

A Classic Hot Buffet Menu

Hors d'Oeuvres Passed Butler Style

Chicken Saté with Teriyaki Peanut Sauce
Mini Maine Lobster Rolls
Mini Cheeseburger Sliders with Shallot Dijon Relish
Peking Duck Quesadillas with Duck Sauce
Pulled Pork Tostadas with Guacamole and Coleslaw
Yukon Gold Potato Pancakes with Apple Cranberry Relish

Stationary Hors d'Oeuvres

Bread Bowl with Spinach Dip and Vegetables
Assorted Imported Cheese Platter with Crackers

Buffet Menu

Baby Field Greens with Roasted Pears, Toasted Walnuts, Cherry Tomatoes, and Balsamic Gorgonzola Vinaigrette
Chicken Saltimbocca – Chicken Breast with Prosciutto, Spinach and Mozzarella
Peppercorn Crusted Black Angus Eye Round with a Merlot Sauce
Penne a la Vodka or Pasta Pomodoro “San Marzano” Sauce
Mixed Seasonal Vegetables
Tuscan Roasted Potatoes **OR** White & Wild Rice
Assorted Rolls and Butter

Also Available: Roasted Filet Mignon with Merlot Sauce (additional \$5.00/person)

Dessert

Fresh Fruit Platter with Raspberry Sauce
Assorted Cookie Platter
Chocolate Dipped Strawberries (additional \$2.00/person)
Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low.

Culinary Studio to provide: lemons, limes, cocktail napkins, serving trays
and 40lbs. ice per 20 guests. Additional ice available upon request.

Price per person is \$44.50 plus tax.

Price per person does not include rental equipment or service staff.

Service staff rate is \$25.00 per hour per server, with a minimum of four hours, plus gratuity.

This is a suggested menu. Substitutions from our main menu are welcome.

Price is based on a minimum of 20 guests.

Smaller groups are welcome to order a la carte from the main menu.