

## Dinner Buffet Option 4

**A MINIMUM OF 50 GUESTS IS REQUIRED**

### HORS D'ŒUVRES

#### DISPLAYED:

#### INTERNATIONAL DISPLAY OF FRESH FRUITS, VEGETABLES AND GOURMET CHEESES

seasonal local fruits and vegetables, combined with the finest imported offerings accompanied by a selection of gourmet domestic and imported cheeses served with assorted crackers, sliced fresh baked breads, pita chips, whole grain and Dijon mustards, hummus, ranch and dill dips

#### SEAFOOD DISPLAY

chilled Sheffield depurated oysters and littleneck clams, jumbo shrimp, and partially cracked Jonah crab claws accompanied by tomato-horseradish, mignonette and other traditional sauces presented in a colorful array on a bed of ice with appropriate garnishes

#### SMOKED SIDE OF NOVA SCOTIA SALMON

served with capers, red onion, diced egg, gherkins, cream cheese, pumpernickel toast points and fresh lemon wedges

#### BAKED BRIE EN CROÛTE

a wheel of imported brie baked in puff pastry served with crusty breads and raspberry sauce

#### BUTLERED:

*(your choice of four)*

- Spanakopita
- Mini Quiche
- Scallops wrapped in Bacon
- Chicken Saté with Thai peanut dipping sauce
- Mini Beef or Chicken Wellington
- Bruschetta or Olivade Bruschetta
- Caramelized onion and Stilton Tartlet
- Crab, Sausage or Vegetable Stuffed Mushroom Caps

### DINNER STATIONS

#### MEDITERRANEAN SALAD STATION

- Grilled Mediterranean Vegetable Salad
- Tomato, Basil and Mozzarella Salad
- Orecchiette Pasta with Pancetta bacon, arugula and cherry tomatoes

#### TAPAS STATION

Our uniformed chef will prepare the following:

- Shrimp and Scallop Scampi
- Chicken & Oriental Vegetables with Ginger Teriyaki Sauce

#### CARVING STATION

*Served with fresh baked bread and condiments accompanied by chef's choice of potato*

Our uniformed chef will carve the following:

- **Baked Salmon Wellington**  
Atlantic salmon in puff pastry with shitake mushrooms and whole grain mustard
- **Roast Tenderloin of Beef**  
with horseradish sauce and au jus

### DESSERT

#### VIENNESE DISPLAY OPTION IV

From our executive pastry chef:

assorted truffles, tuxedo strawberries, small cannolis, assorted mini cheese cakes, fresh fruit tarts, chocolate sunsets, bombs, mousse cups, fancy cakes, chocolate pyramids

### COFFEE AND TEA SERVICE

**\$65 PER PERSON**

*Prices are subject to an 18% gratuity, a 3% service charge and applicable sales tax*