



# CUSTOM HOT BUFFETS

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, and single use serviceware. Your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch. One dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

20 guest minimum. Counts below our minimum may incur additional labor charges.

*Dietary restrictions are subject to additional charges.*

## SELECT ONE HOUSE SALAD

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Balsamic Vinaigrette & Ranch Dressings **V**
- Mesclun Greens with Maple Glazed Almonds, Dried Cranberries & Balsamic Vinaigrette **vgnGF**

## SELECT ONE ENTRÉE

### POULTRY

Chicken Parmigiana  
**28.00 per guest**

Korean Ginger-Marinaded Bulgogi Grilled Chicken Thighs **GF**  
(Halal)  
**28.00 per guest**

Lemon Pepper Chicken with Lemon Sauce **GF**  
**28.00 per guest**

Sliced Roast Turkey with Gravy, Stuffing & Cranberry Sauce **GF**  
**32.00 per guest**  
*Chef Carved 50.00 per Chef per hour*

Balsamic-Glazed Roast Chicken Breast **GF**  
**32.00 per guest**

Herb Bread Stuffed Chicken with Gravy  
**32.00 per guest**

Chicken Chardonnay with Artichoke White Wine Sauce  
**32.00 per guest**

Chicken Cordon Bleu with Parmesan Cream Sauce  
**32.00 per guest**

Mediterranean Stuffed Chicken with Lemon Caper Sauce  
**32.00 per guest**

Chicken Marsala  
**32.00 per guest**

Tuscan Chicken with a White Wine & Sundried Tomato Cream  
Sauce **32.00 per guest GF**

Pesto Chicken topped with Red and Yellow Roasted Tomatoes  
**32.00 per guest GF**

### BEEF & PORK

Meatloaf with Brown Mushroom Sauce  
**30.00 per guest**

Italian Meatballs served in Marinara with Ricotta Cheese  
**30.00 per guest**

Beef Shepherd's Pie with Horseradish Mashed Potatoes  
**30.00 per guest**

Sliced Roast Pork with Fig & Port Sauce **GF**  
**30.00 per guest**

Sliced Roast Pork with Fennel & Cider Gravy Reduction **GF**  
**30.00 per guest**

Sliced Roast N.Y. Sirloin with Burgundy Mushroom Sauce  
**36.00 per guest**

Chef Carved Roast Prime Rib Au Jus **GF**  
**38.00 per guest**  
*Chef Carved 50.00 per Chef per hour*

Slice Roasted Coffee Rubbed Beef Tenderloin  
with Mushroom Demi-Glace **GF**  
**40.00 per guest**  
*Chef Carved 50.00 per Chef per hour*

ALL PRICES SUBJECT TO CHANGE

**V** VEGETARIAN **vgn** VEGAN

**GF** GLUTEN-FREE **LOCAL**

# CUSTOM HOT BUFFETS

## SEAFOOD

Baked Cod with New England Butter Crumb Topping  
**30.00 per guest**

Baked Stuffed Sole Florentine with Cream Sauce  
**30.00 per guest**

Roast Lemon Pepper Cod **GF**  
**30.00 per guest**

Maple Soy Glazed Salmon **GF**  
**35.00 per guest**

Jumbo Lump Crab Cakes with Lemon Aioli  
**35.00 per guest**

Mascarpone & Spinach Stuffed Salmon  
**35.00 per guest**

Oven Roasted Cod with Gremolata Butter  
**30.00 per guest**

Asian Miso Cod **GF**  
**30.00 per guest**

Blackened Salmon with Mango Salsa  
**35.00 per guest**

Caribbean Mahi Mahi with Mango Chili Mojo Sauce **GF**  
**35.00 per guest**

**Additional Entrée Selection**  
**8.00 per guest**

## SELECT ONE VEGETARIAN ENTRÉE

Baked Ziti • Penne Broccoli Alfredo • Boursin Cheese Stuffed Portabella Mushrooms  
Pasta Primavera • Penne with Marinated Tomatoes, Spinach, Garlic & Olive Oil **vgn** • Spanakopita  
Farfalle with Zucchini & Parsley-Almond Pesto • Zucchini Pancakes with Tomato Confit and Sour Cream

## SELECT ONE DESSERT

New York Cheese Cake with Strawberries  
Warm Apple Strudel with Cinnamon Creme  
Carrot Cake  
Apple Crisp  
Double Chocolate Layer Cake  
Mini Cannolis  
Tray of Mini Brownies, Lemon Bars & Plain Macaroons

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Upgrade to china service for an additional 5.00 per guest.

An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 8.00 per guest.

Pricing includes service attendants.