Dinner Buffet Menu

All Buffets Include Choice of One Entrée, Two Salads, Two Buffet Accents, Artesian Rolls and Sweet Butter Roses, One Dessert, Iced Tea or Lemonade, and Coffee Service

ENTREES

All Buffets Include One Entrée Option

Lemon Thyme Chicken
On a Bed of Caramelized Onions with Lemon
22.50 per person

Cornell Chicken
With Natural A Jus
22.50 per person

Chicken Marsala
With Wild Mushrooms
22.50 per person

Chicken Roulade
Stuffed with Roasted Pepper and Gouda
Finished with a Sweet Tomato Emulsion
23.75 per person

Chicken Anna Marie
With Chardonnay Cream Sauce
23.75 per person

Atlantic Salmon Cumin Rub
With Three-Tomato Salsa
23.00 per person

Grilled Atlantic Salmon Fennel
With Lemon Beurre Blanc
23.00 per person

Blackened Wild Salmon
With Roasted Corn and Blade Bean Relish
23.00 per person
Grilled Swordfish
With Grilled Pineapple Mango Salsa
23.00 per person

Seafood Paella
With Baby Shrimp, Scallops & Mussels
25.50 per person

Horseradish and Herb Crusted Prime Rib
With Tabasco Onions and Rosemary A Jus Sauce
Market price

Yukon Gold Potato Rosti (v)
Stuffed with Eggplant, Roasted Vegetables, and Grilled Asparagus
Served in a Pool of Fontina Chardonnay Sauce
22.50 per person

Tofu Knots Tossed with Asian Vegetables (v)
In a Mushu Wine Sauce, Accompanied with Steamed Baby Bok Choy
On a bed of Jasmine Rice Garnished w/ Toasted Black & White Sesame Seeds
22.50 per person

Roasted Butternut Squash Risotto Cake (v)
With Root Vegetable Tangine and Chick Peas,
Braised Swiss Chard and Harissa Sauce
22.50 per person

Three Cheese Stuffed Pasta Shells (v)
With Ghee Lacquered Broccollini and Barolo Wine Puntanesca Sauce
22.50 per person

Vegetable Paella (v)
With Grilled Vegetables, Asparagus, Portabella Mushrooms,
Tri-Color Peppers, and Olives
22.50 per person

Vegetable Strudel Julienne (v)
With Phyllo Dough and a Spicy Tomato Coulis
22.50 per person

Polenta Terrine (v)
Italian Polenta Cakes layered with Caramelized Vegetables,
Buffalo Mozzarella, Oven Dried Tomato Coulis, Herb A Jus and Pearl Vegetables
22.50 per person
Vegetarian Cassolette (v)
Grilled Italian Soy Sausage with Parisian Vegetables,
Fava Beans, Parsnips, and Cipollini Onions
Topped with Crispy Puff Pastry
22.50 per person

(v) = vegetarian

SALADS:

All Buffets Include Two Salad Options

Classic Caesar (v)
Hearts of Romaine Lettuce and Garlic Focaccia Croutons

Purcell Salad (v)
Mixed Green Salad with Beef Steak Tomatoes,
Cucumbers and Shredded Carrots

Baby Spinach Salad
With Crumbled Gorgonzola, Spiced Pecans,
and Pancetta Dressing

Salad Caprice Pancetta
Buffalo Mozzarella, Hydroponic Basil,
Organic Olive Oil, and Seasonal Tomatoes

Greek Salad (v)
Thinly Shaved Bermuda Onions, Crumbled Feta Cheese,
Pepperoncini, Calamata Olives, and Plum Tomatoes

Mediterranean Pasta Salad (v)
Chopped Fennel, Sun Dried Tomatoes,
Penne Pasta, and Grilled Vegetables

Antipasto Salad (v)
Bow Tie Pasta, Smoked Gouda, Garbanzo Beans,
Roasted Peppers, and Cherry Tomatoes

Farmers Salad (v)
Arugula, Watercress, Bartlett and Anjou Pears,
Lively Run Goat Cheese, Belgian Endive, and Cashews
(v) = vegetarian

BUFFET ACCENTS:

_Each Buffet Includes Two Accent Options_
Additional Accents 3.00 per person

Twice Baked Potato
Country Biscuits
Corn Bread
Low Country Mashed Potatoes
Herb Roasted Mashed Potatoes
Sweet Potatoes with Vanilla Orange
Herbed Wild rice
Rice Pilaf
Corn on the Cobb
Sautéed Green Beans
Julienne Vegetables Mélange

DESSERTS:

_All Buffets Include One Dessert Option_
Additional desserts 3.50 per person

Godiva Chocolate Tart with Raspberry Sauce
New York Cheese Cake
Black and White Torte
Fruit of the Forest Pie
Almond Florentine with Macerated Berries
Tiramisu Cheese Cake
Caramel Decadence
Deep Carmel Pecan
Lavendar Cream Brulee

BUFFET ADDITIONS

AROUND THE WORLD BUFFET STATIONS:

Mongolian Station
Beef and Vegetable LoMein,
Szechwan Vegetable Tofu and Vegetarian Pot Stickers
8.50 per person + 150.00 Chef Attendant Fee

Little Italy Station
Pesto chicken Served with Penne Pasta, Vegetable Lasagna with a Three Cheese Alfredo,
Medley of Seasonal Shoe String Vegetables, Roasted Garlic, and Plum Tomatoes
10.50 per person + 150.00 Chef Attendant Fee
Tapas Station
Serrano Ham and Manchego Cheese Stuffed Eggplant With Roasted Pepper Coulis, Assorted Breads with a Trio of Warm Dips and Flavored Oils
7.50 per person + 150.00 Chef Attendant Fee

South Western Station
Beef or Chicken Quesadilla with Warm Tortilla Shells, Shredded Cheese, Diced Tomatoes, Sour Cream, and Green Chili Salsa, With Beans and Rice, Chili Con Carne, and Crispy Tortilla Chips
10.75 per person + 150.00 Chef Attendant Fee

MINI ACCENTS:

Assorted Petite Fours (dozen) 15.00
Cheesecake Lolly Pops (dozen) 15.00
Chocolate Mouse Cups with Raspberry Mouse (dozen) 11.00
Absolut Jello Shots .75 each
Chefs Truffles (dozen) 9.00
Chocolate Dipped Cherries (dozen) Market Price
Chocolate Dipped Strawberries (dozen) Market Price
Chocolate Dipped Apricots (dozen) Market Price

Dessert Station
Cream Carmels, Assorted Mini Pastries, Fresh Baked Cookies, and Pecan Bars
6.50 per person