

CATERING MENU - BUFFET MENUS

DINNER BUFFET MENUS

BUFFET 1

Cocktail Hour

Buffet style & Stationary platters

Steamed Mussels & Clams
BBQ Shrimp
Crab Salad en crouete
Chicken Satays

Dinner

NY Striploins
Grilled Mahi
St. Louis Ribs
BBQ Chicken
Corn on the cobb
Gathered Greens
Pasta Salad, Potato Salad
Mixed Bean Salad
Assorted rolls

BUFFET 2

Cocktail Hour

(all items butlered)

Tomato Bruschetta
Seafood cakes
Chicken Palermos
Boursin Stuffed Shrimp
Smoked Salmon on Gaufrette
with Crème Fraiche & Caviar

Dinner

Panko Crusted Mahi with Mango
Salsa
Chicken Scarpiello with
Sausage, Mushrooms, Peppers,
Olives
Pork Loin with Roasted Shallot &
Rum Demi
Roasted Red Bliss Potato
Grilled Local Vegetable
Gathered Greens Salad
with Citrus Vinaigrette
Assorted Rolls

Dessert

Banana Cream Pie

BUFFET 3

Gathered Greens Salad
with Citrus Vinaigrette
Green Bean & Tomato Salad
Assorted Dinner Rolls

Mahi Francaise
Chicken Palermo
(Stuffed with Ham, Roasted
Peppers, Mozzarella)
Beef Tips Bourguignonne
(Braised in Wine with Mushrooms
& Onions)
Grilled Vegetable Pasta
Seasoned Rice

Carving Station

Roasted Turkey / Smoked Ham

Dessert

Key Lime Pie

BUFFET 4

Cocktail Hour with Premium Shelf

Open Bar

Hors d'oeuvres
Chicken and Bacon Teriyaki
Crab Cakes
Boursin Stuffed Shrimp
Smoked Sirloin en Crouete
Tomato Bruschetta

Dinner

Carving Station

Sliced Tenderloin of Beef / Loin of
Pork

Buffet Service

Chicken Palermo
(Stuffed with Roast Garlic, Roast
Peppers and Provolone)
Panko Crusted Mahi
Braised Lamb
Broccoli Florets
Ginger Jasmine Rice
Roasted Garlic Whipped Potatoes

Dessert

Assorted Pastry Miniatures
Assorted Fresh Fruits



We can customize your buffet menu for any occasion. Inquire today.