



A Classic Hot Buffet Menu

Hors d'Oeuvres Passed Butler Style

Mini Italian Meatballs with Spicy Tomato Sauce
Franks in Pastry with Spicy Mustard
Chicken & Cheese Quesadillas with Salsa
Cilantro Grilled Shrimp
Teriyaki Beef Skewers with Sesame Seeds and Scallions
Edamame Dumplings with Sesame Ginger Sauce

Stationary Hors d'Oeuvres

Assorted Imported Cheese Platter with Crackers
Fresh Crudite Platter with Spinach Dip

Buffet Menu

Baby Field Greens with Roasted Pears, Toasted Walnuts, Cherry Tomatoes,
and Balsamic Gorgonzola Vinaigrette
Lemon Roasted Rosemary Chicken Breast
Herb Crusted Black Angus Eye Round with Merlot Sauce
Penne a la Vodka **OR** Pasta Pomodoro "San Marzano" Sauce
Red and Yellow Roasted Potatoes **OR** White & Wild Rice
Green Beans and Julienned Carrots
Assorted Rolls and Butter

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

Dessert

Assorted Cookie Platter
Fresh Fruit Platter with Raspberry Sauce

Coffee Service (\$2.50 per person/ Minimum 20 guests)

Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low and Urns

Culinary Studio to provide: lemons, limes, cocktail napkins, serving trays
and 40lbs. ice per 25 guests. Additional ice available upon request.

Price per person is \$55.50 plus tax.

There is a 3.5% credit card convenience fee on all charges.

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

Service staff rate is \$35.00 per hour per server, with a minimum of four hours, plus gratuity.

Prices are subject to change.

**Price per person is based on a minimum of 25 guests.
Smaller groups are welcome to order a la carte from the main menu.**

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