

## Special Occasion Dinner Buffet

*Includes passed hors d'oeuvres, buffet, coffee, hot tea & dessert.*

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### Hors d'Oeuvres

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*Choose 4 hors d'oeuvres.*

Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*

Black Bean Hummus *with pita crisps*

Carolina Pulled Pork *with crispy onions on crostini*

Feta Cheese Dumplings *with basil aioli*

Filet Mignon Canapes *with caramelized onions & brie*

Fresh Herb Parmesan Meatballs *with sour cream demi glaze*

Grilled Corn, Avocado & Tomato Salsa *in tortilla cups*

Herb Marinated Spanish Olives *with lemon garlic aioli*

Pecan Chicken Bites *with curry aioli*

Shrimp Fritters *with remoulade sauce*

Spinach Arancini *with marinara*

Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*

Tomato Gazpacho Soup Shooters

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Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

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### Additions

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Lollipop Lamb Chops *two dozen medium for \$85*

Shrimp Cocktail *two dozen large for \$45*

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### Buffet

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Stuffed Chicken Breast *with mozzarella, tomatoes & basil over marinara*

Crab & Shrimp Cake *with lemon chive butter sauce*

Sweet Potato Gnocchi *with green beans, kale & cherry tomatoes, sage brown butter*

Filet Of Beef *with red wine demi glaze*

Fresh Fruit Salad

Caesar Salad

Roasted Vegetable Salad

*with peppers & grated cheese*

Sauteed French Beans

Garlic Mashed Red Skin Potatoes

Rolls & Butter

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### Dessert

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*Includes choice of two desserts below, coffee & hot tea.*

Vanilla Ice Cream & Chocolate Chip Cookie Sundae

Chocolate Oblivion Torte ~ Seasonal Fruit Crisp

Seasonal Cheesecake ~ Creme Brulee

*\$62 Per Person, Minimum 24 Guests ~ Please add 18% gratuity, 6% sales tax & \$75 set up charge*

## Premium Dinner Buffet

*Includes cheese board & crudite, buffet, coffee, hot tea & dessert.*

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### Buffet

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Sauteed Chicken Over Penne *with roasted grape tomatoes, olives, broccoli rabe & mozzarella*

Braised Beef Short Rib *with red wine demi glaze*

Jumbo Stuffed Mushrooms *spinach, imported Swiss & walnut filling*

Marinated & Broiled Salmon *with fresh herb butter & roasted red pepper sauce*

Pasta Salad

Caesar Salad

Corn, Black Bean & Rice Salad

*with peppers & grated cheese*

Sauteed French Beans

Garlic Mashed Red Skin Potatoes

Rolls & Butter

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### Dessert

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*Choose one dessert to be served to your table.*

Vanilla Ice Cream & Chocolate Chip Cookie Sundae

Chocolate Oblivion Torte ~ Seasonal Fruit Crisp

Seasonal Cheesecake ~ Creme Brulee

*\$45 Per Person, Minimum 24 Guests ~ Please add 18% gratuity, 6% sales tax & \$75 set up charge*

## Family Dinner Buffet

*Includes buffet, coffee, hot tea & dessert.*

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### Buffet

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Sauteed Chicken Over Penne *with roasted grape tomatoes, olives, broccoli rabe & mozzarella*

Garlic Herb Crusted Pork Tenderloin *with roasted shallot mustard demi glaze*

Jumbo Stuffed Mushrooms *spinach, imported Swiss & walnut filling*

Caesar Salad

Corn, Black Bean & Rice Salad

*with peppers & grated cheese*

Sauteed French Beans

Garlic Mashed Red Skin Potatoes

Rolls & Butter

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### Dessert

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*Fresh baked chocolate chip cookies to be served to your table.*

*\$35 Per Person, Minimum 24 Guests ~ Please add 18% gratuity, 6% sales tax & \$75 set up charge*