



Wellington Buffet

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(35 Person Minimum)

Price Includes

~Choice of One Stationary Hors d'oeuvre~

~Garden or Caesar Salad Bowl~

~Choice of Three Main Dishes~

~Choice of Three Side Dishes~

~Dessert Selection~

~Freshly Baked Rolls~

~Coffee and Tea~

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Stationary Hors d'oeuvres Selections

(Choose One)

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses
Assorted Crudités with Hummus*

Optional Butlered Hors d'oeuvres

*Choice of Four-Additional \$10.95 or Choice of Six-Additional \$15.95 for 1 hour
May be also be purchased as trays of 50 pieces for \$85*

*Crab Cakes with Lemon Pepper Aioli
Phyllo Cups with Wild Mushrooms
Lamb Skewers with Mint Yogurt Sauce
Jerk Chicken, Beef or Pork Skewers with Mango Sauce
Mushroom Caps stuffed with Blue Cheese and Walnuts
Mushroom Caps stuffed with Crabmeat
Mushroom Caps stuffed with Sweet Italian Sausage and Fennel
Garlic Toasts with Tenderloin of Beef
Duck and Scallion Dumplings with Plum Dipping Sauce
Chicken, Beef or Pork Saté with Thai Peanut Sauce
Sausage en Croûte with Bourbon Maple Mustard Sauce
Asparagus wrapped in Sesame Puff Pastry
Honey Dew Gazpacho with Lump Crab Meat
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke
Tempura Vegetables
Pigs in a Blanket
Spinach and Cheese Phyllo Triangles
Assorted Focaccia
Citrus and Sake Marinated Shrimp
Mozzarella, Roasted Tomato and Basil Bruschetta
Chilled Mango Soup with Shrimp
Scallops wrapped with Bacon
Chicken Roulade with Wild Mushrooms and Crème Fraîche
Canapé of Smoked Duck with Gorgonzola Mousse and Candied Walnuts
Assorted Vegetable Sushi and Wasabi
Figs Stuffed with Goat Cheese and wrapped in Prosciutto
Marinated Baby Mozzarella, Tomato and Basil Skewers
Smoked Salmon Tarts with Chive Horseradish Sauce
Smoked Salmon on Potato Pancakes
Canapé of Smoked Salmon with Caviar
Mango Crab Salsa over Housemade Tortilla*

Classic Selection

\$45.95
Per person

Main Dishes (Choose Three)

Herb Parmesan Crusted Chicken
Dijon Cream Sauce

Chicken Francaise
Sun dried Tomatoes, White Wine Sauce

Stuffed Chicken Breast
Baby Spinach and Mushrooms, Pan Sauce

Marinated Flank Steak
Bourbon Glaze

Maple Roasted Pork Loin
Cider Shallot Sauce

Grilled New York Strip Steak
Cognac Demi Glace

Braised Boneless Beef Short Ribs
Natural Jus

Pork Loin
Stuffed with Apricot Herb Brioche
Whole Grain Mustard Sauce

Grilled Swordfish Steak
Caper Citrus Salsa

Herb Roasted Salmon
Horseradish, Lemon and Herb Crust

Sautéed Rainbow Trout
Tarragon Vinaigrette

Side Dishes (Choose Three)

House Made Steak Fries
Herb Butter Egg Noodles
Vermont Cheddar Macaroni and Cheese
Yukon Gold and Sweet Potato Casserole
Confetti Rice
Vegetable Gratin

Rosemary Roasted Red Bliss Potatoes
Grilled Seasonal Vegetables
Green Beans and Julienne Carrots
Farfalle Italiano
Roasted Vegetables, Garlic, Arugula
Olive Oil and Balsamic Reduction

Elegant Selection

*\$55.95
Per person*

Main Dishes (Choose Three)

Maryland Style Crab Cakes
Sherry Mustard Cream
Chilean Sea Bass
Scallion Ginger Butter Sauce
Lemon Sole Stuffed with
Rock Shrimp and Spinach
Shiitake Butter Sauce
Orecchiette Pasta with Lobster and Crab
Blush Vodka Cream Sauce, Basil Chiffonade
Pan Seared Pork Tenderloin
Port Wine and Cherry Reduction
Pork Medallions
Sage and Prosciutto, Lemon White Wine Butter

Breast of Chicken
Stuffed with Gruyere and Pancetta
Apple Brandy Chutney
Roasted Chicken Breast
Stuffed with Tomatoes, Fresh Mozzarella and Basil Pesto
Grilled Filet Mignon
Toppled with Crumbled Stilton, Merlot Reduction
Porcini Crusted Filet Mignon
Madeira Mushroom Sauce
Garlic Crusted Rack of Lamb
Green Peppercorn Pesto
Artichoke Stuffed Portobello
Garlic, Parmesan, Roasted Pepper Coulis

Side Dishes (Choose Three)

Assorted Baby Vegetables
Sautéed Asparagus
Assorted Grilled Vegetables
Haricot Verts with Baby Carrots
Lyonnaise Potatoes

Saffron Rice Pilaf
Herb Roasted Fingerling Potatoes
Three Cheese Potato Gratin
Vegetable Gratin

Dessert
(Choose One)

Apple Crisp
Caramel Sauce

New York Cheesecake
Raspberry Purée

Chocolate Mousse
Fresh Whipped Cream

Vanilla Ice Cream
Seasonal Berries

Brownie Sundae
Vanilla Ice Cream
Chocolate Sauce

Viennese Dessert Table
(Optional - additional \$5.95 per person)

Delectable Selection of
Miniature Pastries, Cakes, Cookies and Brownies

Coffee and a Selection of Herbal Teas