



Deluxe Buffet Menu

Buffet presentation to include:

Salads

(Choose Two)

- * **Traditional Caesar** – crispy romaine with garlic croutons and shaved pecorino cheese
- * **Green Ridge Field Salad** – spring mix greens, candied pecans, crumbled gorgonzola, cherry tomatoes, and aged balsamic vinaigrette
- * **Greek Tortellini** – tri-color cheese tortellini, oil cured olives, parsley, feta cheese, red onion, and red wine vinaigrette
- * **Caprese** – beefsteak tomato, fresh mozzarella, and basil layered with balsamic glaze and extra virgin olive oil (available seasonally - \$1.50 extra per person)
- * **Roasted Portabella Spinach** – baby spinach, asparagus spears, hard cooked eggs, black olives in red wine vinaigrette
- * **Apple Walnut Salad** – romaine lettuce and spinach with granny smith apples, roasted walnuts, crumbled gorgonzola in a raspberry vinaigrette
- * **BLT Salad** – romaine lettuce, smoked bacon, chopped tomato, black pepper, garlic croutons in a creamy Italian dressing
- * **Caesar Tortellini** – tri-color cheese tortellini, red onion, cherry tomatoes, cucumber, black olives, romano cheese served over chopped romaine
- * **Chop Salad** – iceberg lettuce, carrot, red cabbage, bell pepper, pepperoncinis, cucumber, tomatoes with a golden Italian dressing

(Choose Two)

Spicy Italian Sausage with Broccoli Rabe * Pasta Primavera * Rigatoni with Fried Eggplant and Herbed Ricotta * Penne in Marinara Sauce * Tortellini with Cherry Tomatoes, Fresh Basil, and Pecorino Cheese * Penne in Vodka Sauce * Baked Pasta with Four Cheese

Philip Sinkaus – Chef de Cuisine



(Choose Three)

- * Prosciutto wrapped Chicken Breast in Cream Sauce
- * Sage Roasted Breast of Turkey
- * Orange Roughy with Creamy Lemon Dill Sauce
- * Housemade Meatballs in Tomato Sauce
- * Chicken Marsala with Fresh Sliced Mushrooms
- * Roast Eye of Round with Gravy
- * Noni's Chicken Scampi
- * Boneless Italian Roasted Chicken Thighs
- * Roasted Pork Loin with Apples and Raisins
- * Italian Hot and Sweet Sausage with Peppers and Onions
- * Maple Baked Ham
- * Tomato Basil Chicken Sauté
- * Rosemary Grilled Chicken with mushroom ragu
- * Chicken Breast stuffed with black forest ham and swiss
- * Sole with crabmeat and scallop stuffing
- * House Seasoned Porketta

(Choose One)

- * Potatoes Au Gratin
- * Roasted Garlic Whipped
- * Red Bliss Roasted
- * Rice Pilaf with Toasted Orzo

(Choose One)

- * Broccoli Casserole
- * Vegetable Medley with Butter and Dill
- * Herbed Romano Green Beans
- * Brown Sugar Glazed Baby Carrots
- * Chef's Selection – Seasonal Vegetable

(plus 15% Service Charge and 6% Sales Tax)
(all prices based upon a minimum of 100 people)

Philip Sinkaus – Chef de Cuisine

Specializing in Weddings