



## **Small Gatherings Buffet Dinner Menu**

Includes Artisanal Breads Served with Whipped Butter, illy's Coffee & Tea Service

### **Salads**

**Baby Spinach Salad**, Spiced Pecans, Vermont Chevre, Roasted Pears, Vermont Maple Vinaigrette

**Roasted Fall Vegetables**, Feta Cheese & Basil Oil

**Crisp Iceberg**, Tiny Tomatoes, Pancetta, Marion Blue Cheese & Buttermilk Ranch Dressing

**Slow Roasted Roma Tomatoes**, Maple Brook Farms Mozzarella, with Peppercorn Mélange & EV00

**Traditional Greek Salad**, Feta Cheese, Black Olives, Cucumbers & Oregano Vinaigrette

**Asparagus Spears**, Cured Olives, Roasted Red Peppers, & Manchego Cheese

**Baby Field Greens**, Crumbled Goat Cheese, Candied Walnuts & Pomegranate Vinaigrette

**Duck Confit** with Butternut Squash, Dried Cranberries & Portabella Mushrooms

**Prosciutto & Chick Pea Salad**, Marinated Artichoke Hearts with Great Hill Blue Cheese Dressing

# ***Entrees***

**Mustard & Herb Crusted Chicken, Winter Braising Greens**

**Balsamic Marinated Pork Tenderloin, Apricot & Cranberry Chutney with Buttered French Beans**

**Country Meatloaf, Wild Mushroom Gravy & Garlic Mashed Potatoes**

**Peppercorn Crusted Sirloin, Rosemary Rubbed Fingerlings**

**Moroccan Spiced Lamb, Cumin & Honey Roasted Carrots**

**Pan Seared Salmon, Wilted Greens, Charred Tomato & Onion Chutney**

**Pan Seared duck Breast with Braised Red Cabbage & Fennel**

**Boston Baked Scrod & Herbed Rice Blend**

**Skillet Roasted Swordfish, Lemon Pepper Emulsion & Wilted Spinach**

**Mustard Glazed Salmon, White Bean & Tomato Ragu**

**Yankee Pot Roast, Winter Vegetables & Mashed Potatoes**

# ***Desserts***

**Chocolate Truffle Cake**

**Chocolate Mousse Cake**

**White Chocolate Caramel Mousse**

**Mocha Hazelnut Praline**

**White Chocolate Cheesecake**

**Fresh Fruit Tart**

**Mixed Berry Topped Cheesecake**

**Strawberry Shortcake**