



Jack Higgins, Executive Chef
Melissa Wenrich, Catering Chef

GOURMET SPECIAL EVENT BUFFET MENU

ALL PACKAGES SERVED WITH FRESH BAKED BREAD, SOFT DRINKS & TEA.
ADDITIONAL ITEMS, DESSERTS & BAR PACKAGES ALSO AVAILABLE.

PACKAGE ONE

CHOICE OF SALAD
ONE CHICKEN ENTRÉE
PASTA / POTATO
VEGETABLE

ADULTS- \$27.99 PER PERSON | CHILDREN AGES 3-10- \$11.99 PER PERSON

PACKAGE TWO

CHOICE OF SALAD
ONE CHICKEN AND ONE BEEF OR SEAFOOD ENTRÉE
PASTA / POTATO
VEGETABLE

ADULTS- \$33.99 PER PERSON | CHILDREN AGES 3-10- \$12.99 PER PERSON

PACKAGE THREE

CHOICE OF SALAD
ONE CHICKEN, ONE BEEF AND ONE SEAFOOD ENTRÉE
PASTA / POTATO
VEGETABLE

ADULTS- \$39.99 PER PERSON | CHILDREN AGES 3-10- \$13.99 PER PERSON

**PLEASE SEE ATTACHED SHEETS FOR OUR LIST OF SUGGESTED ENTREES,
SIDES & ADDITIONAL ADD ONS.**

Pricing does not include 6% Sales Tax or 20% Gratuity.

3% transaction fee applied to all credit card payments.

\$200 deposit required and will be applied to final bill at the end of the event, minimum of 20 people.



GOURMET SPECIAL EVENT BUFFET SELECTIONS

ALL PRICING SUBJECT TO CHANGE DEPENDING ON THE MARKET PRICE
OF CERTAIN MENU ITEMS.

SALADS

ORANGE COGNAC
CANDIED WALNUTS, CRAISINS, GORGONZOLA
AND ORANGE COGNAC DRESSING

HOUSE GARDEN
TOMATO, CUCUMBER, CARROTS
AND CHOICE OF DRESSING

CAESAR
SHAVED PARMESAN, CROUTONS
AND CAESAR DRESSING

CHICKEN

FRANCAISE
LEMON WHITE WINE SAUCE

MARSALA
MUSHROOM DEMI GLACE

PICCATA
CAPER WHITE WINE SAUCE

SCAMPI
GARLIC WHITE WINE SAUCE

PARMESAN
TOMATO AND MELTED MOZZARELLA

BEEF

BEEF TIPS
MUSHROOM BURGUNDY SAUCE

POT ROAST
SLOWLY COOKED WITH ROOT VEGETABLES

MEATBALLS
ROASTED TOMATO SAUCE

BRAISED SHORT RIBS
RED WINE GLACE

PRIME RIB OF BEEF
AU JUS AND HORSERADISH
\$50 CARVING FEE TO BE ADDED

PORK

PORK LOIN
ROASTED WITH APPLE AND HERB SAUCE

BAKED HAM
PINEAPPLE CHUTNEY

SAUSAGE & PEPPERS
ROASTED TOMATO SAUCE

SEAFOOD

BAKED HADDOCK
LEMON OR TOMATO HERB

BLACKENED SALMON
CREAMY DILL SAUCE

CRAB CAKES
CHAMPAGNE SAFFRON AIOLI

SHRIMP SCAMPI
GARLIC WHITE WINE SAUCE

PASTA

CHOICE OF:
PENNE, ZITI, ROTINI OR FARFELLE

CHOICE OF:
VODKA, MARINARA, ALFREDO,
PESTO CREAM OR MAC & CHEESE

POTATOES

GARLIC SMASHED
HERB OVEN ROASTED
HOMESTYLE MASHED
SCALLOP AU GRATIN

VEGETABLES

GARLIC & BALSAMIC GREEN BEANS
CANDIED CARROTS
STEAMED & BUTTERED BROCCOLI
SEASONAL MEDLEY



GOURMET SPECIAL EVENT ADDITIONAL ITEMS

ALL PRICING SUBJECT TO CHANGE DEPENDING ON THE MARKET PRICE
OF CERTAIN MENU ITEMS.

CHARCUTERIE

FRUIT TRAY

ASSORTED FRESH FRUITS WITH
STRAWBERRY WHIPPED CREAM CHEESE,
HONEY MAPLE YOGURT & CINNAMON SUGAR
CROSTINI

VEGGIE TRAY

ASSORTED SEASONAL VEGETABLES
WITH GARLIC HUMMUS, ZESTY RANCH DIP &
CRACKERS

IMPORTED CHEESE TRAY

ASSORTED IMPORTED CHEESES & SALTED
ALMONDS WITH JALAPENO JAM, DIJON
MUSTARD & EVERYTHING BAGEL CHIPS

ITALIAN MEAT TRAY

ASSORTED CURED MEATS WITH SUNDRIED
TOMATO OLIVE TAPENADE, LENTIL PATE &
EVOO GARLIC BAGUETTE

FIRE & ICE TRAY

COMBINATION OF ALL FOUR

DESSERTS

BROWNIE ALA MODE

COOKIE ALA MODE

CHOICE OF CAKE

CHOICE OF CHEESECAKE

HORS D OEUVRES

BRUSCHETTA CROSTINI

CAPRESE SKEWERS

SWEDISH MEATBALL SKEWERS

WALDORF CHICKEN SALAD SLIDERS

PORCHETTA SLIDERS

SAUSAGE STUFFED MUSHROOMS

SMOKED SALMON DEVEILED EGGS

SESAME ENCRUSTED CHICKEN SKEWERS

TOMATO SOUP SHOOTERS
WITH PARMESAN CRISPS

SHRIMP COCKTAIL WITH REMOULADE

COCONUT SHRIMP WITH
PINA COLADA SAUCE

CRAB IMPERIAL STUFFED MUSHROOMS

MINI CRAB CAKES WITH
CHAMPAGNE SAFFRON SAUCE

SCALLOPS WRAPPED IN MESQUITE BACON

COFFEE

FRENCH PRESSED COFFEE