

Buffet

PASSED AND STATIONED APPETIZERS

COLD ROASTED VEGETABLE PLATTER (STATIONED)

ASPARAGUS, CHERRY TOMATOES, MUSHROOMS, BELL PEPPER
BALSAMIC GLAZE, FRESH ROSEMARY

CLASSIC SHRIMP COCKTAIL (STATIONED)

COCKTAIL SAUCE

VEGETABLE SPRING ROLLS (PASSED)

SWEET TERIYAKI SAUCE

WHITE PIZZA FLAT BREAD (PASSED)

BROCCOLI, RICOTTA, MOZZARELLA, GARLIC, OLIVE OIL

BUFFET MENU

SALAD STATION

ROMAINE, MIXED GREENS, TOMATO, ONION, CUCUMBER
PARMESAN CHEESE, CROUTONS, BALSAMIC VINAIGRETTE
& CAESAR DRESSING

ROSEMARY ROASTED RED POTATOES

HOUSE SEASONING, OLIVE OIL

HOUSE ROASTED VEGETABLE BLEND

BRUSSELS SPROUTS, BROCCOLI, RED ONION, CARROTS

HOUSE SEASONING, OLIVE OIL

MINI CRAB CAKES (2OZ.)

ROASTED RED PEPPER AIOLI

CRISPY WHOLE CHICKEN PIECES (NOT BREADED)

BBQ SAUCE

PRIME RIB (CARVING STATION)

HORSERADISH DIJON CREAM SAUCE

PENNE A LA VODKA

SHREDDED PARMESAN

UNLIMITED SOFT DRINKS: INCLUDED | BAR SERVICE: CONSUMPTION

DESSERT: WEDDING CAKE PROVIDED BY 3RD PARTY