



b\*fresh   b\*seasonal   b\*unique

## SPRING - SUMMER BUFFET MENUS

Minimum of 15 people

### Bronze packages - \$18.00 per person

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Honey and pepper-crust turkey breast  
Mango glazed Atlantic salmon  
Asparagus and tomato rigatoni in vodka sauce  
Classic mixed green salad with tomato vinaigrette  
Grilled summer vegetables

Herb marinated chicken breast  
Grain mustard smoked ham  
Yukon gold smashed potatoes  
Classic mixed green salad with tomato vinaigrette  
Grilled summer vegetables

### Silver packages - \$24.00 per person

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Flat- iron steak with chimichurri  
Cedar-plank Atlantic salmon with lemon beurre blanc  
Asparagus and regianno risotto  
Classic mixed green salad with tomato vinaigrette  
Grilled summer vegetables

Panko-crust tilapia with spicy remoulade  
Organic turkey breast with rosemary mustard sauce  
Herb and pancetta roasted fingerling potatoes  
Classic mixed green salad with tomato vinaigrette  
Grilled summer vegetables

### Gold packages- \$30.00 per person

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Seared filet of beef with cabernet reduction sauce  
Cedar-plank Atlantic salmon and chive beurre blanc  
Roasted new potatoes  
Asparagus and tomato penne pasta in pesto cream sauce  
Classic mixed green salad with tomato vinaigrette  
Grilled summer vegetables  
Cookie and brownie plates

Mesquite grilled filet of beef with merlot demi sauce  
Maryland crabcakes and spicy remoulade  
Roasted garlic mash potatoes  
Smoked gouda and aged provolone mac 'n' cheese  
Classic mixed green salad with tomato vinaigrette  
Grilled summer vegetables  
Cookie and brownie plates