

SAMPLE BUFFET MENU

**Salad Selection**

Chopped Kale Salad, Goat Cheese, Candied Pecans, Red Grapes, Mustard Vinaigrette

Arugula & Prosciutto Salad, Dried Apricots, Parmesan, Toasted Pine Nuts, Fig Vinaigrette

Orecchiette Pasta Salad, Caramelized Mushrooms, Roasted Tomatoes, Red Onions, Oregano Dressing

**Antipasto**

Bread Display – Freshly Baked Breads, Crackers, Rolls

Display of Artisanal New England Cheeses

Local Charcuterie – Prosciutto, Capicola, Dry Salami, Assorted Mustards, Pickled Vegetables

**Raw Bar**

Local Oysters, Little Neck Clams, Jumbo Shrimp Cocktail,

Spicy Cocktail Sauce, Champagne Mignonette, Lemon

**Breakfast Station**

Breakfast Pastries – Croissants, Muffins, Breakfast Breads

Assorted Fruit and Berries – Pineapple, Melons, Mixed Berries

Vanilla Yogurt Parfait – Granola, Berries, Pelloni Farm Preserves

Applewood Bacon, Chicken Apple Sausage

Crispy Home Fries

Scrambled Eggs with Chives

French Toast, Fruit Compote, Whipped Cream

**Egg Benedict Station**

Farmer’s Cow Eggs served on a Toasted English Muffin with Smoked Salmon or Canadian Bacon or Grilled Portabella Mushroom with choice of Traditional Hollandaise or Bearnaise Sauce

**Carving Station**

Molasses Glazed Ham, Whole Grain Mustard

Sliced Leg of Lamb, Mashed Potatoes, Garlic Rosemary Sauce

**Buffet**

Herb Roasted Chicken, Chorizo, Fingerling Potato, Bourbon Glaze

Grilled Salmon, Asparagus, Citrus, Sweet Onion Relish

Braised Beef Short Rib, Potato Cake, Tomato Jam

Cheese Tortellini, Sundried Tomato, Basil, Spinach

Green Beans, Shallot, Parmesan

Honey Glazed Carrots, Dill

**Children’s Buffet**

Mixed Fruit Cup

Cinnamon French Toast Sticks, Maple Syrup

Chicken Tenders, Tater Tots

Steamed Broccoli

**Dessert Display**

Carrot Cupcakes

Strawberry Panna Cotta

Key Lime Tart

Chocolate Cream Tart

Vanilla Cheesecake

Chocolate Chip Financier

Chocolate-Coconut Mousse

Mango Mousse

Lemon-Blueberry Parfait