



COUNTRY
CATERING

Formal Event Menu

Hors d'oeuvres

HAND PASSED (Choose four)

STANDARD HAND PASSED:
Sausage-Stuffed Mushroom Caps
Arancini Risotto Balls
Shrimp & Crab Pastry Bites
Italian Bruchetta

PREMIUM HAND PASSED: (+\$)
Bay Scallops Wrapped in Bacon
Pork Belly Bao Bun
Bacon Wrapped Short Ribs
Pan Seared Scallops
Mini Lobster Rolls
(\$9 per person)(Add. charge for premium)

STATIONARY HOT ITEMS (Choose two)
Homemade Polish Kielbasa Bites
Spinach & Artichoke Dip
Swedish Meatballs
Barbecued Meatballs
\$7.50 per person

SHRIMP COCKTAIL (market price per 100 pieces)
Fresh Jumbo Shrimp served with our Homemade Cocktail Sauce

ARTISAN CHEESE & CHARCUTERIE
Local and Domestic Cheeses served with Crisp Crackers
Award Winning House Made Charcuterie
Fresh Seasonal Crudites and Fresh Fruit
Dipping Sauces and accompaniments
\$5 per person



The Main Event

ENTREES (Choose two)

STUFFED BONELESS CHICKEN with Cranberry Sage Stuffing & Sauce Fines Herbs
GRILLED CHICKEN FILETS with Chimichuri Sauce
ROASTED PORK LOIN with Mushroom Cream Sauce
HICKORY-SMOKED BLACK FOREST HAM with Clover Honey Mustard Sauce
ROASTED SALMON with Lemon Brown Butter
VEGETARIAN LASAGNA
BAKED COD LOIN with Lemon Brown Butter & Crushed Crackers

CARVING STATION*:(+)\$

SLOW ROASTED TENDERLOIN OF BEEF
SLOW ROASTED STRIPLOIN OF BEEF
SLOW ROASTED PRIME RIB OF BEEF
BRINED BREAST OF TURKEY with Cranberry Chutney
ROASTED LEG OF AMERICAN LAMB
***Carving Station served with Au Jus & Horseradish Sauce**

VEGETABLES AND PASTA (Choose two)

Baby Red Bliss Potatoes
Puree of Yukon Gold Potatoes
Maple Honey Glazed Baby Carrots
Sautéed Seasonal Vegetables
Tuscan Pasta with Broccoli and Garlic

SALADS (Choose one)

Fresh Local Baby Greens with Champagne Vinaigrette
Apple Walnut Raspberry Salad
Southwest Greens with Avocado & Chipotle Dressing



Something Sweet

The Classic Buffet menu includes:
Assorted Fresh Baked Dinner Rolls & Artisan Breads

Fresh Brewed Coffee & Tea Selection

Gourmet Assorted Dessert Table

Some possible selections include:

Sticky Toffee Pudding

New York Cheesecake

Pineapple Upside Down Cake

Apple Caramel Cake

Chocolate Mousse & Berries

Warm Butter Cake

Flourless Chocolate Truffle

Bourbon Pecan Tart

*Selections may be subject to seasonal availability.

PRICING

The Classic Buffet is priced at \$42.95 per person + 20% Service Charge and 7.35% CT Meal Tax. China, Glassware, and other rentals are available for an additional charge. If china will be used at your event, additional charges may apply.

Pricing is subject to change due to market fluctuations.

A minimum charge applies to all functions with less than 100 guests.

Other fees may apply.

