



Catering Menu-Upscale Casual Buffet Dinner Service
Listed below is our basic menu. Please inquire about more elaborate options

Assortment of Petite Soup Cups –also available as full portions

Exotic mushroom soup
Creamy asparagus soup
Tomato Bisque
Butternut squash bisque
Classic French Onion Soup

Fresh Garden Salads

House Salad–mixed greens, red grapes, Maytag blue cheese, and dark balsamic vinaigrette

Caesar Salad-classic Caesar salad of romaine tossed in a tangy garlic-laced vinaigrette with homemade croutons and parmesan cheese

Baby Spinach Salad-Coach farm goat cheese, toasted nuts, sun-dried cranberry vinaigrette

Classic Center Cut Wedge-creamy blue cheese dressing, chopped bacon, fresh tomato

Arugula-arugula and local micro greens, shaved prosciutto, soft boiled egg

Pasta Options-come with house made bread sticks

Hand rolled tortellini-	Ricotta cheese filling, sun-dried tomato cream sauce
Hand made agnolotti-	filled with baby spinach and ricotta, velvety cream sauce
Short rib ravioli-	exotic mushroom cream sauce
Hand made gnocchi-	gorgonzola cream sauce
Penne pasta-	roasted garlic, fresh basil, fresh tomatoes

Steak House-Whole roasted sides carved to order, chipotle rub or steak house style

Prime beef tenderloin-garlic aioli

Whole roasted NY strip loin- horseradish cream

Black angus prime rib- garlic and herb rub, au jus

Stuffed Pork Tenderloin-stuffed with prosciutto and spinach

Chicken Involtni-stuffed with mozzarella cheese, Dijon cream sauce

Roasted Free Range Chicken Breast-creamy mashed potatoes, exotic mushroom demi-glace



Seafood

Jumbo lump crab cakes- Old Bay remoulade
Pan roasted wild salmon-Bearnaise sauce
Roasted brook trout-herb oil, chopped parsley

Starches and Veggies

Creamy Maine lobster mashed potatoes	Bacon smothered exotic mushrooms
Creamy garlic mashed potatoes	Glazed asparagus with béarnaise
Salt crusted Idaho baked potato	Buttery haricot vert
Butternut squash puree	Pan roasted corn and exotic mushrooms
Truffle potato au gratin	Panko and bacon brussel sprouts
Rustic potato salad with frizzled leeks	Pan roasted English peas
Rosemary red bliss potatoes	rustic potato and leek salad
Oven roasted potatoes	

Dessert and Coffee Station

Mini Desserts-	mini almond cone with fresh berries and Bavarian cream
	mini apple crisps vanilla whipped cream
	chocolate strawberries
	profiteroles filled with hazelnut cream-chocolate sauce
	mini crème brûlée-chocolate, bourbon or vanilla
	macaroons
	mini carrot cakes with chocolate drizzle
	warm pan of chocolate bread pudding
	mini fruit tarts

Chocolate Fountain Station also available