

## Buffet Dinner

### Includes:

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee  
Assorted Tazo® Teas  
Assorted Beverages

### Salad

#### *Choice of two:*

Field Greens with Gorgonzola, Cherry Tomatoes, Cucumbers, Red Onions and Balsamic Vinaigrette  
Spinach Leaves with Shitake Mushrooms, Cherry Tomatoes, Red Onions and Dijon Dressing  
Classic Caesar with Romaine, Garlic Croutons, Shaved Parmesan and Creamy Caesar Dressing  
North Fork Field Greens with Bell Peppers, Carrots, Tomatoes and Cucumbers  
Mixed Greens with Calamata Olives, Tomatoes, Cucumbers, Red Onions, Feta and Stuffed Grape Leaves  
Tri-Color Fusilli with Pesto and Sundried Tomatoes  
Orzo Primavera with Spring Peas, Carrots, Tomatoes, Black Olives and Oregano Dressing  
Marinated Cucumbers and Tomatoes with Red Onions, Olive Oil and Dill

### Entrees

Served with Chef's Seasonal Selection of Vegetables, Starch and Dinner Rolls

#### *Choice of two:*

Boneless Oven Roasted Chicken with Porcini Dust and Port Glazed Onions  
Sautéed Chicken with Fresh Mozzarella and Oven Roasted Tomatoes  
Grilled Flat Iron Steak with Cabernet Reduction  
Peppercorn-Crusted Tenderloin of Beef with Cognac Reduction  
Stuffed Pork Chops with Apricots & Dried Figs in an Apple Cider Reduction  
Grilled Wild Pacific Salmon Filet served with a Citrus Emulsion  
Stuffed Filet of Sole with Spinach and Feta baked in Lemon White Wine and Butter Sauce  
Tri-Color Tortellini served with Julienne Vegetables, Roasted Garlic and Olive Oil

### Dessert

David's® Cookies and Brownies Included

#### *Choice of one:*

Sliced Fresh Fruit	Mini Ginger Crème Brulee
Mini Fresh Fruit Tarts	Mini New York Cheesecakes
Mini Apple Tarts	Chocolate Dipped Strawberries
Mini Lemon Meringue Tarts	Chocolate Truffles
Mini Chocolate Mousse Tarts	Italian Pastries
Seasonal Berries and Cream	Mini Gourmet Cupcakes
Caramelized Banana Flan	

## **Enhancements**

*Each of the below stations must be in addition to a package and cannot be ordered separately.*

*\*The noted enhancements call for an attendant and require a fee.*

### **Cheese & Crudité**

Seasonal Vegetables surrounding House-Made Dips with a variety of Fine Cheese accompanied by Assorted Crackers and Bread

### **Sushi\***

An array of Sashimi and Sushi Rolls with Wasabi and Pickled Ginger made to order by our Certified Sushi Chef

### **Antipasto**

Genoa Salami, Pepperoni, Marinated Mushrooms, Roasted Red Peppers, Black and Green Olives, Artichoke Hearts, Pepperoncini, Mozzarella and Provolone Cheeses, Italian Bread and Bread Sticks

### **Mediterranean**

A variety of Mediterranean Cheeses, Hummus, Baba Ganoush, and Tzatziki accompanied by Toasted Pita Chips, Imported Olives and Dried Fruits

### **Tuscany Table**

Sliced Italian Cured Meats and Sausage, Aged Provolone, Fresh Mozzarella, Tomato and Basil Salad, White Bean & Fennel Salad, Marinated Roasted Vegetables, Artichoke Heart Salad, Stuffed Grape Leaves, Marinated and Cured Olives, Sundried Tomato & Roasted Garlic Spread, and Rosemary-Infused Olive Oil Tapenade Accompanied by Assorted Crostinis, Focaccia and Breadsticks

### **Carving Board\***

*Choice of two:*

Wild Thyme and Sage Rubbed Breast of Turkey , served with Granny Apple Napa Cabbage Slaw  
Oven-Roasted Filet of Beef Served with Caramelized Onion Demi-Glace  
Black Tellicherry Peppercorn-Rubbed New York Sirloin  
Carolina Barbecued Boneless Chicken, served with Tomato and Onion Platter

### **Stir-Fry Creations\***

Szechwan Chicken with Yellow Bell Peppers, Snow Peas and Carrots  
Stir Fry Tofu with Baby Corn, Broccoli Bok Choy and Bell Peppers  
Accompanied by Jasmine White Rice

### **Italian Station\***

Cheese Tortellini served with  
Roasted Garlic Parmesan Sauce or Chunky Tomato Ragu Sauce  
accompanied by Asparagus Tips, Sundried Tomatoes, Roasted Portabella Mushrooms,  
Black Olives, Sweet And Hot Italian Sausage, and Sautéed Bell Peppers and Onions.  
Served with Classic Caesar Salad and Grilled Focaccia

### **Raw Bar**

Jumbo Shrimp, Oysters and Little Neck Clams  
Served with Fresh Lemon, Cocktail Sauce & Remoulade

### **Dessert**

Junior's Cheesecake® and other Specialty Cakes  
Can be added to your Dessert Buffet at an additional cost

### **Bar Packages**

#### **Beer & Wine**

One hour  
Two hours  
Three hours  
Four hours

#### **Premium Brand Liquor**

One hour  
Two hours  
Three hours  
Four hours

#### **Top Shelf Liquor**

One hour  
Two hours  
Three hours  
Four hours