

Buffet Dinner

Stationary Hors d'oeuvres

Fresh Boxed Crudités

*Green Asparagus, Red Peppers, English Cucumbers, Carrot Paddles,
Celery Sticks and Broccolini
Saffron Aioli and Pesto Dipper*

Warm Crabmeat, Artichoke, and Spinach Bake

Toasted Baguette Slices and Lavosh Crisps

European and Domestic Cheese Board

*Gruyère, Brie, Stilton, Chèvre, and Aged Cheddar
Finished with Fresh Berries, Red Grapes, and Assorted Crackers*

Served Salad Course

Twin Hearts of Romaine

*Spears of Romaine Lettuce, Halved Grape Tomatoes, Freshly-Grated Parmesan Cheese
Sourdough Baguette Paddle
Finished with Classic Caesar Dressing*

Or

Bitter Field Green Salad

*Baby Arugala, Frisée, Endive and Watercress
Tossed with Sherry Vinaigrette, Grape Tomatoes, and Cucumbers
Nestled in a Radicchio Cup*

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Grilled Bistro Beef Tender

*Fresh, Herb-Marinated Beef Shoulder Tender
Hand-Carved and Served with a Wild Mushroom Demi-Glace*

Or

Bistro Beef Braciola

*Beef Shoulder Tender Roulade of
Spinach, Wild Mushrooms and Fresh Herbs
Drizzled with a Cabernet Demi-Glace*

Oak Planked Salmon Filet

*Fresh Atlantic Salmon
Gilled and Finished with a Savory Herb Crust
Accompanied by Citrus Aioli and Melon Salsa*

Or

Flounder Roulade

*Baby Spinach and Tomato Concassé
Rolled into Fresh Flounder Filet and
Finished with Lemon Beurre Blanc*

Tri-Colored Potatoes Dauphinoise

*Red, Sweet, and Golden Potatoes
Accented with Caramelized Onions
Layered and Bound with Gruyère Mornay*

Haricot Vert

Baby French Green Beans Tossed with a Julienne of Fresh Carrots and Garlic Herb Butter

Or

Grilled Asparagus

Marinated and Grilled Spears of Asparagus

Assorted European Breads

*House-made Baguettes and Boules
Rolled Butter Balls*

Dessert and Coffee Buffet

Chef's Choice of Assorted Miniature Pastries

Coffee and Tea

*Decaffeinated and Regular Coffee
Assorted Teas*