

Judge's Decision Buffet

Hors d Oeuvres

Minatare BBQ Sliders w/a choice of Chicken or Pork - Gulf Lump Crab Cakes w/Mango Relish - 3 Chilled Jumbo Shrimp Cocktail Plates * - Caramelized Apple & Brie Mint Bruschetta - Bacon Wrapped Smoked Sausage & Asparagus Drizzled w/a Blood Orange Demi Glaze

One of each prepared per guest, butler passed

1 (6 foot) International Cheese & Fruit Grazing Table*

Baguettes & Specialty Crackers, Jams & Jellies, Raspberry & Honey Infused Yogurt, Assorted Cured Meats, Pickles & Olives

Salad

Valley Grown Baby Field Greens

Freshly Diced Pears & Red Apples, Candied Pecans, Crumble Gorgonzola Edible Flower Confetti, Champagne Vinaigrette
Table Served

Buffet Selections

Seared Chicken Toscana Breast

paired with a Roasted Baby Heirloom Carrots
Garlic & Cilantro Beurre Blanc

Seared Black Sea Bass *

Long Grain Rice Pilaf, Seasonal Vegetables
Herb Champagne Beurre Blanc

Herb Crusted Prime Rib of Beef *

Paired with Chimichurri & Creamy Horseradish
Carved to Order by a Uniformed Chef

Sweet Potato & Yukon Potato Gratin

Creamy Three Cheese Sauce

Grilled Focaccia & Assorted Baked Breads

Freshly Brewed Sweet Tea & Water

Gourmet Coffee Inter-Action Station

Assorted Inter-Action Dessert Station

Mini Cake Slices, Fruit Tartlets, Cheesecakes, Assorted Macaroon & Assorted Cookies

Sixty-Five Dollars per guest

Please order Judge's Decision Buffet for a minimum of seventy-five guest for a one and one-half hour service.

A service charge of 19% and applicable sales tax will be added to menu prices.

ITEMS MARKED WITH AN ASTERISK* ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU ARE CERTAIN MEDICAL CONDITIONS.