



BUFFET

Four Hour Platinum Open Bar

ONE HALF HOUR BUTLER PASSED HORS D'OEUVRES

Customize your menu with following options, Choice of 6

Furikake Tuna on a flat bread with mango relish

Crab Cake, smoked red pepper aioli

Shrimp Toast, ginger soy dipping sauce

Macadamia Encrusted Brie, honey bourbon glaze

Harissa Rubbed Chicken Sate, mango chutney

Wild Mushroom Arancini, smoked tomato puree

Grilled Turkey Slider, avocado aioli, pepper jack
cheese jam

Whipped goat cheese, prosciutto , topped with truffle
oil & pistachio's on a crostini

Bruschetta, tomato and onion salad, crostini,
balsamic glaze

Chickpea & Sopresata Crostini topped with pesto

Fire roasted asparagus wrapped with salume

Baked Clams Oreganata

Gorgonzola Apple Fritter with fig

Herb Crusted Beef, basil aioli

ENHANCEMENT HORS D'OEUVRES

Lobster Truffles (\$2) ♦ Baby Lamb Chop, herb crusted shallot mint demi (\$4) ♦ Skewered Shrimp, roasted
pineapple glaze (\$3) ♦ Mediterranean Lamb Meatballs, dill yogurt sauce (\$2) ♦ Mini Lobster Rolls, creme
fraiche ginger soy (\$3) ♦ (\$3) ♦ Smoked Duck Cranberry compote, rye croustade (\$2) ♦ Crab & Avocado bite
Crostini, lump crabmeat, avocado crema (\$2)

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

RECEPTION

Champagne Toast

PLATED 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

Baby Arugula, shaved fennel, pomegranate seeds, baby beets, shaved parmesan & champagne vinaigrette

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

*Baby Wedge Salad, Iceberg lettuce, pickled red onion, Kumamoto tomatoes, Maytag blue cheese & creamy champagne vinaigrette (\$3)

*Baby Kale, roasted artichoke, shaved celery, creamy garlic-caper dressing & shaved parmesan cheese (\$3)

*Roasted Sickle Pear, blue cheese mousse, red oak leaf lettuce, frisee & pomegranate vinaigrette (\$3)

*Seafood Cobb Salad, baby gem lettuce, grape tomatoes, avocado, poached shrimp, crabmeat, scallops & green goddess dressing (\$3)

BISTRO CARVING BOARD

(choice of 1)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads

Roast Loin of Pork, fine herb, madeira cream sauce

Marinated Flank Steak, merlot roasted shallot demi glaze

*Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display (\$4)

*Peppercorn Encrusted Shell Steak, bourbon demi glaze (\$4)

*Roast Leg of Lamb, crème d'menthe & chambord creams (\$4)

*Seared Filet Mignon, bordelaise & hollandaise sauces (\$6)

*Rack of Lamb, mint demi glaze (\$8)

*Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc (\$5)

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, whipped ricotta

Gemelli, filetto di pomodoro, sauce shaved parmesan

Celantani, wild mushroom bolognese (meatless)

Cavatelli, braised short rib bolognese, ricotta

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

♦ Pasta Selections ♦ 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

♦ Pasta Selections ♦ 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

♦ Pasta Selections ♦ roasted potatoes ♦ honey vanilla glazed carrots

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 (\$8)

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 (\$6)

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 (\$6)

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 (\$8)

DESSERT

Personalized Occasion Cake

Brewed Coffees & Premium Teas

DESSERT STATIONS

(choice of 1)

Make Your Own Sundae

Vanilla, Chocolate and Strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips ♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream

Cookie & Brownie Bar

Apothecary Jar Display

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

MAY WE TEMPT THE SWEET TOOTH WITH THE FOLLOWING SUGGESTIONS

Dessert Tapas Pick 6

Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters ♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet (\$5)

Chocolate Fountain

warm belgian chocolate ♦ Rice Krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦ pretzel rods ♦ pineapple ♦ strawberries ♦ bananas (\$8)

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine ♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts (\$6)

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines (\$6)

Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (\$6)

Gelato

vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries ♦ sliced bananas ♦ chocolate sauce ♦ whipped cream (\$5)

Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent coffee/alcohol pairings (\$7)

CUSTOMIZE YOUR MENU WITH ONE OR MORE SPECIALTY BUFFETS OR STATIONS

Risotto Bar

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe (\$8)

Chinatown

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce (\$12)

A Taste of Italy

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh grilled vegetables ♦ fried calamari marinara sauce ♦ zuppa di pesce ♦ oil & herbs & artisanal breads (\$15)

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone (\$8)

Slider

cheeseburger ♦ pulled pork ♦ Hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw (\$8)

Ramen Noodle & Dim Sum

classic sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame ♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦
steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions (\$16)

Panini Press

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ sopressat ♦ provolone ♦ genovese pesto ♦
three seasonal soups & house made chips (\$8)

Steak Au Poivre

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed spinach ♦
potato hash (\$12)

Churrascaria

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted sweet plantains ♦ chimi churi ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas (\$18)

Sushi Bar

Hand rolled by an authentic chef
finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi
♦ soy sauce (\$16)

Caviar & Vodka Station

Tradition garniture
apers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraiche blini's ♦ toast toints present in an ice cliff (\$12)

Caribbean Ceviche & Tapas

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦
tostones ♦ tortilla ♦ plantain chips vegetable escabeche (\$16)

Fresh From The Sea

littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad (\$24)

COMPLIMENTARY SERVICES:

Maitre'd
White Glove Service
Event Planner
Floor Length Linen
Coat Check
Place cards
Direction Maps
Valet Parking