

DEITY
EVENTS

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BUFFET
DINNER



STATIONARY PLATTERS: CHOOSE 2

Chef's Selection Artisanal Cheese, Charcuterie Cured Meat, Seasonal Fruit with Port Wine-Fruit Compote, Whole Grain Mustard, Pickled Onions, Sliced Baguette

Housemade Dips served with Crispy Chips, Pita Bread & Crudite (choose 3) Avocado Salad, Truffled Edamame Hummus, Cold Spinach-Artichoke, Roasted Eggplant Babaganoush

Hand Roll Sushi Display: California, Spicy Tuna, Smoked Salmon & Scallion, Shrimp, Fresh Atlantic Salmon Rolls, Pickled Ginger, Wasabi, Soy Sauce

Grilled Cheese Bar (choose 2) Classic, Pesto & Oven Dried Tomato, Classic, Eggplant & Caramelized Onion, Brie & Nutella

Belgian Fries Bar (choose 2) Herbed, Truffle, Japanese Nori, Parmesan & Crispy Shallots Served with Chipotle Mayo, Remoulade, Spicy Korean, Carolina BBQ, Mole Poblano

PASSED ITEMS

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COLD PASSED ITEMS: CHOOSE 2

Mini Kale Caesar Salad

Black American Caviar & Chive Stuffed Potato Medallions

Truffled Honey Ricotta, Fruit- Nut Baguette

Summer Rolls, Peanut & Coconut Curry

Truffled Wild Mushroom Puff Pastry Tarts

Mango Shrimp & Bay Scallop Ceviche, Crispy Chips

Salmon Tartar, Saffron Yuzu Aioli

New England Lobster Roll Sliders

Beef Tenderloin Toast, Port Wine Onions, Horseradish Cream

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HOT PASSED ITEMS: CHOOSE 2

Thai Coconut Soup Shooter

Cauliflower & Corn Hush Puppies topped with Buttermilk Herb

Cacio y Pepe, Bite-Size, Traditional Italian Dish, Cracked Pepper, Tapioca Gluten-Free Pasta

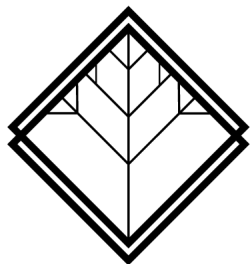
Southern Fried Boneless Chicken, Red Eye Gravy, Maple Butter

Crispy Fried Chicken & Waffle, Maple Syrup

Brooklyn Cuban Sandwich, Roast Turkey Breast, Mustard, Pickle

Pork Belly Sliders, Rustic Slaw, Pickled Okra

Braised Shortrib Sliders, Port Wine Onions



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SALADS: CHOOSE 1

Citrus Champagne Salad with Shaved Fennel
Roasted Beets, Walnuts, Goat Cheese, Red Onions, Mesclun Greens, White Balsamic
Vine Ripe Tomato, Buffalo Mozzarella, Wild Arugula, Basil, Balsamic
Classic Caesar, Parmesan Croutons

ENTREES: CHOOSE 2

POULTRY

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Chicken Madeira with Sauted Grapes
Chicken Mole Poblano, Cotilla Cheese,
Tomatillo Salsa
Kansas City Style BBQ Smoked Chicken Thighs

FISH

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Baked Talapia with Capers, Tomatoes,
White Wine Sauce
Poached Atlantic Salmon with Lemon

VEGETARIAN

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Spiral Vegetable Tart

RED MEAT

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Braised Beef Shortribs, Red Wine Veal
Demi Glace

SIDE DISHES

VEGETABLE: CHOOSE 1

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Quinoa Salad with Roasted
Butternut Squash & Hazelnuts
Asparagus Almondine
Green Beans Sauteed with Garlic & Shallots

POTATO/PASTA: CHOOSE 1

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Roasted Garlic Mashed Yukon Potatoes
5 Cheese Macaroni, Parmesan, Cheddar,
Smoked Gouda, Colby Jack, White American

