Spring Menu

BUFFET DINNERS

Snowdrop $22.05*
- Watercress Salad with Grilled Red Onion, Orange Segment, Slow Roasted Cherry Tomato with Zesty Lime Vinaigrette
- Pan-Seared Chicken Breast Served with Tomato Fennel Cream
- Mini Penne with Nutmeg Spinach, Scallop, Shrimp and Classic Besciamella Mornay
- Roasted Mushroom with Wilted Green and Corn
- Rice Pilaf with Peas
- Chef’s Selection of Bite-sized Desserts

Cherry Blossom $30.65*
- She-Crab Soup
- Hearty Mustard Greens, Watercress Shaved Pear, Fennel, Endive Served with Dijon Vinaigrette
- Seafood and Andouille Sausage Casserole
- Stuffed Pork Loin with Olive and Artichoke Served with Apricot Glaze
- Herb-roasted Fingerling Potatoes
- Sautéed Spring Vegetable Medley with Mushroom, Comfit Fennel, Swiss Rainbow Chard and English Peas
- Assorted Bite-size Desserts from Chef’s Pantry

All buffet dinners are accompanied by the following:
- Artisan Bread and Butter, Peet’s Iced Tea, Water, and Peet’s Coffee.

RECEPTION $18.90**

Taste of Tuscany Display
- Assorted Italian Meats and Cheeses to include:
  - Prosciutto, Capocollo, Salami, Seasonal Italian Cheeses
  - Marinated Mushrooms and Artichokes Sott’Olio
  - Spicy Olives à la Siciliana and Pepperoncini
  - Marinated Bocconcini Mozzarella
  - Grilled Eggplant, Peppers, Portobello Mushrooms, and Zucchini Antipasto
  - Basket of Country Bread

Braised Short Rib Station
- Slow-cooked Boneless Short Ribs served with Celeriac Mashed Potatoes and Braised Rainbow Swiss Chard and Corn

Dessert Table:
Chef’s Selection of Bite-sized Desserts

*All items will incur a 19 percent service charge and 5 percent sales tax.

**Plus a 19 percent service charge, 5 percent sales tax, and $75.00 attendant/carver fee per station per hour.

All items can be customized to meet your needs and budget. All menus are served on china with silver flatware.

Prices are based on a minimum of 15 guests. For functions fewer than the minimum, there will be an additional charge of $50.00.

Off-premises fees apply.