

# BANQUET DINNER BUFFET

## First Course Served

### Select ONE:

Caesar Salad

Mixed Garden Greens w/Balsamic Vinaigrette

Garden Salad w/Assorted Dressings

Add Fresh Pear Salad \$1.25 per guest

*Garden Greens tossed with Passion Fruit Vinaigrette, Feta, Walnuts & Fresh Pear*

Add Fresh Greens \$1.25 per guest

*Tossed with Fresh Oranges, Orange & Lemon Citrus, Olive Oil, Fresh Basil, Red Onion & Bell Peppers*

All Salads are served with Freshly Baked Bread & Scallion Biscuits

## Buffet Style

### SELECT ONE CARVED MEAT:

Roast Prime Rib of Beef w/Au Jus & Horseradish \$26 per guest

Tenderloin of Beef w/Bordelaise & Horseradish (5oz PP) \$28 per guest

Top Round of Beef w/Bordelaise & Horseradish \$21 per guest

Baked Ham w/Pineapple Honey Glaze \$20 per guest

Pork Loin w/Fruit Salsa & Homemade BBQ Sauce \$21 per guest

Roast Turkey \$22 per guest

### CHICKEN SELECTION

#### Select ONE:

Chicken French

Chicken Marsala

Chicken Parmesan

Stuffed Chicken Breast

Chicken Au Poivre

Chicken Roulade w/Artichoke & Cheese

### SELECT ONE PASTA:

Penne, Farfalle OR Rotini

### SELECT TWO PASTA SAUCES:

Vodka, Bolognese, Vegetarian Bolognese, Pesto, Marinara, Alfredo,  
Cajun Garlic Cream, Pureed Red Sauce or Primavera Natural (Red or Cream)

### SELECT ONE:

Oven Roasted Potato, Mashed Potato, Mashed Sweet Potato, Saffron Rice or Herbed Rice

FRESH VEGETABLE MEDLEY INCLUDED

## Served At Table

Coffee, Tea & Decaf

## Homemade Desserts

### SELECT ONE:

Grandmas Apple Pie	Black Hound on Vanilla Sauce
German Apple Cake	Brownie Sundae
Homemade Sorbets	Assorted Mini Sweets
Lemon Curd Tart on Raspberry Sauce	Chocolate Mousse on Raspberry Sauce
Homemade Cheese Cake w/Berries	
Balsamic Cinnamon Poached Pear Wedges w/Vanilla Ice Cream	

### Add \$1.00 Per Guest to Select These Desserts

Crème Brulee	Crème Brulee w/Berries
Di's Chocolate Peanut Butter Pie	Chocolate Peanut Butter Trifle
English Trifle	Lemon Raspberry Trifle

## BUFFET ADDITIONALS

Seafood Jambalaya or Seafood Newburg w/Rice Selection	Add \$3.00 per guest
Filet of Sole Roulade w/Blue Crab Dressing	Add \$6.00 per guest
Salmon w/Seafood Mousse in Phyllo	Add \$6.00 per guest
Tilapia with Spicy Tropical Fruit Salsa	Add \$6.00 per guest
Fresh Vegetable Wellington	Add \$2.00 per guest
Pasta Salad w/ Mixed Seafood	Add \$1.50 per guest
Potato Bar	Add \$3.00 per guest

### ADD TWO COLD SALADS: \$1.50 per guest

Pasta Salad w/ Fresh Vegetables	Cous Cous Salad
Potato Salad	Roasted Skin-On Potato Salad
Classic Macaroni Salad	Mixed Antipasto
Fresh Vegetable Crudités w/Dip	Asian Cucumber
Chopped Caprese	Tomato Cucumber Red Onion & Dill
Tomato, Feta & Fresh Basil	
Fresh fruit salad (available April-October only)	

\*\* Dessert Displays are discounted when a full served or buffet dinner is scheduled

\*\* Homemade Ice Cream & Sorbet Station Available

## ADD AN ADDITIONAL COURSE

### Homemade Soup Selections - Add \$3.00 Per Guest

#### Cream Soups

Pureed Potato & Garlic  
Broccoli & Artichoke  
Wild Mushroom  
Seasonal Pumpkin w/Nutmeg  
Black Bean  
Potato & Bacon  
Potato & Leek  
Corn Chowder  
Seafood Chowder (Extra \$1.50pp)

#### Additional Soups

Garden Vegetable Minestrone  
Split Pea w/ Ham  
Lentil & Ham  
Borscht (Extra \$1.50pp)

#### Chilled Soups

Strawberry  
Strawberry Banana  
Strawberry Mango  
Gazpacho

#### Bisques

Red Bell Pepper  
Tomato

### Add an Intermezzo Course Add \$2.00 Per Guest

Homemade Sorbet - Champagne, Mango Papaya, Twin Red Berry, Prickly Pear,  
Orange & Lime Or Ask About Other Available Flavors

## BANQUET SERVED DINNER SELECTIONS

(Select up to FOUR Entrees - Amounts of each due in advance)

### FRESH GARDEN SALADS

Select One Salad:

Caesar Salad

Mixed Garden Greens w/Balsamic Vinaigrette

Garden Salad w/Assorted Dressings

Add Fresh Pear Salad \$1.25 per person

*Garden Greens tossed with Passion Fruit Vinaigrette, Feta, Walnuts & Fresh Pear*

