



a delicious affair
catering

Summer 2014 Buffet Selections

Vegetarian:

Eggplant Napoleon w/Roasted Pepper · Basil · Mozzarella · Red Pepper Sauce
Eggplant Parmesan Rollatini
Ginger Soy Glazed Tofu on a bed of Soba Noodles
Wild Mushrooms over Crispy Rosemary Polenta Cake
Tofu w/Red Coconut Curry Sauce · Green Beans · Red Peppers · Onions
Toasted Vegetable Lasagna w/Ricotta · Pesto · Chevré
Fresh Spinach Ravioli w/Smoked Tomato Sauce · Shaved Parmesan
Fresh Butternut Squash Ravioli w/Browned Butter · Crispy Sage

Fish & Seafood:

Wild Alaskan Salmon w/Miso Glaze on a bed of Asian Slaw
Maryland Crab Cakes · Panko Crusted w/Remoulade
Grilled Fish (your choice of in season fish) w/Lemon Caper Beurre Blanc
Shrimp & Sea Scallop Scampi
Chilean Sea Bass (market price) w/Ginger Lime Sauce
Lobsters (1-2 lb.) steamed w/Drawn Butter (market price)

Poultry:

Chicken Marsala Mushrooms · Marsala Wine Sauce
Mediterranean Chicken · Artichokes · Kalamata Olives · Sun-Dried Tomato Beurre Blanc Sauce
Chicken Picatta · Lemon · White Wine Garlic Sauce
Chicken Parmesan · Mozzarella · Basil · Plum Tomato Sauce
Grilled Chicken Paillards · pounded thin · Marinated
Buttermilk Fried Chicken · Legs & Thighs
Chicken Saltimbucca w/Prosciutto di Parma · Mozzarella · White Wine Butter Sauce
Chicken Cordon Bleu w/Swiss · Ham · Herbed Cream Sauce
BBQ Chicken w/Tangy BBQ Sauce
Roasted Turkey Breast w/house made Gravy

Beef & Veal:

Roasted Beef Tenderloin (medium rare) · Red Wine Reduction or Horseradish Mayo
Veal Marsala Mushrooms · Marsala Wine Sauce
Short Ribs Slow Braised w/Caramelized Shallot Sauce
Skirt Steak w/Chimi Churri Sauce
Meatballs w/house-made Basil Plum Tomato Sauce
Petite Filet Mignon (medium rare) w/Red Wine Sauce



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Summer 2014 Buffet Selections (continued)

Pork & Lamb:

Roasted Pork Tenderloin slow roasted w/Rosemary & Thyme
BBQ Ribs w/Sweet Zesty BBQ Sauce · served w/wet towels for sticky fingers
Italian Spiral Sausage & Broccoli Rabe Sautéed in Garlic Oil
Kielbasa & Sauerkraut (sauteéd & sliced) served w/German sauerkraut
Spiral Ham Baked w/fresh Pineapple · Brown Sugar Glaze
Sausage & Peppers traditional w/Sautéed Bell Peppers · Onions
Petite Frenched Lamb Chops (medium rare) w/Mint Pesto (Market Price)

Pasta:

Penne ala Vodka (crispy pancetta optional)
Cheese Tortellini w/Parmesan Cream Sauce
Pasta w/Basil Pomodoro Sauce
Rigatoni Bolognese w/Traditional Meat Sauce · Parmesan Cheese
Wild Mushroom Ravioli w/Porcini Cream Sauce

Sides:

Vegetables Julienne
Creamed Spinach Roasted Asparagus Steamed Broccoli Sautéed Broccoli Rabe Braised Carrots Sautéed
Green Beans
Portobello Mushrooms
Wild Rice Pilaf
Potatoes · mashed · roasted · au gratin

Salads:

Garden Organic Mixed Lettuces · Tomatoes · Cucumbers · Shredded Carrots · Balsamic Vinaigrette
Greek · Romaine · Tomatoes · Feta · Olives · Red Onions · Pepperoncini · Greek Dressing
Caesar Romaine · Sourdough Croutons · Parmesan · Creamy Caesar Dressing
Harvest · Organic Greens · Glazed Pecans · Blue Cheese · Dried Cranberries · Cider Vinaigrette
Spinach Baby Spinach · Bacon · Sweet Onion · Honey Balsamic Vinaigrette
Arugula · Beets · Chevre · Citrus Vinaigrette



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Summer 2014 Buffet Stations

Pasta:

Penne Pasta w/fresh Vegetable toppings · Vodka Sauce · Basil Plum Tomato Sauce · Pesto · Alfredo

Asian:

Steamed Dumplings · White & Brown Rice · Stir Fried Vegetables · Chicken · Beef · Shrimp

Tuscan:

Prosciutto di Parma · Sopressata · Mortadella · Cappicolla · Provolone · Pecorino Romano ·
Peperoncini · Roasted Red Peppers · Marinated Artichokes · Mushrooms · Olives served w/Foccacia ·
Crostini · Breadsticks

Mexican:

Corn & Flour Tortillas · Seasoned Beef · Grilled Chicken · Cheese · Guacamole · Salsa Fresca · Sour
Cream · Cilantro · Black Beans

Sliders & Chips:

Pulled Pork Slider w/Carrot & Purple Cabbage Slaw served on a potato buns · Veggie Burgers ·
Baby Cheese Burgers · Special Sauce · Pickles · Potato Buns · French Fries

Carving:

Beef Tenderloin cooked medium rare · Roasted Turkey Breast · Virginia Ham · Horseradish · Mayo ·
Mustards · Cranberry Sauce



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Summer 2014 Buffet Pricing

Premium Hors D'oeuvres:

One-Two hours passed 8 items
\$30 per guest

Standard Hors D'oeuvres:

One-Two hours passed 6 items
\$25 per guest

Light Hors D'oeuvres:

One-Two hours passed 4 items
\$20 per guest

Premium Dinner Buffet:

Salad
Two Entrees
Two Pastas and Rolls with Butter
Carving Station
Side
Coffee & Tea Service
\$40 per guest

Standard Buffet:

Salad
Two Entrees
Two Pastas with Fresh Rolls
Side
Coffee & Tea Service
\$30 per guest

Professional Staffing:

Servers · \$30 per hour (minimum 4 hours)
Bartenders · \$40 per hour (minimum 4 hours)
Captains & Chefs · \$50 per hour (minimum 4 hours)