



CATERING & EVENTS

Buffet Dinner Menu

We offer Plated Dinners as well as Buffet Style Service for all Events.



Salad Choices

The Socialite

Locally Grown Baby Mixed Greens, Hearts of Palm, Baby Heirloom Tomatoes, Pepita Seeds, Fresh Avocado & Cucumber - Cilantro Citrus Vinaigrette

Orchard Harvest

Baby Mixed Greens, Dried Cranberries, Fresh Pear, Goat Cheese
Toasted Almonds - Sweet Aged Balsamic Vinaigrette

Flower Pot Garden Salad Bar

Large Terra Cotta Pot overflowing with Tender Baby Greens
Salad Toppings: Cucumbers, Shredded Carrots, Cherry Tomatoes, Dried Cranberries Black Olives, Blue Cheese, Shredded Cheddar Cheese
"Edible Soil" Pumpnickel Croutons
Served with choice of Balsamic & Avocado Ranch Dressing

Roman Caesar

Field fresh harvested Romaine Lettuce, Cherry Tomatoes
Shaved Parmesan & Homemade Croutons

The Capri

Baby Arugula, Fresh Burrata Cheese, Artichoke Hearts Jubilee Tomatoes
Pesto Vinaigrette

Beef Entrées

Grilled Marinated Flank Steak

Served with Red Onion Chutney & Fresh Chimichurri Sauce

Roasted New York Strip Loin

Served with Horseradish Cream Sauce

Braised Burgundy Beef Tips

Served with a Burgundy Reduction Sauce

Braised Short Rib -- Additional \$6.99 per person

Chef Carved Filet Mignon

Served with Horseradish Cream Sauce & Burgundy Demi Sauce
ON Sale! Additional \$11.99 per person

Chicken Entrées

Pollo De Arti

Simmered Chicken Cutlet, Roasted Artichoke Hearts & Wilted Spinach
Shallot Cream Sauce

Parmesan Chicken Roulade

Stuffed Chicken Breast - Fresh Mozzarella, Basil & Ragu

Pecan Encrusted Chicken

Dijon Mustard Cream Sauce

Grilled Chicken Pesto

Served in Pesto Cream Sauce garnished with Sun Dried Tomatoes

Seafood Entrees

Seaside Paella

Mussels, Calamari, Shrimp & Bay Scallops

Crab Stuffed Shrimp

Lemon Scampi Sauce

Lobster Ravioli

Served with Ala Vodka Sauce

Tuscan Broiled Salmon

Spinach & Sundried Tomato Cream Sauce

Red Snapper Picatta

Fried Capers, Grilled Lemons, Sundried Tomatoes & White Wine Sauce

New England Style Crab Cakes

Served with Remoulade Sauce
Additional \$5.99pp

Station Side Dishes

Create your Own Mac-N- Cheese

Spiral Pasta & Homemade Cheese Sauce

Toppings: Bacon, Ground Beef, Peas, Broccoli, Herbed Bread Crumbs
Truffle Salt & Grated Parmesan

Gourmet Mashed Potato Bar

Toppings: Whipped Butter, Sour Cream, Green Onions,
Crumbled Bacon, Shredded Cheddar

Create Your Own Pasta Station

Penne Pasta with your Choice of One (1) Sauce

Sauce Choices: Marinara, Pesto Cream Sauce, Ala Vodka, Alfredo

Toppings: Mushrooms, Caramelized Onions, Spinach, Sausage,
Bell Peppers, Black Olives Peas, Parmesan, and Red Pepper Flakes

Side Dishes

Roasted Truffle & Parmesan Potatoes

Three Cheese Ravioli

Served with Mushroom Cream Sauce or Traditional Homemade Marinara

Horseradish or Garlic Red Skin Mashed Potatoes

Roasted Brussel Sprouts

Tuscan Vegetable Platter

Seasonal vegetables served warm garnished with Balsamic Glaze

Sautéed Green Beans

Applewood Bacon Crumble & Shaved Parmesan

Gnocchi or Penne Pasta with Spinach Artichoke Cream

Butternut Squash & Yam Soufflé

Herb Rice Pilaf Roasted Colorful Cauliflower