



Buffet Menu

Assorted Appetizer Platters

- Choose (2) **Crudités**– Fresh seasonal vegetables served with creamy herb dipping sauce
Fruit and Cheese– Fresh seasonal fruit and an assortment of cheeses
Fresh Mozzarella and Tomato– Garden tomatoes and fresh mozzarella served over baby field greens, with roasted red and yellow peppers and balsamic reduction
Grilled Vegetable Platter– Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of arugula
****Shrimp Cocktail**– By the Dozen
Fruit Platter– This season's selections
****Tuna Nachos**– Fresh avocado and spicy seared tuna tossed with a chipotle ginger aioli served with crispy rice paper "nachos"
Pita Triangles– With choice of marinated eggplant relish, artichoke hummus dip or tomato basil relish
Warm Baked Brie in Phyllo– With your of choice basil pesto, sun dried cranberry and almond or sun dried tomato toppings with assorted crackers

Gourmet Salads

Choose (2)

- Rachel's Salad**– Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette
Spinach– Chopped egg, mushrooms, tomato and red onion with bacon vinaigrette
Mediterranean– Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red peppers with red wine vinaigrette
Apple and Brie– Granny smith apples, brie, mixed field greens, toasted almonds with honey Dijonaise
Autumn Hudson Valley – Frizzled sweet potatoes, New York State cheddar, pecans, grilled Granny Smith apples, with honey maple mustard vinaigrette
Gorgonzola– Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette
Southwestern– Baby greens, tomato corn salsa, avocado, crispy tortillas with tomato chipotle vinaigrette
Strawberry and Goat Cheese– Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette
Pasta Salad– Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan
Tomato, Olive and Feta– Plum tomatoes, olives, red onion, feta cheese with basil vinaigrette
Orecchiette Pasta Salad– Broccoli, sun dried tomato, ricotta salata, sweet roasted garlic, basil and extra virgin olive oil
Yukon Gold Potato Salad/Macaroni Salad/ Cole Slaw

**All Salads can be topped with Chicken, Shrimp or Steak \$1.50 per guest

Choose 4 of the following entrees

Chicken, Veal, and Beef

- Veal Francaise or Marsala****Chicken Francaise or Marsala****Chicken Parmesan or Piccata****Grandmas Homemade Meatballs****Sautéed Chicken**– Topped with prosciutto, grilled portabella and Fontina with chardonnay demi glaze over sautéed baby spinach**Sesame Crusted Chicken**– Served over stir fried vegetables in a honey teriyaki sauce**Grilled Chicken Marco Polo**– Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi glaze
- Pan Seared Chicken**– Topped with mushrooms and asparagus, sauced with a lemon roasted garlic olive oil**Chicken Rollatini**– Stuffed with spinach and ricotta, served with basil Pomodoro sauce**Veal Scaloppini**– Sautéed with fresh tomato, sweet basil and mushrooms in lemon chardonnay butter**Veal Rollatini**– Stuffed with spinach, mozzarella and ricotta, topped with a pink Pomodoro sauce
- Chicken Wellington**– Wrapped in French pastry with mushroom duxelle, sauced with herb roasted chicken demi-glaze, with roasted baby vegetables

Seafood

- Sautéed Shrimp**– Penne with sweet roasted garlic, chardonnay, fresh tomato, white beans and arugula
- **Shrimp Scampi, Orogenata, Fra Diablo or Francaise**– over a tomato and baby pea pilaf
- North Atlantic Salmon**– Pan seared with a sea vegetable crust, served over Bok Choy with a ginger sake glaze and Wasabi crème fraiche**Stuffed Flounder**– Baked with Maryland crabmeat topped with lobster peppercorn cream**Cod Strudel**– Wrapped in crispy Phyllo with plum tomatoes and feta, served over sautéed spinach with tomato vinaigrette and black olive tapenade**Baked New England Codfish**– Topped with fresh herbs, lemon garlic and breadcrumbs
- Long Island Bouillabaisse**– Clams, Shrimp, Mussels, Calamari and Scallops braised in a tomato lobster saffron broth with red potatoes and vegetables
- Ahi Tuna**– Chili rubbed and seared, tangerine ginger glaze, wasabi lime and soy balsamic drizzle, served with a marinated seaweed salad and wasabi with Oriental noodles, served room temperature**Feta Orogenata****Roasted Fish**– Your choice of local Fluke, Codfish, Red Snapper or Tilapia, topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach

Pasta

House Made Lasagna

- Baked Ziti****Penne Ala Vodka**With Grilled Chicken or Shrimp**Stuffed Shells or Baked Manicotti**
- Cajun Seafood Pasta**– With shrimp, scallops and clams in a spicy vegetable tomato sauce
- Grilled Chicken and Pasta**– Grilled chicken sautéed with garlic, fresh herbs, tomatoes, pine nuts, artichoke hearts and arugula**Grilled Vegetable Lasagna**– White or Red**Sautéed Chicken and Broccoli**– In lemon white wine sauce over bow tie pasta**Shrimp Pomodoro**– Shrimp sautéed with a fresh plum tomato sauce, fresh mozzarella and sweet basil**Linguine and Clam Sauce**– Choice of red or white sauce
- Chicken and Asparagus**– Sautéed chicken with asparagus, mushrooms and prosciutto in a roasted garlic thyme sauce over bowtie pasta

Additional Entrees

Sausage and Peppers Paella– Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas
Eggplant Rollatini– Stuffed with shrimp, spinach and ricotta, served with a pink Pomodoro sauce
Skirt Steak– With choice of Romanian or Southwestern style marinades served with roasted potatoes
Loin of Pork– Oven roasted with a brown sugar peppercorn glaze
Braised Short Ribs– Boneless beef short ribs over gorgonzola polenta
Pork Tenderloin– Black pepper sweet bourbon glazed, with Honey Jack roasted pecan apple relish, sweet potatoes and herb roasted baby vegetables

Side Dishes

Choose (2)

Rice Pilaf**Spanish Style Rice****Roasted Red Potatoes****Stir–Fried Vegetables****Sautéed Vegetables****Potato Gratin****Lyonnaise Potatoes**
Crispy Sweet Plantains

Dessert Price includes 1 of the following desserts

Occasion Cake

Mini Pastries and Gourmet Cookies**Fresh Fruit****Coffee, Tea, Soda Also Included**

Additional Dessert Options****Chocolate Fountain** Bananas, Strawberries, Pineapples, Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels****Ice Cream Sundae Bar** Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel, M&M's, Crushed Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries****Milkshake Bar** Vanilla and Chocolate Ice Cream, Crushed Oreos, Crushed Chocolate Chip Cookies, Sprinkles, Snickers, M&M's, Reese Pieces****Smoothie Bar******Cotton Candy Machine** ****Make Your Own S'mores******Make Your Own Cupcakes**

Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles, crushed Oreos, M&Ms, crushed pretzels, Reese's Pieces, etc.****Candy Table******Italian Ices Bar****** Demi Tasse Bar** With espresso, cappuccino, herbal teas and cordial cart with brandies, Cognacs and after dinner liqueurs. Chocolate cordial cups, Strawberries and fresh whipped cream.

Our Professional Services Also Include Coat Check House Linens Directions and Place Cards****Valet Parking**

** Additional Charge