

Create a Buffet

Choose from these components to create your own menu

Entrees

Chicken Marsala, Piccata, Parmesan, or Cordon Blue
Chicken “Faboo” (apricot and ginger)
Stuffed boneless chicken breast with spinach and goat cheese
Sole Florentine
Baked scrod with seasoned crumbs
Salmon in puff pastry
Poached salmon with dilled light cream sauce
Roast leg of lamb
Grilled lamb tips
Roast loin of pork with caramelized onions and apples
Black Forest ham with apricot glaze
Grilled sirloin tips
Grilled thick-cut rib-eye steaks, sliced and served with Bordelaise sauce
Carved roast sirloin, prime rib, or tenderloin of beef

With a salad

Caesar salad (anchovies on the side)
Classic garden salad
Mesclun with roasted beets, toasted walnuts, and blue cheese dressing
Baby spinach with oranges, almonds and Champagne vinaigrette
Arugula with cherry tomatoes, goat cheese, and roasted shallot vinaigrette
Romaine with grapefruit, avocado and creamy lime dressing
Mesclun with caramelized pears, toasted walnuts, blue cheese, and Champagne-Dijon vinaigrette

Add a vegetable

Mediterranean succotash (asparagus, butter beans, red bell peppers, corn, red onion)
Traditional ratatouille
Fresh blanched asparagus with hazelnuts and shallots
Zucchini, summer squash, and tomato gratin
Green beans with toasted almonds
Caramelized carrots with thyme butter
Cauliflower with mustard-lemon butter
Oven roasted root vegetables
Buttered peas and pearl onions
Broccoli, cauliflower, and carrots with Parmesan bread crumbs
Broccoli, apple, and golden raisin salad (chilled)
Green bean, cherry tomato, and red bliss potato salad (chilled)
Fresh tomatoes, basil, and mozzarella (chilled)

Add a starch

Oven roasted red bliss potatoes
Roasted potatoes with chilies, bacon, and cheese
Red bliss skin-on garlic mashed potatoes
Scalloped potatoes
Corn risotto

Wild mushroom risotto

Herbed rice pilaf

Creamy sun-dried tomato orzo

Toasted Israeli couscous with pine nuts and wilted spinach

Long grain and wild rice with dried cranberries, toasted hazelnuts, and mushrooms

Or a pasta

Penne pasta with red pepper cream sauce

Orecchiette with mushrooms, arugula, tomatoes, and brie

Butternut squash ravioli with Alfredo sauce

Farfalle with broccoli, snow peas, carrots, and spinach in a sun-dried tomato cream sauce

Cheese tortellini with fresh basil cream sauce

Gemelli with marinara and mozzarella

Four-cheese cavatappi with prosciutto and peas

Meat lasagna

Grilled vegetable white lasagna

Manicotti with meatballs

Four cheese pasta casserole with grilled sausage and onion

Pasta primavera with chicken or shrimp

Vegetarian options

Vegetable Wellingtons (roasted red peppers, eggplant, zucchini, and mushrooms-with goat cheese, in puff pastry)

Harvest vegetable pie (spinach, plum tomato, caramelized onions and mushrooms, feta and mozzarella, baked in phyllo layers)

vegan (no eggs or dairy):

Grilled vegetable Napoleons (layers of grilled summer vegetables stacked on a garden burger in a portabella cap)

Mushroom pot pie with polenta crust

Latin American stuffed pasta shells

Baked acorn squash with couscous filling

Jamaican-style curried tofu with mixed vegetables

Cannelloni with spicy pumpkin stuffing

Price available by e-mail for all requests submitted