

Buffet Menu Selections

Hors d' oeuvres

Prosciutto and Parm Stuffed Mushrooms • Swedish Meatballs • Bruschetta with Tomatoes • Deviled Eggs • Shrimp Toast • Chicken Satay with Peanut Sauce • Fried Green Tomatoes and Pimento Cheese • Chicken Salad-Stuffed Tomatoes • Mini Crab Cakes • Mini Frittatas • Crispy Popcorn Chicken • Prosciutto with Melon • Buffalo Chicken Sliders • Sweet Potato Chili Cakes with Cilantro Lime Sauce • Pickled Okra Sandwiches • Mini Pork Sandwiches • Jalapeno Hushpuppies • Marinated Pork Strips • Marinated Raw Mushrooms • Eggplant Caviar • BL Tomatoes • Gougeres • Sesame Rice Balls with Red Pepper Dipping Sauce • Tuna Empanaditas • Fried Eggplant Sticks • Sesame Tempura Green Beans with Soy Dipping Sauce • Baked Mussels with Parsley Butter • Tuna Tartare • Ceviche with Mint and Mango • Asian Flank Steak • Smoky Baba Ghanouj • Seafood Salsa With Chips • Mushroom Costini • Chicken Pot Stickers • Crab Spring Rolls • Mini Polenta Cakes with Smoked Salmon • Confetti Quesadillas • Salmon Cakes with Lemon, Dill and Dijon Mayo • Kale and Quinoa Cakes • PB&J Sushi Rolls • Salmon Spread • Avocado Hummus • Crostini with Pea Shoots and Strawberry • Roasted Asparagus Wrapped in Ham • Zucchini Rolls with Goat Cheese and Mint • Grilled Honey Miso Chicken Wings • Heirloom Tomato Galette • Broccoli Spanakopita • Herbed Cucumber Radish Tea Sandwich • Baby BLT • Brochettes of Melon, Prosciutto and Fresh Mozzarella • Artichoke and Green Olive Tapenade with Asiago • Ham and Cheese Endive Nachos • Kale and Goat Cheese Frittata cups • Spinach, Sundried Tomatoes and Feta Frittata Bites • Rainbow Trout, Mango and Avocado Tartare • Spicy Spinach-Stuffed Mushrooms • Sweet Potato and Black Bean Quesadilla with Swiss Chard Pesto • Cherry Tomato Crab Bites • Shrimp Salsa • Pita Pizzas with Caramelized Onions • Pimento Cheese Toasts • Potted Crab with Meyer Lemon • Sriracha Avocado Eggs • Mini Greek Burgers • Thai Red Curry Turkey Meatballs • Spicy Chicken Flautas with Lime Sour Cream • Grilled Asparagus Tartines with Fresh Ricotta, Pesto and Scallion • Polenta Mini Pizzas • Bacon Wrapped Potato Bites with Spicy Sour Cream Dipping Sauce • Roasted Eggplant with Sun Dried Tomatoes • Baked Stuffed Jalapenos • Coconut Chicken Skewers with Warm Honey Mustard Vinagrette •

Salads

Tossed Green Salad • Caesar Salad • Spinach Salad • **Cucumber Tomato Salad** • Frisee Salad • Citrus Salad • Arugula Salad • Antipasto Salad • Mozzarella & Tomato Salad • Waldorf Salad • Milanese Mixed Salad • Bib Lettuce with Butter Dressing • Baby Greens with Warm Goat Cheese • Chopped Salad • Iceberg Wedge Salad with Blue Cheese Dressing • Panzanella • Roasted Beet Salad • Salade Nicoise

Pasta Station

Pasta Varieties

Angel Hair • Linguini • Ravioli • Bowtie • Rigatoni • Cheese Tortellini
Fettuccine • Penne • Fusilli • Spaghetti • Orzo

Choice of Sauces

Marinara • Puttanesca • Chicken and Pescatore • Pesto • Sun-dried Tomato Clam (Red & White)
• Bolognese • Cognac Cream Sauce • Alfredo • Arrabiata • Zesty Tomato Basil • Primavera

Entrees

Beef

Beef Tips • Beef Bourguignon • Extravagant Meatloaf • Tenderloin of Beef with Bordelaise Sauce • Grilled Flank Steak with Chimichurri • Pan-Seared Ancho Skirt Steak • Pan-Seared Filet Mignon with Merlot Sauce • Beef Stroganoff • Braised Short Ribs of Beef • London Broil with Ravigot Sauce • Beef Brisket in Beer

Pork

Pork Chops with Sautéed Apples and Cider Cream Sauce • Stuffed Pork Chop • Pork Roast with Sweet and Sour Chile Cilantro Sauce • North Carolina Chopped Barbecue

