

# Buffet Dinner

**STATIONARY APPETIZERS FOLLOWED  
BY BUFFET DINNER SERVICE**

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## **APPETIZERS (PICK 3)**

### **Farm to Fork Grazing Table**

*Seasonal Selection of Assorted Cured Meats,  
Vegetables, Olives & Artisan Cheeses  
Served w. Baguettes & Crackers*

### **House Made Meatballs**

*Served Over Creamy Polenta w. Marinara Sauce*

### **Warm Parmesan Crab Dip**

*Served w. Baguettes & Crackers*

### **Baked Brie En Croûte**

*Served w. Baguettes & Crackers*

### **Chicharróns**

*Served w. Roasted Salsa & Fresh Lime*

### **Voul Au Vent**

*Flaky Puff Pastry w. Thai Chicken Filling*

### **Adobo Chicken Skewer**

*w. Sweet Soy Sauce*

### **Jamon Crostini**

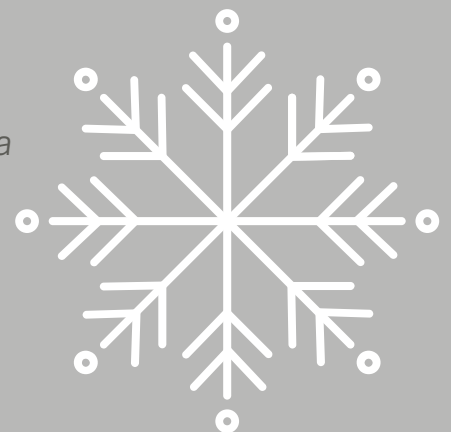
*w. Fig Jam & Manchego Cheese*

### **Spinach Puffs**

*Phyllo Cups w. Spinach & French Feta*

### **Fried Artichoke**

*w. Pecorino Romano*





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## ENTREES (PICK 2)

### Stuffed Breast of Chicken

*w. Sun Dried Tomato, Feta & Chardonnay Blonde Sauce*

### Slow Roasted Rib Eye

*w. Pan Jus & Creamy Horseradish*

### Brined Turkey Breast

*w. White Wine Gravy & Cranberry Chutney*

### Cold Poached Salmon

*Crème Fraîche & Lemon Pesto Cucumbers*

### Italian Porchetta

*Slow Roasted Pork Belly Stuffed w. Savory Pork Loin*

### Lasagna Florentine

*Layered w. Seasonal Mushrooms, Wilted Chard, Roasted Garlic, Ricotta, Fresh Mozzarella & Béchamel Sauce*

## SIDES (PICK 2)

### Mashed Potatoes

*w. Garlic & Butter*

### Roasted Winter Squashes

*Pecan Brown Butter*

### Fettucine Parmesan

*w. Classic Parmesan Cream Sauce*

### Mixed Seasonal Carrots

*w. Whiskey Butter*

### Potatoes Au Gratin

*w. Gruyere Cheese*

### Tortellini Bolognese

*w. Short Rib Tomato Ragout*

## SALADS (PICK 1)

### Kale & Brussel Sprout Slaw

*w. Dried Cranberries & Walnuts  
Tossed in Poppy Seed Vinaigrette*

### Classic Caesar Salad

*w. Parmesan & House Croutons*

### Baby Lettuce Winter Greens

*w. Apples, Pears, Walnuts, Gorgonzola  
& Champagne Vinaigrette*

### Antipasti Salad

*Spicy Greens w. Artichoke Hearts,  
Olives, Provolone, Peppers, Marinated  
Beans & Red Wine Vinaigrette*

### Endive Salad

*w. Bacon Candied Pecans, Gold  
Raisins, Asiago & Balsamic*

ALL SEASONS  
*fine events*

