

All American Sit Down Buffet

Buffet table

Cherry Tomatoes and Fresh Buffalo Mozzarella Salad

Balsamic vinegar, extra virgin olive oil, and fresh basil

Caesar

Hearts of romaine lettuce, homemade dressing, croutons, olives, Asiago and Parmiggiano-Reggiano cheese and anchovies

Fresh Pear Salad

Blue cheese, toasted *walnuts*, dried cranberries, scallions
raspberry vinaigrette on assorted greens

Wilted Baby Spinach Salad

Applewood smoked bacon, roasted pecans, Danish blue cheese
Warm mustard dressing

Vegetarian Lasagna

Roasted New Fingerling Potatoes and Whole Shallots

Steamed Fresh Seasonal Baby Vegetables

Creamed Spinach

Seasonal Fruit Platter

Carving Stations

Prime Rib of Blue Ribbon Beef
Au jus and creamed horseradish

Roast Fresh Breast of Turkey

Virginia Style Glazed Corned Beef

Cedar Planked Maple Glazed Salmon
Oven Roasted on top of cedar wood. Whisky, maple and peppercorn glaze

Chicken Breast
Dijon mustard and crispy caper cream sauce

Dessert Skyline and Coffee Table
Tiers and towers of delicious miniature sweets

Croque en Bouche
Miniature Cookies
Barks and Bars
Petit Fors and Mini Éclairs
Fresh Fruit Tarts
Fresh Fruit and Cream Puffs

Profiterols

Around the World Buffet

Appetizers

(Choose 4)

Broiled Lamb Meat Ball with Tsziki

Cajun Prawns

Marinated and broiled, garlic, thyme, oregano, rosemary
Cajun spices and olive oil

Tuna Tartar on Homemade Potato Chips

Sashimi grade tuna

Vegetarian Brochette

Mushrooms, peppers, and onions

Endive Canapé

Stilton cheese and fig compote

Amy's Homemade Pork or Vegetarian Egg Roll

Salads

(Choose 4)

Roasted Vegetables and Spinach Salad

Roasted seasonal vegetables, feta cheese, over baby spinach with
warm onion and bacon dressing

Tomato and Fresh Buffalo Mozzarella

Red onion, balsamic vinaigrette

Roasted Yellow and Red Beet Salad

Caramelized pecans, blue cheese, assorted lettuce
balsamic vinaigrette

Peanut Cole Slaw

Red bell peppers, green onions, rice vinegar dressing

Fresh Green Bean Salad

Cherry tomatoes and lemon vinaigrette

Fresh Corn and Jicama Salad

Orange segments, cilantro, pasilla chile, ancho chile and key lime dressing

Main Courses

(choose 4)

Broiled Lamb Chops a la Greque

Garlic, lemon, rosemary and oregano

All American Baby Back Ribs

Texas Barbecue Sauce

Broiled Breast of Moroccan Style Chicken

Sliced N. Y. Sirloin

Peppercorn crusted with creamed horseradish

Cedar Plank Maple Glazed Salmon

Oven Roasted on top of cedar wood.

Whisky, maple syrup

Duck Confit

Slow cooked crispy duck legs until they fall off the bone

Achiote Marinated Smoked Roasted Pork

Side Dishes

(choose 4)

Layered vegetarian enchiladas

Orzo, olives, tomatoes, onions, and feta

Corn on the cob

Corn bread casserole

Steamed broccoli flowers with roasted almonds

Vegetarian fried rice

Desserts

Flambé fresh seasonal fruit

Fresh berry shortcake

Miniature cookies and bars

Around the World Stations

Sit Down Buffet

Asian Table

China Town Duck

Hoisin sauce, scallions, and soft buns

Steamed Dim Sum

BBQ pork buns, Orange chicken dumplings, pork and shrimp dumplings, shrimp balls, sesame seed balls, Chinese spare ribs, pot stickers and spring rolls

Chinese Roast Pork

Mustard and plum sauce with fried rice

Chinese Chicken Salad

Carved crispy chicken, peanuts, scallions, Napa cabbage, iceberg lettuce Hoisin sauce

Amy's Famous Egg Rolls-Barbecue Pork or Chicken

Chinese Long Beans and Spicy Eggplant

Mediterranean Table

Broiled Lamb Chops a la Greque

Garlic, lemon, rosemary and oregano

Roasted Lamb Top Round

Studded with garlic cloves, rosemary spears, and honey cabernet sauce

Moroccan Breast of Chicken

Dried apricots, green olives, figs, raisins, with a plum wine sauce

Sea Bass Sicilian Style

**Garlic, Chili flakes, olives, capers, tomatoes, anchovies
Bay leaves and parsley**

Calamari Salad

**Leeks, red bell peppers, caramelized shallots, carrots, cucumbers
garlic and lemon dressing**

Twice Steamed cous cous, pine nuts, and raisins

Roasted Seasonal Vegetables

Manchego Cheese and Assorted Olives

All American Carving

**Peppercorn N.Y. Sirloin or Filet Mignon
Cognac sauce and creamed horseradish**

Crown Roast of Pork

Marinated and slow roasted with very berry port sauce

Buttermilk Breast of Turkey

Mustard Glazed Montreal Style Corned Beef

Hearts of Iceberg Salad

Fresh tomatoes, red onions and blue cheese dressing

Broadway Pea Salad

Applewood smoked bacon, carrots, celery and mint

Creamed Spinach

Steamed Asparagus Spears

Au Gratin Potatoes with Gruyere and Parmesan

Vermont White Cheddar, Fig Jam, Crusty Bread

The Italian Table

Veal Scallopini

Exotic mushroom Marsala sauce

Chicken Cacciatore

Breast of chicken braised in a garlic, herb, mushroom, lemon tomato sauce

Sea Bass Agro Dolce

Sautéed sea bass filet, pine nuts, bay leaves, tomatoes, onions
sweet and sour sauce

Eggplant Parmigiano

Sautéed and baked parmesan breaded eggplant in tomato sauce

Grilled Radicchio Wrapped in Pancetta

Balsamic vinegar and fresh Basil

Tuna Antipasto

Braised Garlic in Olive Oil and Crusty Bread

Roasted Tri-Color Sweet Peppers and Olive Oil

Italian Chopped Salad

Wheel of Reggiano Parmigiano Cheese

South West / Mexican Table

Fajitas Sampler with Handmade Tortillas

Stewed Pork (carnitas), tequila garlic shrimp

Charred grilled chicken, Carne asada

Sautéed onions and assorted peppers

Salsa cruda, green salsa and roasted tomato salsa

Filet of White Fish Veracruz

Slow roasted with garlic, onions, tomatoes, capers, olives, and raisins

Achiote Red Rice

Ancho Chile and White Wine Braised Artichokes

Pasilla Chile and Country Cheese Casserole

Cucumber, Jicama and Cabbage Slaw

Lemon and cilantro dressing

Fresh Corn Salsa

White and yellow corn, garlic, tomatoes, red onions and parsley

Dessert Skyline and Coffee Table

Tiers and towers of delicious miniature sweets

Croque en Bouche
Miniature Cookies
Barks and Bars
Petit Fors
Mini Éclairs
Fresh Fruit Tarts
Seasonal Fruit Platter
Chocolate Custard Cream Puffs
Mini Chocolate Mousse cups
Mini Ultimate Chocolate
Mini Carrot cake
Mini Cheesecake
Mini Key Lime Pie

Coffee and Liquor Bar
Add to your coffee service
The finest cordials, cognacs and
brandy
With fresh whipped cream
Shaved Chocolates