Add Fresh Greens \$1.25 per person

*Tossed with Fresh Oranges, Orange & Lemon Citrus, Olive Oil, Fresh Basil, Red Onion & Bell Peppers*

All Salads are served with Freshly Baked Bread & Scallion Biscuits

### ENTREES

#### Poultry

Chicken French

Chicken Marsala

Chicken Parmesan

Stuffed Chicken Breast

Chicken Au Poivre

*\$21.00 Per Guest*

Roasted Turkey w/Stuffing & Cranberry

Chicken Flamenquin w/Fresh Tomato Salsa

Chicken, Artichoke & Chevre Baked in Phyllo

Chicken in Puff Pastry w/Spinach & Goat Cheese

Chicken Roulade Beurre Blanc w/ Pesto, Pureed Red Bell Pepper, OR Cheese & Artichoke

*\$23.00 Per Guest*

#### Beef

Queen Cut Prime Rib of Beef Au Jus \$27

King Cut Prime Rib of beef Au Jus \$32

8oz Filet Mignon Bordelaise \$32

Tournedos of Tenderloin Bordelaise \$27

Strip Steak Au Poivre \$25

Strip Steak w/Sautéed Mushrooms in a Red Wine Sauce \$25

Rubbed Rib-Eye w/Pepper & Garlic topped w/Onion Straws \$27

\*\* Certified Black Angus Beef available at Market Price

## Vegetarian

(Vegan Entrees Available)

Fresh Vegetable Wellington

Gateau of Crepe

Vegetable Parmesan

Stuffed Portobello Mushroom

*\$21.00 Per Guest*

## Seafood

Tilapia w/ Fruit Salsa in Honey Ginger Balsamic

White Fish w/ Sweet Tropical Fruit & Coconut Puree

Twin Crab Cakes Remoulade

Casino Crusted Whitefish

*\$21.00 Per Guest*

Filet of Sole Roulade w/Blue Crab Dressing

Salmon w/ Seafood Mousse in Phyllo

Broiled Sea Scallops

Blackened Salmon w/Spicy Tropical Fruit Salsa

Mahi w/Spicy Tropical Fruit Salsa

Seafood Linguini

Shrimp Scampi

*\$27 Per Guest*

## Pork

Ham w/Pineapple Honey Glaze

Roasted Pork Loin w/Fresh Mango & Pear Salsa in a Honey Ginger Balsamic

Stuffed Pork Chop

*\$21 Per Guest*

## Market Priced Entrees

Twin 5oz. Cold Water Lobster Tails

Classic Surf & Turf - 8oz. Filet Mignon with 5oz. Lobster Tail

Blackened Chilean Sea Bass w/Tomato Salsa

Veal Oscar

Veal Osso Buco

Rack of Lamb w/ Rosemary Glaze & Fruit Chutney

*Various Combination Entrees Available (Two Proteins on the plate)*

## **All Entrees Include:**

\* Select ONE:

Oven Roasted Potato, Mashed Potato, Twice Baked Potato, Mashed Sweet Potato,  
Herbed or Saffron Rice Mold

\* Fresh Vegetable Medley

\* Regular & Decaf Coffee & Herbal Teas

\* One Homemade Dessert

## Homemade Desserts

### Select ONE:

Grandmas Apple Pie  
German Apple Cake  
Homemade Sorbets  
Lemon Curd Tart on Raspberry Sauce  
Homemade Cheese Cake w/Berries  
Balsamic Cinnamon Poached Pear Wedges w/Vanilla Ice Cream  
Black Hound on Vanilla Sauce  
Brownie Sundae  
Assorted Mini Sweets  
Chocolate Mousse on Raspberry Sauce

### Add \$1.00 Per Guest to Select These Desserts

Crème Brulee  
Di's Chocolate Peanut Butter Pie  
English Trifle  
Crème Brulee w/Berries  
Chocolate Peanut Butter Trifle  
Lemon Raspberry Trifle

## ADD AN ADDITIONAL COURSE

### Homemade Soup Selections - Add \$3.00 Per Guest

#### Cream Soups

Pureed Potato & Garlic  
Broccoli & Artichoke  
Wild Mushroom  
Seasonal Pumpkin w/Nutmeg  
Black Bean  
Potato & Bacon  
Potato & Leek  
Corn Chowder  
Seafood Chowder (Extra \$1.50pp)

#### Additional Soups

Garden Vegetable Minestrone  
Split Pea w/ Ham  
Lentil & Ham  
Borscht (Extra \$1.50pp)

#### Chilled Soups

Strawberry  
Strawberry Banana  
Strawberry Mango  
Gazpacho

#### Bisques

Red Bell Pepper  
Tomato

### Add an Intermezzo Course Add \$2.00 Per Guest

Homemade Sorbet - Champagne, Mango Papaya, Twin Red Berry, Prickly Pear,  
Orange & Lime Or Ask About Other Available Flavors

### Add a Pasta Course

Penne, Farfalle or Rotini Pasta \$3.00 Per Guest  
Cheese Tortellini or Homemade Cannelloni \$4.00 Per Guest

### Sauces - Select One Pasta Sauce:

Vodka, Bolognese, Vegetarian Bolognese, Pesto, Marinara, Cajun Garlic Cream,  
Alfredo, Red Sauce or Primavera Natural (Red or Cream)

All food & Beverage Prices are subject to New York State Sales Tax and 20% Service Charge.  
Payment is required in the form of Check, Cash or Money Order  
unless other arrangements have been made in advance.