



HAPPILY EVER AFTER

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$30 Per Person

SALADS

Please choose one

Mixed Greens

with carrots, red cabbage, and dressings

Pasta Salad

with broccoli, marinated artichoke hearts, pepperoni, salami, onions, peppers, and cheddar cheese tossed in Italian vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

ACCOMPANIEMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

ENTRÉES

Please choose one

Grilled Chicken Parmesan

with Dijon cream sauce

Choice of Pasta

salmon primavera, chicken alfredo, shrimp scampi, beef stroganoff

Baked Alaskan True Cod

with lemon beurre blanc sauce

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PERFECT PAIR

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$35 Per Person

SALADS

Please choose two

Mixed Greens

with carrots, red cabbage, and dressings

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

ACCOMPANIEMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

ENTRÉES

Please choose two

Oven Roasted Chicken Breast

with lemon thyme butter sauce

Marinated Flank Steak

with garlic and herbs

Baked Salmon

with basil butter sauce and roasted cherry tomatoes

Seared Pork Medallions

in mushroom demi-glaze

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ONCE IN A LIFETIME

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\$40 Per Person

SALADS

Please choose two

Baby Field Greens

with candied nuts, fresh berries, goat cheese, and raspberry vinaigrette

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

ACCOMPANIEMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

ENTRÉES

Please choose two

Roasted Airline Chicken Breast

with red wine and shallot reduction

Porterhouse Chop

with apple raisin chutney

Rib Eye Steak

in mushroom, shallot, peppercorn demi-glaze

Mahi Mahi

with roasted pepper sauce and cilantro pesto

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HORS D'OEUVRES

HOT

Served and priced by the dozen with a minimum of three dozen per selection

Goat Cheese Flat Bread Pizzas \$20

with spinach pesto, basil, oyster mushrooms, and goat cheese

Petite Meatballs \$14

your choice of Swedish, marinara, BBQ, Teriyaki, or Sweet Chili sauce

Chicken Drumettes \$16

with buttermilk ranch dressing

Spanakopita \$20

with spinach, onion, garlic, feta cheese in a flaky filo dough

Four Cheese Mushroom Caps \$18

with bacon, Parmesan, gorgonzola, feta, and boursin cheese

Hibachi Beef Skewers \$24

stuffed with jack cheese and jalapeños, honey soy marinade, red peppers, and yellow peppers

Crab Filo Cups \$30

with a mixture of rock crab, Parmesan cheese, garlic, and bread crumbs

Northwest Crab Cakes \$32

a blend of crab, sautéed peppers and onions with roasted red pepper coulis and a lime crème fraîche

Tenderloin Brochettes \$38

marinated with cilantro, garlic, and olive oil

Wonton Wrapped Shrimp \$34

with julienne vegetables, fresh black tiger prawns, wrapped in a light wonton wrapper

Twice Baked Potato Bites \$16

red potatoes filled with potato, cheese, bacon and chives

COLD

Served and priced by the dozen with a minimum of three dozen per selection

Lavish Pinwheels \$15

flour tortillas stuffed with seasoned cream cheese, black olives, red peppers, and scallions

Chocolate Dipped Strawberries \$15

hand-dipped in dark chocolate

Shrimp Cocktail \$28

with cocktail sauce

Caprese Skewers \$15

fresh mozzarella cheese, teardrop tomatoes, and fresh basil with balsamic vinegar reduction

Assorted Crostini Rounds \$18

chick pea and pimento
olive tapenade and goat cheese
hummus and Roma tomato bruschetta topping

Smoked Salmon and Cucumber \$22

cold smoked salmon, herb cream cheese, lemon, and capers served on cucumber rounds

Pesto and Roma Tomato Salsa \$16

a unique blend of herbs, Roma tomatoes, and pesto served with crostini rounds

Prosciutto & Date Skewers \$28

with fresh mozzarella and drizzled with balsamic glaze

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À LA CARTE ENTRÉES

À la carte entrées include choice of mixed green salad or Caesar salad, and a choice of dressing, and choice of green beans, sautéed mixed vegetables, or asparagus. All options are served buffet style, for plated service please add \$5 per person.

ACCOMPANIMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Garlic Mashed Potatoes

SEAFOOD

Herb Crusted Black Tiger Prawns

with lemon beurre blanc sauce
\$27

Baked New England Cod

with Roma tomatoes, red onions, and Parmesan cheese
\$25

Northwest Crab Cakes

with red pepper coulis and lime crème fraîche
\$28

Marinated Grilled Halibut

with roasted leek and garlic cream sauce
\$28

Baked Salmon

with lemon, tarragon, and garlic sauce
\$29

CHICKEN

Half Bone-In Lemon and Herb Chicken

marinated and slow-roasted to a golden brown
\$25

Chicken Piccata

with lemon, caper, white wine butter sauce
\$26

Sautéed Chicken Breast

select Marengo, Florentine, or Marsala sauce
\$27

BEEF

Flat Iron Steak

with crispy fried onion strings and mushroom demi-glaze
\$30

Beef Wellington

with red wine shallot sauce
\$35

Grilled Center Cut New York

with portabella mushroom sauce
\$32

Beef Madallions

with green peppercorn demi-glaze
\$35

Grilled Porterhouse

with sautéed mushrooms
\$40

PORK

Honey Glazed Bone-In Chop

with Dijon mustard cream sauce
\$29

Pork Tenderloin

with cranberry chutney
\$25

Stuffed Center Cut Boneless Chop

with apples, apricots, and cognac glaze
\$30

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CARVING STATIONS

Pricing is per station or display unless otherwise indicated.

CARVING STATIONS

Charbroiled Salmon Fillet

with avocado, Roma tomatoes, and lemon relish

Serves up to 25 guests

\$175

Garlic and Herb Roasted Strip Loin

with wild mushrooms and rosemary demi-glaze

Serves up to 40 guests

\$225

Dijon and Honey Glazed Pork Loin

with cranberry ginger chutney

Serves up to 40 guests

\$120

Herb Crusted Prime Rib of Beef

with au jus and creamy horseradish sauce

Serves up to 100 guests

\$375

Roasted Top Round of Beef

with au jus

Serves up to 100 guests

\$300

Olive Oil and Herb Rubbed Roasted Turkey

with cranberry fig chutney

Serves up to 40 guests

\$200

RECEPTION DISPLAYS

Displays serve 100 guests

Imported Cheese

served with sliced artisanal bread and

Carr's water crackers

\$250

Domestic Cheese

served with sliced artisanal bread and

Carr's water crackers

\$200

Vegetable Crudité's

with peppered Parmesan and ranch dipping sauce

\$175

Seasonal Sliced Fruit

with mited-honey crème fraîche

\$200

Antipasto

grilled vegetables, fresh mozzarella cheese,

marinated olives, and assorted cured meats,

with sliced artisanal breads

\$210

Meat & Cheese Trio

ham, turkey and roast beef rolled up with cheddar, swiss, and

provalone

\$200

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