**Italian Buffet**

$38.00 per person

**Cold Selections:**
Marinated Bocconcini Salad with Pear Tomatoes

Chilled Spears of Asparagus with Lemon Oregano Vinaigrette

Classic Caesar Salad

**Hot Selections:**
Grilled Breast of Chicken, Artichoke Hearts, Fennel and Kalamata Olives

Gemelli Pasta with Roasted Red and Yellow Peppers, Wild Mushrooms and Broccoli Rabe

Eggplant Rolatini with Marinara Sauce

Assorted Rolls and Butter

Mini Italian Pastries

Sliced Fresh Fruit and Assorted Berries Platter

Assorted Soda and Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
American Buffet
$40.00 per person

Cold Selections:
Mesclun Greens with Grape Tomatoes, Cucumbers and Balsamic Vinaigrette

Chilled Asparagus with Belgian Endive, Crumbled Feta Cheese Served with Dijon Vinaigrette

Black Bean and Corn Salad Served with Diced Red Onions and Cilantro

Hot Selections:
Marinated Grilled Breast of Chicken with Wilted Greens and Herb Velouté Sauce

Grilled Fillet of Salmon Served Over Spaghettini of Root Vegetables

Rosemary Roasted Potatoes

Assorted Rolls and Butter

Sliced Fresh Fruit and Assorted Berries Platter

Assorted Mini-Pastries and Mini-Cheesecakes

Assorted Soda & Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
**International Buffet**
$43.95 per person

**Cold Selections:**
Red Pepper Hummus served with Toasted Pita Chips

Mixed Baby Greens with Red and Yellow Pear Tomatoes and Champagne Shallot Vinaigrette

Cold Sesame Noodle Salad

**Hot Selections:**
Barbecue Brisket of Beef or NY Strip Steak with Bordelaise Sauce

Balsamic Baby Hen

Asian Long Beans

Pommes Dauphinoise

Assorted Rolls and Butter

Sliced Fresh Fruit and Assorted Berries Platter

Assorted Mini-Cheesecakes

Assorted Soda & Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

**Lunch Buffets: 20 Person Minimum Requirement**
Dinner Buffet Selections
(Minimum of 20 Guest)

BUFFET (A)
$45.00

Cold Selections:
Mesclun Salad
Greek Salad
Middle Eastern Couscous Salad
Basket of Rolls with Sweet Butter

Hot Selections:
Grilled Breast of Chicken with Green Bean Casserole and Crispy Onions
Tilapia with Lemon Caper Sauce
Rosemary Potatoes with Fresh Herbs
Steamed Seasonal Vegetables
Assorted Dinner Rolls and Sweet Butter
Sliced Fresh Fruit & Berry Platter
Miniature Pastries and Cheesecakes
Assorted Soda & Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
BUFFET (B)
$50.00

Cold Selections:
Endive, Radicchio and Arugula Salad with Lemon Vinaigrette
Marinated and Grilled Vegetables to Include: Fennel, Zucchini, Squash, Tomatoes, Eggplant, Peppers and Mushrooms
Buffalo Mozzarella with Tomatoes, Grilled Eggplant and Basil Pesto

Hot Selections:
Penne Pasta with Rock Shrimp in a Lobster Sauce
Mignonettes of Beef with Bordelaise Sauce and Crispy Onions
Pommes Dauphinoise
Steamed Seasonal Vegetables
Assorted Dinner Rolls and Sweet Butter
Selection of Miniature Pastries
Sliced Fresh Fruit
Assorted Soda & Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
BUFFET (C)
$50.00

Cold Selections:
Watercress Salad
Grilled Sliced Portabella Mushrooms with Crumbled Feta Cheese and Balsamic Dressing

Hot Selections:
Herb Crusted Salmon with Beurre Blanc Sauce
Sirloin of Beef with a Wild Mushroom Demi Glace
Tortellini with Butternut Squash Sauce
Yukon Gold Potatoes with Parmesan Cheese
Broccoli Rabe with Garlic and Extra Virgin Olive Oil
Assorted Dinner Rolls and Sweet Butter
Sliced Fresh Fruit & Berry Platter
Assorted Miniature French Pastries
Assorted Soda & Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
BUFFET D
$70.00

Appetizer
Shaved Fennel and Parsley Salad, Roasted Tomatoes, Pommery Mustard Vinaigrette
Char-Grilled Asparagus Salad with Parmigiano Reggiano Cheese
Marinated Bocconcini Salad with Red and Yellow Pear Tomato

Entrée
Grilled Chicken Paillard on a Bed of Watercress with Red & Yellow Holland Peppers
Crispy Red Snapper with Papaya Salsa
Wild Rice Blend with Roasted Almonds
Sautéed Escarole with Caramelized Onions
A Variety of Breads to Include:
Sourdough Rolls, Green Olive Bread and Sliced Raisin-Walnut Bread

Dessert
Fresh Strawberries with Vanilla Bean Chantilly Cream
Tiramisu Cake
Petit Fours

Assorted Soda & Bottled Water
Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
BUFFET E
$75.00

Appetizer

Baby Arugula, Endive, Radicchio and Blue Cheese with Champagne Vinaigrette

Orrechiette Pasta, Fresh Peas, Sun-dried Tomatoes, Basil, Roasted Peppers and Extra Virgin Olive Oil

Grilled Marinated Vegetables, Portobello Mushroom, Zucchini and Eggplant

Entrée

Grilled Marinated Filet Mignon
Braised String Beans with Roasted Tomatoes

Ahi Crusted Loin of Tuna, Steamed Asparagus and Grilled Treviso Radicchio

Marinated Breast of Chicken with Roasted Vegetables

Potato Galette with Mushrooms and Leeks

A Variety of Breads to Include:
Parker House Rolls, Green Olive Bread and Sliced Raisin Walnut Bread

Dessert

Miniature French Tarts

Assorted Miniature Cheesecakes

Chocolate Truffles

Assorted Soda and Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas