

Prestigious Buffet

Choice of Two of the Following:

Grilled Beef Tenderloin with Demi Glace
Chicken Marsala

Boneless breast of chicken sauced with sautéed wild mushrooms, marjoram, Marsala and hint of cream

Poached Halibut with Lemon Dill Beurre Blanc
French Bread Casserole (vegetarian)

Layered and overlapped sliced French bread with spinach, onion and exotic mushrooms baked in eggs and cream topped with Gruyere and Swiss cheese

Choice of Two of the Following Side:

Smashies with Truffle Oil and Fresh Chives
Oven Roasted New Potatoes with Garlic and Rosemary
Lemon Orzo with Cremini Mushrooms
Roasted Asparagus Spears

Served Room Temperature with Lemon Tarragon Sauce

Butterscotch and Black Pepper Baby Carrots
Quick Sautéed Zucchini with Sundried Tomatoes and Fresh Basil
Quick Sautéed French Beans & Zucchini with Pine Nuts

The Following Included on the Buffet:

Arugula Salad
Tossed with Julienned Beets and Goat Cheese Dotted with Walnuts
Freshly Baked Dinner Rolls and Artisan Rustic Breads with Butter Pats

Tray Passed and Stationary Hors D'oeuvres Options

Choose Up to Three Selections:

Surf n Turf

“Shaken Not Stirred” Shrimp Martinis

Plump shrimp with house made Pico de Gallo, avocados, spicy cocktail sauce served in disposable martini glasses

AND

Mini Beef Wellingtons

Beef tenderloin medallions with imported mushrooms wrapped in French style puff pastry

Fruit & Cheese Platter

A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts and gourmet crackers, flatbread crackers and Lavosh

Smoked Salmon

Served with toasted baguettes with whipped cream cheese, capers and chopped Bermuda onion

Wee Brie

Raspberry and brie encased in puff pastry baked golden

Mediterranean Medley Platter

An assortment of roasted red pepper hummus, marinated artichoke hearts, spanakopitas, Kalamata olives, dolmades, Greek feta with flatbread crackers and seasoned Pita chips

\$34.95 per Person

Subject to 18% Service Charge Plus Local Sales Tax