Veal

Veal Chops • Saltimbocca • Osso Buco

Chicken

Roasted Chicken • Garlic Lime Chicken Breasts • Chicken Kiev • Parmesan Chicken • Chicken Piccata with Nicoise Olives • Chicken Okra Gumbo • Chicken Divan • Chicken Scarpariello • Chicken Fricassee • Chicken Saute with Mushrooms • Breast of Chicken Florentine • Paprika Chicken • Chicken Marsala • Coq au Vin • Artichoke and Goat Cheese Stuffed Chicken Breast • Spinach Stuffed Chicken in Apricot Sauce • Raspberry-Balsamic Chicken • Tangy Barbecued Chicken • Spiced Chicken and Barley • Honey Pecan Crusted Chicken •

Seafood

Shrimp and Grits • Seared Salmon with Balsamic Glaze • Cajun Baked Catfish Fillets • Seafood Paella • Tilapia • Crab Cake • Scrod with Tomatoes, Bacon, and Sherry • Grilled Tuna with Warm White Bean Salad • Crispy Oven Fried Cod • Slow Roasted Salmon with Mustard Parsley Glaze • Halibut with Grapefruit Beurre Blanc • Oven-Poached Halibut in Olive Oil • Bacon-Wrapped Trout with Rosemary • Shrimp and Corn With Basil • Baked Mussels with Parsley Butter • Mussels Gratin • Lobster Newburg • Salmon Cakes with Yogurt and Chipotle Sauce • Shrimp Jambalaya •

Vegetarian

Catalan Vegetable Paella • Cucumber Risotto with Yellow Peppers and Herbs • Risotto with Arugula and Toasted Garlic • Vegetable Moo Shu

Carving Station

Roast Beef • Roast Pork Tender Loin • Braised Pork Shoulder • Roast Turkey • Baked Ham

Vegetables

Garlic Green Beans • Green Beans with Almonds • Honey Glazed Wax Beans • Broccoli Au Gratin • Roasted Seasonal Vegetables • Steamed Asparagus • Corn Pudding • Classic Ratatouille • Cabbage with Bacon • Mushroom Ragout • Vegetable Lasagna • Honey Glazed Carrots • Spicy Sautéed Broccoli Rabe with Garlic • Pan-Browned Brussels Sprouts • Braised Red Cabbage • Carrots Vichy • Roasted Carrots and Parsnips with Herbs • Roasted Cauliflower with Garlic •

Baked Cauliflower Gratin • Celery and Fennel with Bacon • Creamy Corn • Braised Fennel with Olives • Collard Greens with Red Onions and Bacon • Sauteed Mustard Greens with Garlic • Eggplant Fitters • Leeks with Red Wine • Creamed Leeks • Zucchini and Tomatoes • Minted Peas and Onions • Creamed Peas and Cucumbers with Dill • Snow Peas with Lemon Herbed Butter • Creamed Spinach • Roasted Butternut Squash and Spinach with Toasted Almond Dressing • Zucchini and Carrots Julienne • Succotash • Green Pea Fritters •

Starch

Butter Milk Mashed Potatoes with Caramelized Shallots • Rosemary Roasted Potatoes • Italian Roast Potatoes • Garlic Mashed Potatoes • Gratin Potatoes • Twice Baked Potatoes • Herb Roasted Fingerling Potatoes • Macaroni and Cheese • Polenta • Rice Pilaf • Parsley White Rice • Saffron Rice with Pine Nuts • Wild Rice • Risotto • Couscous • Curried Rice • Indian Baked Rice • Herbed Quinoa • White Bean Gratin • Black-Eyed Peas and Rice • Candied Sweet Potatoes • Whipped Chipotle Sweet Potatoes • Sweet Potato and Parsnip Puree • Sweet Potato Casserole • Potatoes with Bacon and Onion • Mashed Potatoes and Cabbage • Parsley-Leaf Potatoes • Pommes Anna • Roasted Potato Salad • Orzo with Pine Nuts and Basil • Barley Risotto • Spanish Rice • Smashed Potato and Broccoli Casserole •

Desserts

Pumpkin Cheese Cake • Caramelized Chocolate Bread Pudding • Seasonal Fruit Pies • Red Velvet Cake • Cookie Selection • Assorted Mini Cup Cakes • Chocolate Dipped Fruit • Brownie Sundaes • Banana Pudding • Fresh Blueberry Cobbler • Cherry and Coconut Brown Betty • Crepes Suzette • Pavlova • Rice Pudding • Chocolate Pudding •