



Dinner Buffet Packages

Light Dinner \$21.95 pp/\$41.95 pp
drop off/full service
two entrees & two sides

Moderate Dinner \$25.95 pp/\$45.95 pp
drop off/full service
two entrees & three sides

Medium Dinner \$31.95 pp/\$51.95 pp
drop off/full service
two entrees, one station & two sides

Gold Dinner \$40.95 pp/\$60.95 pp
drop off/full service
three entrees, two stations & three sides

Plated Sit Down Dinner
\$75.95 pp

*choice of 3 entrees w/ 2 sides, served salad, rolls for each

each package includes mixed greens salad w/ dressings, house made croutons & fresh artisan rolls w/ butter



ENTREES & SIDES

Poultry Entrees

Honey Brined Turkey Breast

served w/ rich roasted turkey
supreme gravy

Chicken French

finished w/ Lemon white wine butter sauce

Chicken Parmesan

italian cutlets topped w/ fresh
marinara sauce, finished w/
mozzarella cheese

Chicken Asiago

pan-seared chicken breast in lemon
chardonnay sauce, topped w/
artichokes & roasted red peppers

Chicken Limon

pan-seared chicken tossed in
chardonnay sauce topped w/
asparagus, sundried tomatoes & goat
cheese

Chicken Marsala

finished w/ rich marsala wine
reduction shallots and baby
mushrooms

Pan Seared Duck +

w/ blood orange reduction

Chicken Piccata

pan-seared chicken served in a white wine, lemon caper sauce

Chicken Cacciatore

***GF**

peppers, onions, mushrooms, tomato ragout

Parmesan Crusted Chicken

Tuscan Lemon Herb Chicken

***GF**

slow-roasted, topped w/ herb au jus

Chicken Roulade +

stuffed with choice of spinach,
sundried tomatoes,
or w/ applewood smoked
bacon leeks & feta cheese

Italian-Style Chicken Cutlets

seasoned, breaded & lightly fried

Buffalo Chicken Mac & Cheese

topped w/ house-made toasted bread crumbs

Bone-in Chicken Breast

w/ Chasseur sauce

Grilled Marinated Rack of Lamb+

w/ roasted red pepper mint coulis



ENTREES & SIDES

Seafood & Vegetarian Entrees

Grilled Salmon Fillet +
finished w/ lemon dill butter sauce

Lobster Mac & Cheese +
cavatelli pasta baked in house blend
of creamy cheddar ques & asiago cheese
topped w/ house-made toasted breadcrumbs

Shrimp Scampi +
tossed in a white wine sauce

Fried Haddock +

Crab Cakes+
topped w/ chipotle
remoulade

House made Gnocchi +
tossed in choice of brown butter sage
sauce, blush, creamy pesto or
marinara sauce

Pan-Seared Sea Bass+

Three Cheese Mac & Cheese
cavatelli pasta baked in house blend of creamy
cheddar, queso & asiago cheese topped w/
house-made toasted breadcrumbs

Seasonal Risotto +
finished w/ fresh parmesan
(butternut, asparagus, or wild mushroom)

Eggplant Parmesan
topped w/ fresh marinara &
mozzarella

Cauliflower Mac & Cheese

Squash Lasagna
layered roasted squash & zucchini w/ pasta
sheets, mozzarella & ricotta topped w/roasted
garlic béchamel sauce

Grilled Eggplant
w/ asparagus, roasted red pepper roulade &
ricotta cheese

Vegan Options

- Quinoa Stuffed Pepper
- Coconut Curry Tofu or Cauliflower Steaks
- Chick Peas Stuffed Zucchini
 - Lentil Meatloaf
 - Vegan Tofu Bolognese



ENTREES & SIDES

Beef & Pork Entrees

Angus Roast Beef Au Jus

served w/ creamy chive horseradish

Beef Tenderloin +

served w/ balsamic onions & baby Portobello mushrooms w/ rosemary demi glaze

Herb Crusted Prime Rib +

served w/ creamy chive horseradish

Sliced Flank Steak +

marinated & grilled

Beef Meatballs

italian-style, topped w/ marinara

Italian Meat Lasagna

topped w/ fresh marinara

Marinated Grilled Strip Steak+

Chianti Braised Short Ribs +

Honey Roasted Pork Loin

served w/ apple cider herb volute & whole grain mustard

Bacon Wrapped Pork Tenderloin +

topped w/ herbed pork volute

Italian-Style Pork Cutlets

topped w/ fresh marinara

Braised Pork Shoulder

slowly braised in lemon & thyme vinaigrette

Glazed Ham

served w/ sweet grilled pineapple

BBQ Pulled Pork



Gourmet Sides

Side Salads

Simple Mixed Greens; carrot, cucumber, tomatoes

Caesar; red onion, asiago, black pepper, crouton

Sweet & Salty; candied pecans, feta, craisins

Loaded Baked Potato; bacon, cheddar, sour cream, scallion

Home-Style Potato; carrot, onion, celery, mustard, hardboiled egg

Fire Roasted Corn & Tomato (cold)

Tomato Cucumber (cold); tomato, cucumber, red onion, white balsamic vinaigrette

Sicilian Calamari (cold); banana peppers, black olives, celery, parsley, garlic confit, olive oil, lemon

Warm Green Beans; bacon, shallots, toasted slivered almonds, balsamic

Tortellini Antipasto; italian vinaigrette, pepperoncini, pepperoni, olives, asiago

Butternut Squash; goat cheese, spinach, craisins, white balsamic vinaigrette

Greek Pasta Salad; mini penne, feta cheese, grape tomatoes, spinach and Kalamata olives

Classic Macaroni Salad; carrots, onions, celery, mayo

Quinoa & Grilled Vegetable (cold); roasted squash, red pepper, zucchini, house balsamic dressing

Pasta

Baked Pasta Marinara; topped w/ mozzarella & ricotta

Bruschetta Pasta; chunky tomato blush sauce

Pasta Carbonara; peas, pancetta, cheesy cream sauce

Pasta Bolognese; sweet, red sauce w/ ground pork, beef

Pasta Primavera

Farfalle w/ pesto sauce

Mac & Cheese

Roasted Garlic Cream Sauce Pasta

Vegetable

Seasonal Roasted Vegetables; squash, zucchini, red peppers

Butter Poached Heirloom Carrots

Grilled/Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables; butternut squash, sweet potato, parsnips, carrots

Apple Cabbage Slaw

Roasted Brussel Sprouts w/ truffle oil

Green Bean Casserole

Brussel Sprouts & Butternut Squash

Roasted Corn; or on cob w/ butter

Italian Style Greens & Beans

Grilled Vegetable Au Gratin

Grain & Potato

Seasonal Risotto; mushroom, asparagus, or butternut squash

Cheddar Mashed Potatoes

Mexican Rice

Rice Pilaf; carrots, onions, celery, chicken stock

Roasted Tuscan Potatoes

Fried Garlic Parmesan Potatoes

Potato au Gratin

Salt Potatoes

Creamy Polenta Parmesan

Garlic Mashed Potatoes