

Buffets Spring /Summer 2021

Starters...

Grazing Platters

Toasted Crostini's & Trio of Dips
Feta & Roasted Red Bell Pepper (GF/V)
Olive Tapenade (GF/VG)
Fava Bean, Pecorino, Thyme and Lemon Zest (GF/V)

Smoked & Cured Fish

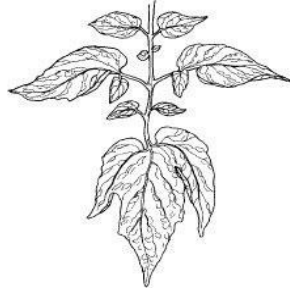
House Cured Salmon - Pickled Shrimp - Smoked Trout Rillettes
Rye Toast - Water Crackers - Toast Triangles
Pickled Red Onion -Dill Cream Cheese - Horseradish Sauce

Charcuterie Boards

Mortadella - Coppa -Toscana Salami
Sharp provolone - Prosciutto di Parma
Olives - Roasted Peppers - Mustard
Crackers - Baguettes

Artisan Cheese Boards

Chef's Four Selections of Seasonal Cheeses
Dried Fruit - Nuts - Fruit Compote
Honey - Crackers - Baguettes



Buffet Spring / Summer 2021

#1

Local Green House Salad
Radish, Pickled Green Beans, Beets, Feta
Lemon Balsamic Vinaigrette

Herb Roasted Chicken
Garlic Thyme Parsley Sage

Cedar Plank salmon
with Lemon & Dill

Caserecci
English Peas, Asparagus, Fresh Farm Egg & Pecorino

Grilled Spring Vegetables

Roasted Baby Potatoes
Sea Salt - Rosemary

Buffet Spring / Summer 2021

#2

Little Gem Caesar
Torn Croutons, Shaved Parmesan
White Anchovies

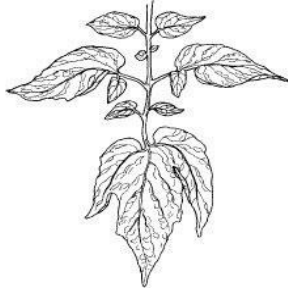
Roasted Herb Crusted Semi Boneless Game Hens
Lemon - Tarragon Gremolata (GF/DF)

Grilled Salmon with Mediterranean Fresca
Tomatoes, Cucumbers, Peppers, Olives and Fresh Herbs (GF)

Cheese Tortellini with Pesto Crème (V)

Haricot Vert Amandine (GF V)

Mushroom & Pea Wild Rice (GF V)



Buffet Offerings

Starters...

Grazing Platters

Toasted Crostini's & Trio of Dips
Feta & Roasted Red Bell Pepper (GF/V)
Olive Tapenade (GF/VG)
Fava Bean – Pecorino - Thyme and Lemon Zest (GF/V)

Smoked & Cured Fish

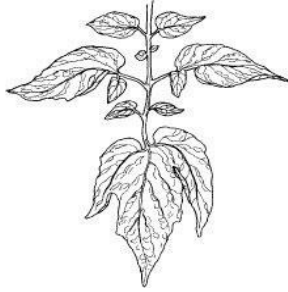
House Cured Salmon - Pickled Shrimp - Smoked Trout Rillettes
Rye Toast - Water Crackers - Toast Triangles
Pickled Red Onion - Dill Cream Cheese - Horseradish Sauce

Charcuterie Boards

Mortadella -Coppa - Toscano Salami – Sharp Provolone
Prosciutto di Parma - Olives - Roasted Peppers - Mustard
Crackers - Baguettes

Artisan Cheese Boards

Chef's Four Selections of Seasonal Cheeses - Dried Fruit
Nuts - Fruit Compote
Honey - Crackers - Baguettes



Fall / Winter Buffet #1

Spiced Apple Salad (GF)
Shaved Fennel, Pink Lady Apples, Marcon Almonds,
Blue Cheese, Baby Arugula, Pomegranate Vinaigrette

Hunters Style Braised Giannone Chicken (GF)
White Wine Forest Mushrooms, Leeks and Herbs

Butternut squash and Mascarpone
Ravioli with Browned Butter Figs
Oregano Breadcrumbs

Carved Stuffed Pork Loin with Chorizo & Manchego (GF)

Caramelized Root Vegetables (V-GF)
Garnet Yams, Parsnips, Carrots, Beets
tossed with an Apple Cider Vinaigrette

Shaved Fennel, Arugula, Orange Pomegranate Salad (V-VG-GF)

Fall / Winter Buffet # 2

Shaved Brussels Sprouts Salad ~ Bleu Cheese
Bacon ~ Candied Pecans ~ Pickled Cranberries
Cider Vinaigrette Dressing

Atlantic Cod
Capers ~ Gaeta Olives
Olive Oil ~ Thyme ~ Oregano (GF/DF)

Orecchiette ~ Rapini Garlic Olive Oil
Cured Tomatoes (V-VG)

Roasted Angus New York Strip
Garlic Herb Crust ~ Au Jus (GF/DF)
Chimichurri ~ Horseradish Aioli

Roasted Fingerling Potatoes
Grilled Broccolini with Gremolata & Chili Flakes