

Buffet Service

Hors D' Oeuvres

Includes Choice of 2 Displayed and 3 Hand-passed

Stationary

Cheese and Vegetable Crudit  with Assorted House Made Dips

Fresh Fruit Display

Assorted Dip Display Hummus, Bruschetta, Tapenade, White Bean & Boursin

Antipasto Display ++ with Grilled Vegetables, Italian Meats, Artisan Cheeses, Peppers, Olives & Toasted Baguette

Baked Brie ++ with Dried Fruit, Nuts & Assorted Bread

Raw Bar Display ++ Oysters, Shrimp, Snow Crab, Rock Crab & Sushi

Hand Passed

Bacon Wrapped Scallops

Miniature Chicken Quesadillas

Stuffed Mushrooms Sausage or Spinach & Cheese Filling

Caprese Brochettes

Vegetable Spring Rolls

Asparagus Wrapped in Phyllo and Asiago

Lamb Lollipops ++

Tuna Tartar on a Sesame Wonton with Avocado & Cucumber ++

Salad

Choose 1 to be Served

Tossed Baby Greens (V) with House Dressing

Caesar Salad with Cro tons & Shredded Asiago

Chefs Seasonal Salad with Farm Fresh Veggies & House Made Dressings

Poached Pear Salad (V) with Gorgonzola & Cabernet Vinaigrette

Strawberry Spinach with Bleu Cheese, Candied Walnuts, Red Onion & Balsamic Dressing

Choose 1 to be on the Buffet

Tomato Mozzarella Platter (V) with Fresh Basil and Balsamic Reduction

Tomato and Cucumber Salad (V) with Dill, Red Onion and Red Wine Vinaigrette

Pasta Salad with Cucumber, Tomato, Pepperoni & Fresh Mozzarella

Mediterranean Cous Cous (V) with Tomato, Mandarin Oranges, Spinach, Olives, Feta & Crispy Garbanzo Beans

Broccoli Salad (V) with Currants, Pine Nuts, Red Onion, White Cheddar Cheese, & Creamy Lemon Dressing

Watermelon Salad (V) with Feta, Mint and Balsamic Reduction

Entr es

Choose 3

Chicken

Grilled Chicken with Tomato, Bacon & Mozzarella

Andouille & Cornbread Stuffed Chicken

Chicken Piccata with Artichokes & Capers

Chicken French

Seafood

Grilled Salmon with Saffron Herb Aioli

Seared Salmon with Blood Orange Butter Sauce

Crab Stuffed Sole with Sherried Lobster Sauce

Fresh Haddock Fillet with New Orleans Shrimp Sauce

Carved ++

Cherry Smoked Pork-loin with Cider Dijon Cream

Roast Turkey with Cranberry Sauce

Beef Tenderloin with Mushroom Demi-Glace

Prime Rib of Beef with Au Jus and Horseradish Cream

Vegetarian / Pasta

Five Cheese Lasagna

Penne Pasta Primavera

Asian Vegetable Stir Fry

Accompaniments

Vegetable

Choose 1

Broccoli, Carrot & Cauliflower Medley

Green Bean Almandine

Snow Peas

Broccolini

Starch

Choose 1

Blistered Fingerling Potatoes with Bacon Bits & Crumbly Bleu Cheese

Garlic Whipped Potato

Herb Roasted New Potatoes

Toasted Barley Pilaf

New Orleans Style Dirty Rice

Green Goddess Rice

Included in This Package:

4 Hours House Brand Open Bar

All N/A Drinks

Coffee and Hot Tea Station

Complimentary Champagne Toast

6 Hour use of Facility (Not Including Ceremony)

Cake Cutting

White Folding Chairs, Linen, China and Glassware

Set up and Clean up

* All Prices are Subject to a 10% Service Charge a Recommended 10% Gratuity and 8% NY Sales Tax *