



## ***Special Occasion Buffet***

*(Menu and count required seven days prior to function)*

### **The Cold Station**

*(Choose Four)*

*Italian Bruschetta with Garlic Crostini*

*Classic Caesar Salad*

*Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette*

*Baby Green Salad with Figs, Goat Cheese, Walnuts, Raspberry Poppy Seed Vinaigrette*

*Assorted Fresh Seasonal Fruit*

*Fresh Mozzarella & Tomato with Basil, Balsamic Vinaigrette*

*An International Cheese Board*

*Fusilli Pasta with Roasted Red Peppers, Feta, Artichokes, Sundried Tomatoes, Balsamic Vinaigrette*

*Garlic Shrimp Salad with Farfalle Pasta*

*Homemade Soup Du Jour*

### **The Carving Station**

*(Choose One)*

*Roast Vermont Turkey with Fresh Cranberry*

*Corned Beef*

*Baked Virginia Ham with Honey Mustard & Brown Sugar Glaze*

*Marinated Flank Steak*

## **The Chafing Station**

*(Choose Four)*

*Poached Salmon with Artichokes, Asparagus & Broccoli in an Herb Beurre Blanc Sauce*

*Horseradish Crusted Salmon Fillet with Chive Beurre Blanc Sauce*

*Pan Seared Tilapia Fillet with Wine Sauce Garnished with Lemon, Capers*

*Crab Cakes with Vegetable Corn Relish, Remoulade Sauce*

*Roast Loin of Pork with Apricot Glaze*

*Tenderloin of Beef with Shiitake Mushroom Demi Glaze*

*Italian Sausage with Peppers and Onions*

*Sliced Steak Au Poivre*

*Sauteed Breast of Chicken with Cremini Mushrooms, Marsala Reduction*

*Francaise Style Breast of Chicken with a Lemon, Capers, Pinot Grigio Sauce*

*Shrimp and Chicken Paella with Clams, Mussels, Sausage*

*Sweet Garlic French Roasted Breast of Chicken with Champagne Grape Sauce*

*Fresh Ravioli Filled with Ricotta Cheese, Creamy Tomato Sauce*

*Penne a la Vodka*

*Lobster Ravioli with a Light Cream Sauce*

## **Vegetables**

*(Choose One)*

*Baby Glazed Carrots*

*Broccoli Polonaise*

*Green Beans and Carrots*

*Green Beans and Peppers*

*Carrots and Zucchini*

## **Potato**

*(Choose One)*

*Mashed Potatoes   Oven Roasted*

*Red Bliss   Parmesan*

*Rice Pilaf   Herbed Rissoto*

*And Finish the Evening with ...*

## **Chef's Selection of Desserts**

*Coffee, Decaffeinated Coffee, Tea*

*\$37.00 per person*

*Buffet with 4 Hours Beer & Wine - \$55 per person*

*Buffet with 4 Hours Open Bar - \$60 per person*

*Buffet with 5 Hours Open Bar & Hors D'Oeuvres - \$69.95 per person*

*Buffet with 1 Hour Open Bar & Hor'd - \$59.00 per person*

*(please add 27% for sales tax & gratuity to all pricing)*