

Stationed Buffet Dinner

(Minimum of 50 guests)

One and one half hours of service:

Salads

Choice of two

Classic Caesar Salad, Baguette Croutons
Shaved Asiago Cheese

Vine Ripened Tomato & Fresh Mozzarella
Fresh Basil & Balsamic Reduction

Golden & Red Beets, Organic Greens
Candied Walnuts, Goat Cheese, Herb Vinaigrette

Cobb Salad, Cilantro Dressing
Olives, Tomato, Eggs, Avocado, Cheddar

The Greek- Cucumber, Tomato, Red Onion
Green Peppers, Kalamata Olives, Feta Cheese
Red Wine Vinaigrette

Tropical Fruit Salad Mango, Pineapple, Papaya,
Lettuce, Cherry Tomato, Key Lime Vinaigrette

Entrée Selection

from the Sea

Choice of one:

Blackened Mahi Mahi, Pineapple Mango Salsa

Pan Seared Salmon, Red Onion Marmalade

Herb Crusted Tilapia, Lemon Garlic Aioli

Seafood Paella

from the Land

Choice of one:

Garlic Marinated Skirt Steak

Herb Roasted Chicken

Rosemary Garlic Jus

Roasted Whole Beef Tenderloin Cognac, Green Peppercorn
Sauce

Pineapple Roasted Pork Loin

Raisin Rum Sauce

Grilled Chicken Breast, Mushroom Cream Sauce

Smoked Baby Back Ribs

Vegetables & Accompaniments

Choice of two:

Garlic Roasted Vegetables
Braised Kale
Garlic Mash Potatoes
Sauté of Julienne Vegetables
Basmati Rice Pilaf
Herb Roasted Fingerling Potato
Grilled Asparagus

Desserts

Choice of one

Seasonal Fruit and Cheese Display

Georgia Peach Cobbler

Key Lime Pie, Raspberry Coulis

Chocolate Mousse Cake

Vanilla Bean Crème Brule, Fresh Berries

Assorted Miniature Desserts
(chef's selection of three)

Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Gourmet Teas

- Substitute Wedding Cake - Market Price

Enhancements

One – One and one half hours of service:

Farmstead Cheeses and Cured Meats Display Station

Assorted Crackers, Crusty Breads, Apricots and Table Grapes

Seafood Action Station

(Minimum 40 guests)

Oysters on the Half Shell, Key West Crab Claws and Marinated Mussels Over Crushed Ice with Lemons served with a Trio of Sauces

Fish Taco Action Station

Fresh Catch, Shrimp, Spicy Cabbage, Chipotle Cream, Cilantro, Lime, Guacamole, and Pico de Gallo

Paella Action Station

Chicken Paella w/ Saffron Rice
Seafood Paella w/ Saffron Rice

Pasta Action Station

Pasta: Choice of Two:

Tri-colored Cheese Tortellini, Penne Pasta, Orzo
Mushroom Ravioli

Sauce: Choice of Two:

Tomato-Basil, Chardonnay Cream Sauce, Genovese Pesto with Sun-dried Tomatoes, Italian Breads

All Action Stations require Chef Attendant-
Additional

Potato Bar Action Station

Red Bliss Mash, Potato Mash and Sweet Potato Mash
Served with your selection of toppings to include:
Sweet Butter, Cheddar Cheese, Sour Cream, Scallions
Applewood Bacon, Broccoli and Caramelized Onions

Add Shrimp, Add Beef and Mushrooms, Add Chicken

Salmon Wellington Carving Station

(Minimum 30 guests)

Smoked Turkey Breast Carving Station

(Minimum 30 guests)

Served with Mango Orange Chutney, Petite
Sourdough Rolls

Whole Roasted Beef Tenderloin Carving Station

(Minimum 30 guests)

Served with Cognac & Green Peppercorn Sauce, Silver
Dollar Rolls

Strip Loin of Beef Carving Station

(Minimum 30 guests)

Served Mushrooms & Cabernet Sauce

Pistachio Crusted Leg of Lamb Carving Station

(Minimum 30 guests)

All Carving Stations require Chef Attendant-

Additional

Sweet Enhancements

Cup Cake Tower

Assorted Miniature Cupcakes

Chocolate Fountain

(30 person minimum)

Fresh Fruits & Sweet Treats Dipped in your choice of
Dark, Milk, or White Chocolate

All menus are subject to 18% service charge and 7%
tax

