

Buffets - Entrées

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Then make your entree selections from the other dishes listed below. Finally, choose hot and cold sides from the following page to complete your buffet. Petite Filet Mignon, Flat Iron Steaks or Sirloin Steaks are available at market price. All entrees are subject to market fluctuations. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Basic Buffet \$30.00/person

2 Entrée Selections
4 Side Selections
Bread and Rolls
Dessert, Coffee and Tea Station

Deluxe Buffet \$36.00/person

First Course Served Salad of Your Choice
3 Entrée Selections
3 Side Selections
Bread and Rolls
Dessert, Coffee and Tea Station

Family Style \$30.00/person

First Course Served Salad of Your Choice
1 Entrée Selection
3 Side Selections
Bread and Rolls
Dessert, Coffee and Tea Station

Entrée Selections

Chilled Poached Salmon with Cucumber Dill Purée
Crème Brulee Salmon
Grilled Salmon with Artichoke Caper Relish
Grilled Swordfish with Seasonal Fruit Salsa
Sesame Crusted Tuna with Asian Plum Sauce
Baked Stuffed Sole with Lobster Newburg Sauce
Baked Haddock with Cracker Crumb Topping
Pecan Encrusted Cod with Old Bay Butter Sauce
Cod Loin with Honey Lime Dill Mustard Glaze
Seafood Pie with Parmesan Crust
Seafood Alfredo
Shrimp Scampi over Asiago Cheese Tortellini

Braised Beef Short Ribs with Balsamic Demi-Glace
Carved Roasted Sirloin with Stilton Butter
Carved Prime Rib with Herb Butter
Carved Roast Tenderloin with Red Wine Demi Glaze
Braised Beef Ravioli with Shiitake Mushroom
Cream Sauce
Carved Maple Glazed Ham
Gorgonzola and Fig Stuffed Pork Tenderloin
Wrapped in Prosciutto
Carved Garlic and Pepper Crusted Pork

Hazelnut Encrusted Chicken with Apple, Pear
and Bacon Chutney
Chicken Francaise
Chicken Marsala
Chicken Parmesan
Pesto Crusted Chicken with Parmesan Cream Sauce
Prosciutto Wrapped Chicken with
Gorgonzola Cream Sauce
Seared Crispy Skinned Statler Chicken
with Garlic Herb Butter
Chicken Cordon Bleu Topped with a Beurre Blanc
Baked Stuffed Chicken with Mushroom Gravy
Sausage, Apple and Sage Stuffed Chicken Breast
Carved Roast Turkey with Homestyle Dressing

Italian Stuffed Peppers with Vodka Cream Sauce
Risotto Stuffed Peppers with Tomato Cream Sauce
Butternut Squash Ravioli with Sage Cream Sauce
Penne alla Vodka with Fresh Mozzarella
Gorgonzola, Feta and Tomato Stuffed Portobello
Pasta Primavera with Romano Cream Sauce
Eggplant Parmesan

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CATERING

Buffets - Sides

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Make your entrée selections from our Entrées Menu. Finally choose from the hot and cold sides listed below to complete your buffet. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Hot Side Selections

Rosemary and Garlic Potatoes
Roasted Tri-Color Fingerling Potatoes
Au Gratin Potatoes
Roasted Garlic Smashed Potatoes
Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon
Baked Potatoes
Roasted Sweet Potatoes
Wild Rice Mix
Rice Pilaf
Risotto
Roasted Vegetable Medley
Grilled Vegetable Platters with Balsamic Drizzle
Haricot Verts with Toasted Garlic
Grilled Asparagus
Seared Broccolini with Lemon and Garlic
Oven roasted Brussels Sprouts
Apricot and Ginger Glazed Whole Baby Carrots
Acorn Squash
Roasted Butternut Squash with Cranberries
Roasted Vegetable Ravioli with Tomato Cream Sauce
Grilled Eggplant Ravioli with Basil Pesto Sauce
Porcini Mushroom Ravioli with Asiago Cream Sauce
Spinach and Cheese Ravioli with Classic Marinara

Tortellini Alfredo
Linguini Alfredo
Soup Selection (Please Inquire About Our Seasonal Selections)

Cold Side Selections

Garden Salad
Caesar Salad
Greek Salad
Spinach Salad with Mandarin Oranges, Toasted Sesame and Almonds
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
Pear, Walnut and Gorgonzola Salad
Strawberry, Goat Cheese and Candied Pecan Salad
Marinated Green Bean Salad with Red Wine Vinaigrette
Marinated Asparagus Salad
Red Bliss Potato Salad
Summer Vegetable and Tortellini Salad
Cucumber, Dill and Macaroni Salad
Lemon Pepper Pasta Salad
Couscous Corn Salad with Sundried Tomato Pesto
Quinoa Salad
Mint Orzo Salad
Fresh Cut Fruit Bowl



Please make a dessert selection. You may choose one item to be served or four items to be stationed.

Or, if you are providing a cake to be used at dessert, we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection if you choose!

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Dessert Course

Full Servings

German Chocolate Cake
French Chambord Chocolate Cake
Flourless Chocolate Torte
Strawberry Bavarian Cream Layer Cake
Tiramisu
Key Lime Pie
Carrot and Spice Cake
Crème Brulée Cheesecake
Pumpkin and Cognac Cheesecake
Philadelphia Cheesecake
White Chocolate and Raspberry Cheesecake
Chocolate Mousse
Raspberry Mousse
Lemon Mousse
Peach Cobbler
Triple Berry Crisp
Apple Crisp
Strawberry Shortcake
Butter Cake
Strawberry Rhubarb Crisp
Crème Brulée - \$2.00/person upgrade

Minis

Cannoli
Eclairs
Cream Puffs
Baklava
Chocolate Dipped Strawberries
Cookie Platters
Pumpkin White Chocolate Chip Brownies
Apple Crumb Squares
Brownies
Assorted Dessert Bars

Stations

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$4.00/person upgrade
Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream — \$2.00/person upgrade
Berry Shortcake Bar with Home-style Biscuits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream — \$2.00/person upgrade
Cheesecake Bar with Sliced Philly Cheesecake Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream — \$2.00/person upgrade

