



Sample Buffet Menu

Salads

Roasted Ruby Beet Salad, Wild Roquette, Praline Pecans, Local Fresh Goat Cheese, Citrus Vinaigrette
Cucumber Salad, Jicama, Pickled Sweet Onion, Toy Box Tomatoes, Lemon Vinaigrette
& Spinach Salad, Feta Cheese, Sunflower Seeds, Balsamic 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

Omelet and Egg Station

Cooked to order with choice of toppings

Carving Station

Herb Roasted Beef Tenderloin, Red Wine Sauce, Brussel Sprouts
Garlic & Rosemary Pork Loin, Mashed Potato, Citrus Chimichurri

Buffet

Honey Glazed Salmon, Brussel Sprouts, Pistachio Gremolata
Jonah Crab Crepes, Spicy Aioli, Crispy Onion
Braised Chicken Thigh, Puff Pastry, Aromatic Vegetables, Parmesan Cream Sauce
Orzo Pasta, Spinach, Tomato, Onion
Roasted Rainbow Carrots
Haricot Verts, Crispy Prosciutto, Parmesan

Children's Buffet

Mixed Fruit Cup
Silver Dollar Chocolate Chip Pancakes, Maple Syrup
Chicken Tenders, Tater Tots
Steamed Broccoli

Dessert Display

Red Velvet Cake Pops
Strawberry Profiteroles
Chocolate Mousse Tart
Chocolate-Raspberry Parfait
Lemon-Blackberry Cake
Vanilla Mousse Pops
Chocolate Cheesecake
Macarons
Vanilla-Orange Tart