

## Buffet Dinner Options

Below is a list of Buffet possibilities designed to help you put together a full menu. These are meant to be a guideline, as we are equipped to handle any custom preferences you may have. Prices reflect choices as a singular entrée, followed by the price in combination with other entrees and stations.

### Main Course:

- Chicken: Marsala, Mettowiee (with cheddar, prosciutto, and a basil-cream sauce), Chipotle, Skewers, Glazed, Barbeque, Roasted Halves/parts, Cornish Game, Stuffed. \$20/\$15
- Seafood: Shrimp: Skewers, Jambalaya, Scampi, Stir-fry. Grilled: Salmon, Tuna Steaks, Swordfish. Potato-Crusted Cod, or Halibut. Scallops: Broiled, Pan-Seared, Stir-fry. Whole Steamed Lobsters (market). Lobster Newburgh \$30/20
- Beef: Steaks: New York Strip, Delmonico (Rib-Eye), Filet Mignon, Porterhouse. Beef teriyaki, Beef Burgundy. \$30/\$20
- Pretty much any pasta dish you can think of... \$20/\$15
- BBQ Ribs \$20/\$15
- Many additional meats.
- Macaroni and Cheese

### Stations:

- Carving: Whole spit-roast pig, Pork Shoulders, Steamship Round of Beef, Prime Rib, Whole Roast Tenderloin, Leg of Lamb, Whole spit-roast lamb, Roast Turkey, Wallingford Cob-smoked Ham. \$25/\$20
- Pasta: Uniformed chef prepares up to four different pastas made to order \$25/\$20
- Asian: Stir fry and noodles of several varieties \$25/\$20
- Mexican: Burritos, Fajitas, Tacos and Quesadillas \$25/20
- Sushi – with a trained chef preparing a variety of choices \$30/25
- Raw Bar: Variety of oysters, clams shucked at bar, plus shrimp, crab claws. \$35/30
- Vol au Vent (Puff Pastry Bowls) for Dishes like lobster Newburgh, Beef Burgundy, Chicken with Asparagus and Mushrooms, Lamb Stew \$20/15

### Salads:

- Baby Field Greens with a Maple-Dijon Vinaigrette \$2
- Caesar Salad \$2
- Harvest Salad of Field Greens with Dried Cranberries, Sliced Almonds, Apples and Bleu Cheese, or Goat's Cheese \$3
- Roasted Potato Salad \$2
- Napa Cabbage with Ramen Noodles, Toasted Almonds and Ginger \$2

- Cole Slaw \$2
- Roasted Corn and Black Bean Salad \$2
- Fruit Salad \$3
- Spinach Salad \$2

Vegetables and Sides:

- Potatoes and Sweet Potatoes: Roasted, Baked, Mashed, Twice Baked. \$2
- Rice: Pilaf, Brown, Jasmine, Orzo, Cous Cous. \$1
- Assorted Breads and Rolls  
N/C
- Seasonal Vegetables (Asparagus, Peas, Snap, or snow peas, Leeks, Green Beans, Spinach, Root, etc.) all of which, depending on variety, can be steamed, roasted, sauteed, grilled, or served raw. \$2

Desserts:

- Seasonal Fruit Crisps \$3
- Fruit Pies \$4
- Assorted Cakes \$4
- Brownies and Cookies \$3
- Sundae Bar \$4
- Wedding Cake: We will be happy to customize a cake to your exact preferences.