

# Buffet Dinner Menu

## **Appetizers**

(Your Choice of Three)

Maine Lobster Bisque with Tarragon Cream  
Baked Spinach and Artichoke Dip with Crispy Vegetables and Tortilla Chips  
Baked Brie and Raspberry En Croute with Raisin Crisps and Grapes  
Classic Caesar Salad with Focaccia Bruschetta  
Feta and Olive Hummus with Mediterranean Grilled Vegetables  
Sliced Tomato and Fresh Mozzarella Platter with Arugula and Sun Dried Tomato Vinaigrette  
Baby Greens with Grapes, Candied Walnuts, Crumbled Blue Cheese with Balsamic and Olive Oil

## **Entrées**

(Your Choice of Three)

Porcini Roasted Salmon with Leek Buerre Blanc and Julienne Vegetables  
Chicken Scallopini with Roasted Peppers, Artichokes and Cremini Mushroom Marsala Sauce  
Lemon Pepper Roasted Grouper with Saffron Jasmine Rice  
Spiced Tuna Loin with Wasabi Basmati and Lemongrass Sauce  
Sautéed Shrimp, Calamari & Cockle Clam Pasta with a Lemon Basil Shrimp Sauce  
Roasted Black Angus Sirloin with Cheddar and Chive Scalloped Potatoes  
Farfalle Pasta with Spinach, Wild Mushrooms and Roasted Garlic Cream Sauce

## **Carving Station**

(Your Choice of One)

Roast Breast of Turkey or Baked Honey Glazed Ham

## **Desserts**

Chef's Assorted Desserts  
Fresh Fruits and Berries

## **Coffee, Tea and Decaffeinated Coffee**

prices are per person  
(Minimum of 50 Guests)

All prices are subject to NJ sales tax and 19% service charge