

Buffet Dinner Menu

Appetizers

(Your Choice of Three)

Maine Lobster Bisque

Baked Spinach and Artichoke Dip with Crispy Vegetables and Tortilla Chips

Baked Brie and Raspberry En Croute with Raisin Crisps, Grapes and Fig Jam

Classic Caesar Salad

Tomato and Fresh Mozzarella with Baby Arugula and Sun Dried Tomato Vinaigrette

Mediterranean Platter with Black Pepper Hummus, White Bean Dip, Assorted Olives and Pita Chips

Baby Greens Tossed with Poached Pears, Bleu Cheese, Cucumber, Toasted Almonds,
Currants and White Balsamic Vinaigrette

Entrées

(Your Choice of Three)

Porcini Roasted Salmon with Leek Buerre Blanc and Julienne Vegetables

Chicken Medallions sautéed with Artichoke Hearts, Roasted Peppers, Cremini Mushrooms

Peppercorn Crusted Pork Loin Served with Smoked Cheddar Cavatappi

Lemon Pepper Seared Grouper with Saffron Orzo and Asparagus Tips

Mezza Rigatoni Scampi with Shrimp, Bay Scallops and Clams

Roast New York Strip with Cheddar and Chive Scalloped Potatoes

Farfalle Pasta with Baby Spinach, Wild Mushrooms and Roasted Garlic Cream Sauce

Carving Station

(Your Choice of One)

Roast Breast of Turkey

Baked Honey Glazed Ham

Marinated Flank Steak

Desserts

(Your Choice of Two)

Seasonal Fresh Fruit Platter

House Baked Cookies and Brownies

Nutella Cheesecake

Tiramisu

Coffee, Tea and Decaffeinated Coffee

prices are per person

(Minimum of 50 Adults)

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