CREATE-YOUR-OWN BUFFET

High quality compostable disposable plates, utensils, napkins, and buffet and table linens are included. Upgrades to china, flatware and glassware are available for lunch buffets. China, flatware, and glassware are included for dinner service. Minimum Order: 25 people, price is based on entrée choice.

STEP 1: CHOICE OF TWO SALADS

Mixed Green Salad (Dressing: Caesar, Balsamic, Sesame), Garden Green Salad with Candied Nuts and Seasonal Oranges, Spinach Salad, Israeli Couscous with Cranberries and Pecans, Garden Pasta Salad Tuscan White Bean Salad, Black Bean and Roasted Corn Salad, Seasonal Melon and Feta Salad with Balsamic Glaze, Classic Caesar Salad Marinated Beet Salad.

STEP 2: CHOICE OF TWO ENTREES

SEAFOOD SELECTIONS

PREMIUM SEAFOOD SELECTIONS
Shrimp Stuffed Sole with Brandy Cream Sauce, Sesame Crusted Seared Ahi Tuna, Halibut with Fennel and Orange, Tuscan Snapper, Bay Scallops (market price).

MEAT AND POULTRY SELECTIONS
Apple Cider Braised Pork, Beef Bourguignon, Pomegranate Chicken, Chicken Picatta, Coq Au Vin.

PREMIUM MEAT AND POULTRY SELECTIONS

*Carving station for the following entrees available. Please inquire with Catering Sales Manager

VEGETARIAN OPTIONS
Pumpkin Ravioli with Fried Sage and Brown Butter, Polenta Squares with Roasted Tomato and Mushroom Sauce, Pesto Vegetable Lasagna, Vegetable Strudel with Roasted Red Pepper Basil Sauce (Vegan), Stuffed Portobello (Vegan), Tofu and Tempeh Stir Fry (Vegan).

STEP 3: CHOICE OF THREE SIDES

POTTATOES
Garlic Mashed, Rosemary Roasted, Potato Skins with Sour Cream and Bacon

GRAINS
Wild and Brown Rice Pilaf, Rice Pilaf, Cous Cous

STEP 4: CHOICE OF ONE DESSERT

Please see Dessert section for selection.