



BUFFET Off Premise

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local american cheese display ♦ grapes ♦ strawberries
♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers

OR

Mediterranean Table

flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers
♦ assorted olives ♦ feta cheese

SALAD

(choice of 1)

Caesar Salad, shaved parmesan & roasted garlic rosemary croutons

Baby Spinach, Applewood smoked bacon, macadamia nuts, grape tomatoes, cucumbers, strawberries
& blackberry vinaigrette

Park Salad, mesclun greens, goat cheese, sundried cranberries & sherry vinaigrette

PASTA

(choice of 2)

Mezzo Rigatoni, roasted eggplant, spicy tomato sauce fresh mozzarella & basil

Penne Ala Vodka, peas & grated pecorino

Orecchiette, broccoli rabe, spicy Italian sausage garlic broth

Tortellini, wild mushrooms, spinach, parmesan cream

Rotini, roasted grape tomatoes, basil, fennel, cured olives basil broth

Mezze Penne, bolognese sauce

Gemelli, filetto di pomodoro, sauce shaved parmesan

BUFFET SELECTIONS

(choice of 1)

HARVEST

Roulade of chicken, dried fruit stuffing thyme jus
Pan Roasted Salmon, warm napa cabbage & fennel slaw with citrus beurre blanc
♦ roasted potatoes ♦ seasonal vegetable medley

CONTINENTAL

Pork Scallopini, charred tomatoes capers and black olives lemon butter sauce
Grilled Medallions of Mahi Mahi, edamame & roasted corn succotash, roasted pepper coulis
♦ potato & roasted vegetable hash ♦ grilled asparagus

TRADITIONAL

Sauteed Breast of Chicken, Tuscan bean & mushroom ragout
Baked Fillet of Sole, herb crumb crust, chive beurre blanc
♦ roasted potatoes ♦ honey vanilla glazed carrots

DESSERT

(choice of 1)

Cookie & Brownie Bar

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip
♦ brownies ♦ blondies

Minimum 30 Guests

Includes Racks, Sternos, Paper Products and Local Delivery

\$ per person plus tax

Beverage Options

Coffee and Tea | Sangria | Beer and Wine | Open Bar with Bartender
10 Day Notice Required for Bar Service

Additional Rentals Available

Tables, Chairs, Linen, China, Silverware

Staff \$ per Hour

MAY WE SUGGEST CHEF'S SPECIALTY BUFFET OPTIONS

***Steakhouse**

Roast NY Sirloin, horseradish crema
Grilled Medallions of Salmon, basil beurre blanc, yukon gold potato & bacon hash,
Roasted Asparagus, truffle vinaigrette ♦ parker house & sweet onion rolls whipped butter
Pricing available upon request

***Market**

Citrus Brined Roast Chicken, sweet corn & pepper succotash
Roast Porchetta, white beans, tuscan kale spicy pepper relish
Artisanal Mac & Cheese, aged white cheddar cheese, ditalini pasta, toasted bread crumbs
Summer Market Chopped Salad ♦ local cheese ♦ champagne vinaigrette ♦ caramelized onion flat bread
Pricing available upon request

***Seafood**

Zuppa di Pesce, grilled atlantic salmon, watercress apple slaw
Braised white bean, shrimp, scallops & mussels
Harvest Chopped Salad, shaved radish, bibb lettuce, grape tomatoes, sherry vinaigrette
Lobster Corn Chowder, oyster crackers (
Pricing available upon request

***Tuscan**

Fiorentina style Grilled Steaks, rosemary sea salt & cracked black pepper
Pan Roasted Branzino, broccoli rabe, fried capers, lemon & extra virgin olive oil
Eggplant Caponata, cannellini beans, pancetta and spicy peppers,
Tomato & Pickled Red Onion Salad, balsamic vinaigrette, semolina bread, olive rolls and focaccia,
& herb infused oil
Pricing Available Upon Request

MAY WE TEMPT THE SWEET TOOTH WITH THE FOLLOWING SUGGESTIONS

(pricing varies on number of guests)

Chocolate Fountain

warm belgian chocolate ♦ Rice Krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦
pretzel rods ♦ pineapple ♦ strawberries ♦ bananas (starting at \$)

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine
♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts (starting at \$)

Old Fashioned Candy Counter

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (starting at \$)