

Salads

Garlic Shrimp Salad with Orechiette Pasta Grilled Marinated Vegetables Asparagus and Prosciutto with Orzo Baby Green Salad with Champagne Vinaigrette

Entrées

(Choice of Three:)

Herb Roasted Chicken with Lemon & Honey Glaze
Roasted Rack of Lamb with Malt Vinegar Gastrique
Atlantic Salmon with Lemon Saffron Cream
Pan Seared Scallops with Pancetta Dijon Sauce
Grilled Tenderloin of Beef with a Caramelized Onion & Mushroom Cream Sauce
Herb Roasted Loin of Pork with Bourbon Apple Cider Glaze

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

CARVING or SAUTE STATION

(Choice of One:)

Roast Breast of Turkey, Baked Lundy Ham or Loin of Pork Mini Rigatoni with Shrimp

Chef's Assortment of Mini Pastries, Cookies, Chocolate Covered Strawberries

Coffee, Tea and Decaffeinated Coffee

The Buffet will be available to your guests for 1 hour \$69.00 Per Person (Minimum of 50 Guests)

Prices are subject to New Jersey Sales Tax & 22% Service Charge

