

Buffets - Entrées

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Then make your entree selections from the other dishes listed below. Finally choose hot and cold sides from the following page to complete your buffet. Petite Filet Mignon, Flat Iron Steaks or Sirloin Steaks are available at market price. All entrees are subject to market fluctuations. (Please add 7% sales tax and 19% gratuity to buffets.)

Limited Buffet \$19.95/person

1 Entrée Selection
4 Side Selections
Bread and Rolls
Dessert
Coffee and Tea

Basic Buffet \$21.95/person

2 Entrée Selections
4 Side Selections
Bread and Rolls
Dessert
Coffee and Tea

Deluxe Buffet \$25.95/person

3 Entrée Selections
4 Side Selections
Bread and Rolls
Dessert
Coffee and Tea

Entrée Selections

Chilled Poached Salmon with Cucumber Dill Purée
Crème Brule Salmon
Grilled Salmon with Artichoke Caper Relish
Grilled Swordfish with Seasonal Fruit Salsa
Shrimp Scampi over Angel Hair
Baked Stuffed Scrod with Lobster Newburg Sauce
Baked Haddock with Cracker Crumb Topping
Pecan Encrusted Cod with Cajun Munier Sauce
Seafood Pie with Parmesan Crust
Shrimp Etouffée Louisiana Style
Seafood Alfredo
Sesame Crusted Tuna with Cucumber Wasabi Dressing and Lemon Dressed Arugula
Slow Cooked Beef Short Ribs with Balsamic Demi-Glace
Carved Roasted Sirloin with Stilton Butter
Carved Prime Rib with Herb Butter
Braciolo Braised in Chianti
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce
Carved Maple Glazed Ham
Apricot, Fennel and Stilton Stuffed Pork Tenderloin on Grilled Sweet Potato

Carved Garlic and Pepper Crusted Pork Roast
Hazelnut Encrusted Chicken with Apple Cider Glaze
Chicken Francaise
Chicken Marsala
Grilled Balsamic Marinated Chicken Breast
Chicken Cordon Bleu Topped with a Beurre Blanc
Baked Stuffed Chicken with Mushroom Gravy
Sausage, Apple and Sage Stuffed Chicken Breast
Carved Roast Turkey with Homestyle Dressing
Prosciutto Wrapped Chicken with Gorgonzola Cream Sauce and Sauteéd Spinach
Italian Stuffed Peppers with Vodka Cream Sauce
Butternut Squash Ravioli with Sage Cream Sauce and Toasted Pecans
Baked Penne with Vodka Cream Sauce and Mozzarella Cheese
Roasted Vegetable Lasagna
Mushroom, Herb and Corn Stuffed Tomatoes
Linguini with Gorgonzola Cream Sauce and Roasted Vegetables
Gorgonzola, Feta and Tomato Stuffed Portobello

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CATERING

Buffets - Sides

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Make your entrée selections from our Entrées Menu. Finally choose from the hot and cold sides listed below to complete your buffet. (Please add 7% sales tax and 19% gratuity to buffets.)

Hot Side Selections

Rosemary and Garlic Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Roasted Garlic Smashed Potatoes
Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon
Baked Potatoes
Wild Rice Mix
Rice Pilaf
Couscous with Currants and Pecans
Linguini Alfredo
Roasted Vegetable Medley
Stir Fry Vegetable Medley
Haricot Verts with Toasted Garlic and Roasted Red Peppers
Parmesan and Thyme Broiled Tomatoes
Acorn Squash
Butternut Squash Purée with Roasted Apples, Onions and Sage
Green Beans with Oil and Garlic
Acorn Squash Bisque
Heirloom Tomato and Roasted Pepper Bisque
Asparagus Soup with Goat Cheese Crouton
Home Style Minestrone Soup
Roasted Vegetable Ravioli with Tomato Cream Sauce
Porcini Mushroom Ravioli with Stilton Cream Sauce

Tortellini Alfredo
Roasted Sweet Potatoes
Grilled Asparagus
Oven roasted Brussels Sprouts

Cold Side Selections

Garden Salad
Caesar Salad
Spinach Salad with Mandarin Oranges, Toasted Sesame and Almonds
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
Pear, Walnut and Gorgonzola Salad
Roasted Pear, "Craisin" and Stilton Salad
Marinated Green Bean Salad with Red Wine Vinaigrette
Marinated Asparagus Salad with Toasted Walnuts and Sherry Vinaigrette
Red Bliss Potato Salad
Cucumber Dill and Macaroni Salad
Lemon Pepper Pasta Salad
Strawberry Goat Cheese and Candied Walnut Salad on Greens
Panzella Salad with Olives, Fresh Mozzarella, Croutons and Beefsteak Tomatoes
Couscous Corn Salad with Sundried Tomato and Black Olive Pesto
Fresh Cut Fruit Bowl
Greek Salad
Mint Orzo Salad



*Please make a dessert selection. You may choose one item to be served or three items to be buffeted. Or, if you are providing a cake to be used at dessert, we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection if you choose!
(Please add 7% sales tax and 19% gratuity to buffets.)*

Dessert Course

German Chocolate Cake

French Chambord Chocolate Cake

Carrot and Spice Cake

Brownie a la Mode with Strawberry Mint Sauce

Cheesecake with Mocha Mousse Glaze

Crème Brûlée Cheesecake

Pumpkin and Cognac Cheesecake

Philadelphia Cheesecake

White Chocolate and Raspberry Cheesecake

Ice Cream with Crème de Menthe

Assorted Dessert Squares

Chocolate Mousse

Raspberry Mousse

Lemon Mousse

Seasonal Fruit Cobbler

Banana Maple Bread Pudding

Nantucket Rice Pudding

Hot Apple Crisp with Crème Fraîche

Key Lime Pie

Chocolate Dipped Strawberries

Strawberry Shortcake

Strawberry Almond Cake

Raspberry Chocolate Torte

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups
— \$6.50/person a la carte (\$4.50/person when added to a menu)

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$6.00/person

