

Custom Hot Buffets

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch, one dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey.

20 Guest minimum. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

SELECT ONE HOUSE SALAD

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Italian & Ranch Dressings
- Mesclun Greens with Candied Pecans, Dried Cranberries & Balsamic Vinaigrette
- Baby Spinach with Feta Cheese, Red Onion, Kalamata Olives & Red Wine Vinaigrette

SELECT ONE ENTREE

POULTRY

Chicken Parmigiana
23.00 per guest

Chicken Teriyaki
23.00 per guest

Lemon Pepper Chicken with Lemon Sauce
23.00 per guest

Chicken Chardonnay with Artichoke White Wine Sauce
26.00 per guest

Balsamic-Glazed Roast Chicken Breast
23.00 per guest

Chicken Veronique
26.00 per guest

Chicken Cordon Bleu with Parmesan Cream Sauce
26.00 per guest

Herb Bread Stuffed Chicken with Gravy
23.00 per guest

Mediterranean Stuffed Chicken with Lemon Caper Sauce
26.00 per guest

Sliced Roast Turkey with Gravy & Cranberry Sauce
23.00 per guest

Chef Carved 35.00 per Chef per hour

Chicken Marsala
26.00 per guest

BEEF, LAMB & PORK

Meatloaf with Tomato Gravy
24.00 per guest

Beef Shepherd's Pie with Horseradish Mashed Potatoes
24.00 per guest

Beef Bourguignon
26.00 per guest

Moroccan Lamb
24.00 per guest

Sliced Roast Sirloin with Burgundy Mushroom Sauce
29.00 per guest

Chef Carved 35.00 per Chef per hour

Chef Carved Roast Prime Rib Au Jus
31.00 per guest

Chef Carved 35.00 per Chef per hour

Sliced Roast Herb Encrusted Tenderloin of Beef
33.00 per guest

Chef Carved 35.00 per Chef per hour

Sliced Roast Pork with Fennel & Cider Gravy
24.00 per guest

Chef Carved 35.00 per Chef per hour

Sliced Roast Pork with Fig & Port Sauce
24.00 per guest

Chef Carved 35.00 per Chef per hour

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SEAFOOD

Baked Cod with Crumb Topping
24.00 per guest

Baked Stuffed Sole with Florentine Sauce.
24.00 per guest

Roast Lemon Pepper Cod
24.00 per guest

Maple Soy Glazed Salmon
28.00 per guest

Seared Salmon over Creamed Leeks
28.00 per guest

Crab Cakes with Lemon Aioli
28.00 per guest

Mascarpone & Spinach Stuffed Salmon
28.00 per guest

Additional Entrée Selection

6.00 per guest

SELECT ONE VEGETARIAN ENTREE

Baked Penne with Five Cheeses • Penne Broccoli Alfredo • Boursin Cheese Stuffed Portabella Mushrooms
Pasta Primavera • Penne with Sundried Tomatoes, Spinach, Garlic & Olive Oil • Eggplant Rollatini • Spanakopita
Farfalle with Zucchini & Parsley-Almond Pesto • Jambalaya

SELECT ONE DESSERT

New York Cheese Cake with Strawberries
Warm Apple Strudel with Caramel Sauce & Cinnamon Creme
Carrot Cake
Apple Crisp
Double Chocolate Layer Cake with Fresh Berries
Cannolis
Tray of Salted Caramel Brownies, Lemon Bars & Plain Macaroons
Chocolate Bread Pudding with Bourbon Caramel Sauce

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Upgrade to premium single use serviceware for an additional 2.00 per guest.

Upgrade to china service for an additional 3.50 per guest.

An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 5.00 per guest.

Pricing includes service attendants.