

Buffet

Salads

Please Select One of the Following

Classic Caesar Salad with Shaved Parmesan, Crispy Fried Capers and Parmesan Ciabatta Croutons with a Classic Caesar Dressing

Mesculin Greens with Roasted Pear Half, Spiced Pecans, Dry Cranberries and Crumbled Chevre Cheese with a Honey-Sherry Vinaigrette

Frisee, Pancetta Lardons, Baked Goat Cheese Crostata, with English Cucumber Ribbon, Herb Crisp and a Fresh Basil Vinaigrette

Served with Warm Rolls and Butter

Entrées

Please Select Two of the Following

Bolognaise Lasagna with Béchamel – A Rich Beef and Veal Meat Sauce Layered Between Tender Pasta Sheets with Mozzarella and Asiago Cream Sauce

Eggplant Parmesan – Lightly Breaded Eggplant Layered with a Homemade Tomato-Basil Sauce and Three Cheeses

Chicken, Broccoli with Ziti with Alfredo Sauce – Tender Morsels of Chicken Lightly Battered with Broccoli Florets and Ziti Tossed in a Velvet Alfredo Sauce

Chicken Marsala with Mushrooms and Pancetta – Tender Sautéed Chicken Cutlets Smothered with a Mushroom Ragout and a Rich Marsala Wine Sauce, Topped with Crispy Pancetta

Baked Scrod – Lightly Breaded Haddock Filets with an Herb Infused Panko Crust

Vegetables

Please Select One of the Following

Emerald Medley – Snap Peas, Edamame, Haricot Beans and Kale with a Sesame Ginger

Harvest Vegetable Medley – Roasted Carrots, Parsnips, Beets and Brussel Sprouts

Spring Vegetable Medley – Sautéed Carrots, Red and Yellow Bell Peppers, and Asparagus

Starches

Please Select One of the Following

Herb Roasted Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Five-Grain Pilaf with Dry Cherries and Butternut Squash

Pasta with Homemade Tomato-Basil Sauce

Desserts

Assortment of Mini Cookies and Pastries

Coffee, Decaffeinated Coffee & Assorted Teas

*We are more than happy to customize any entrée for you