

## DINNER BUFFET

*All Buffets Require a Minimum of 20 Guests*

### ***Buffet 1***

Hearts of Romaine Salad with Caesar Dressing, Croutons and Shaved Parmesan  
Charcuterie Platter with Cured Meats, Artisan Cheeses, Marinated Olives  
Tuscan Bread Salad with Vine Ripened Tomato, Roasted Pepper, Olive, Arugula, Ciabatta Crouton,  
Balsamic, Extra Virgin Olive Oil  
Port Braised Short Ribs with Yukon Gold Mashed Pomme Puree and Crisp Onions  
Pan Seared Salmon with Chardonnay Sauce, Green Asparagus and Caramelized Red Onion  
Rigatoni with Fresh Ricotta, Fresh Mozzarella, Italian Sausage and Pomodoro  
Assorted Cupcakes, Brownies and Tarts  
82

### ***Buffet 2***

Bloomsdale Spinach Salad with Diced Pancetta, Oven Roasted Tomato, Red Onion, Egg  
German Potato Salad  
Farmhouse Cheese Platter with Dried Fruits and Walnuts  
New York Strip with Bordelaise, Herb Roasted Fingerling Potato  
Wild Mushroom, Asparagus and Thyme Risotto  
Mini Chocolate Mousse Cake and Lemon Cheesecake  
74

### ***Buffet 3***

Chopped Chinese Salad with Crisp Won Ton, Red Cabbage, Romaine, Black and White Sesame  
Seeds, Thai Basil, Red Onion, Peanut Dressing  
Vegetable Spring Rolls with Thai Basil, Spicy Peanut Dipping Sauce  
Tuna Tataki Platter with Sweet Soy, Frisee, Daikon, Pickled Ginger, Green Onion, Wasabi Ailoi  
Vegetable Stir Fried Noodles  
Asian BBQ Chicken with Chinese Broccoli  
Miso Glazed Black Cod with Bok Choy, Shitake and Lemongrass Ginger Broth  
Fortune Cookies, Mango Pudding  
79

### ***Buffet 4***

Frisee and Watercress with Fine Herbs, Lardon, Brioche Croutons and Champagne Vinaigrette  
Scottish Smoked Salmon Platter with Traditional Accompaniments  
Roasted Beet and Goat Cheese with Walnuts and Greens  
Sliced Veal Loin with Cracked Peppercorn Sauce, Yukon Gold & Roasted Cippolini  
Seared Sea Bass with Ratatouille, Tarragon Beurre Blanc  
Thyme Scented Roasted Root Vegetables  
Assorted Cupcakes, Brownies and Tarts  
89

### ***Beach Barbeque Buffet Dinner***

Seafood Gazpacho with Charred Shrimp  
Field Greens with Assorted Dressings  
Cole Slaw  
Corn on the Cob, Chipotle Lime Butter  
Warm German Potato Salad  
Baked Potatoes  
Watermelon, Avocado, Hearts of Palm Salad  
Corn Bread, Biscuits and Breads  
Grilled Tri Tip with Tarragon Butter  
Polish Kielbasa Sausage with Caramelized Onions and Mushrooms  
BBQ Chicken Breast with BBQ sauce or Simply Grilled with Salt and Pepper  
Chefs Dessert Selection  
*Chef Attendant fee of \$150.00 will apply*  
Regular or Decaffeinated Coffee, Selected Hot Teas  
90

### ***Grill Upgrades***

Filet Mignon or Swordfish 101  
Lobster 111

***Traditional Clam Bake Buffet***

Assorted Pacific Northwest Oysters on the Half Shell  
Jumbo Shrimp Cocktail  
King Crab Legs  
Little Neck Clams  
Steamed Maine Lobster served with Drawn Butter  
Maryland Crab Cocktail with Avocado, Lime and Cilantro

Sauces and Condiments

Cocktail Sauce  
Mignonette Sauce  
Marie Rose  
Papaya Relish

Salads

Picnic Potato Salad  
Cole Slaw  
Field Greens with Buttermilk Dressing

Hot Buffet

New England Clam Chowder  
Roasted Corn in the Husk  
Seasonal Home Fried Potatoes  
Roasted Rib of Beef with Sautéed Mushrooms  
Hot Smoked Salmon with Creamed Spinach  
Corn Bread and Biscuits

Desserts

Seasonal Fruit Crisps, Pies and Cobblers  
Baked Apples and Ice Cream

105