



### **Sample Buffet Menu**

#### **Salads**

Roasted Beet Salad, Wild Roquette, Walnuts, Blue Cheese, Dijon Vinaigrette  
Cucumber Salad, Jicama, Pickled Sweet Onion, Toy Box Tomatoes, Lemon Vinaigrette  
Compressed Strawberry & 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