vinaigrette, Roasted Red Peppers, Oven Dried Tomatoes, Caramelized Cipolini Onions

Arugula and Frisée

Orange Vinaigrette, Naval Oranges, Red Onions, Sourdough Croutons, Dried Cranberries

Radicchio and Endive

Apple Mustard Vinaigrette, Granny Smith Apples, Prosciutto, Gorgonzola, Dried Cherries, and Shaved Fennel

Chopped Iceberg

Maytag Blue Cheese Cream, Bacon Lardons, Cherry Tomatoes, and Red Onions



ENTRÉES

(Choice Of Chicken, Fish, Meat, Vegetarian & Starch and Vegetable)

CHICKEN

Parmesan Crusted Chicken

stuffed with Tomatoes, Roasted Peppers, Basil,
Mozzarella Cheese with a Balsamic Glaze

Seared Griggstown Airline Chicken Breast

with Pan Jus

Chicken Roulade

with Spinach, Roasted Peppers, Mozzarella, and Red Pepper Coulis

Chicken "Cordon Blue"

with Dijon Cream Sauce

Chicken Parmesan

with Mozzarella and Fresh Marinara

Chicken Stir Fry

with Sweet and Spicy Teriyaki Glaze

FISH

Classic Seafood Paella

with Shrimp, Scallops, Clams, Mussels,
Spanish Chorizo and Saffron Rice

Herb Crusted Salmon

with Spinach and Roasted Tomato Coulis

Shrimp Scampi

with a Garlic, Chardonnay Butter

Sesame Crusted Chilean Sea Bass

with Sesame Vinaigrette

Shrimp, Scallops and Calamari

in a Sherry Cream Sauce

Stuffed Flounder

with Spinach, Asparagus, and Sundried Tomatoes
with Lemon Capers Sauce

VEGETARIAN

Eggplant Lasagna with a Boursin Cheese Cream

Stuffed Eggplant with Herbed Ricotta, Mozzarella and Fresh Marinara

Vegetable and White Bean Cassoulet

STARCH

Cider Scented Wild Rice Pilaf

Herb Basted Red Bliss Potatoes

Idaho Whipped Potatoes

White Rice with Peas, Carrots, Onions and Herbs

Cous Cous with Peppers, Onions and Cilantro

Thyme Scented Tri Color Fingerling Potatoes

Horseradish Potato Gratin

Wild Mushroom Risotto

MEAT

Flank Steak Stuffed

with Gruyere Cheese, Mushrooms, Caramelized Onions and
Roasted Peppers served with a Mushroom Demi glaze

Beef and Broccoli

with Shredded Carrots and Teriyaki Glaze

Roasted Pork Loin Stuffed with Apples

served with Spiced Jus

Beef Bourguignon

with Caramelized Onions and Crispy Bacon

Braised Short Ribs

with Red Wine Reduction

Leg of Lamb

stuffed with Oven Dried Tomatoes, Spinach and Goat Cheese and
Rosemary Demi Glace

Sweet Italian Sausage

with Broccoli Rabe, White Beans and Sundried Tomatoes

PASTA

Penne Ala Vodka

with Prosciutto and Peas

Linguini

with Scampi Sauce

Farfalle

with Basil Pesto Cream

Three Cheese Tortellini

with Roasted Tomato Cream

Cheese Ravioli

with Melted Mozzarella and Fresh Marinara

Cavatelli and Broccoli

with Toasted Garlic and Oil

VEGETABLES

Seasonal Vegetable Medley

French Beans with Tomatoes, Onions, and Toasted Garlic

Roasted Root Vegetables

Maple Glazed Petit Carrots

Broccoli Rabe with White Wine and Sundried Tomatoes

Vegetable Stirfry