



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