Lunch / Dinner Buffet Menu

SALAD STATION
(Please Choose One Selection)

FRESH MARKET SALAD
Mixed Greens, Cherry Tomatoes, Cucumbers & Carrots, Presented with Balsamic Vinaigrette Dressing

CESAR SALAD
Romaine Lettuce, Fresh Parmesan Cheese & Fresh Croutons, Presented with Housemade Cesar Dressing

GOAT CHEESE SALAD
Mixed Greens, Dried Cranberries, Goat Cheese & Walnuts, Presented with Raspberry Vinaigrette Dressing

BABY KALE SALAD
Baby Kale, Red Pickled Onion & Crushed Garlic Croutons, Presented with Anchovy Lemon Dressing

ASSORTED WRAPS & SANDWICH STATION
SELECTIONS WILL BE PRESENTED ON FRESH CHALLAH BREAD & ROASTED TOMATO & BASIL & WHOLE WHEAT WRAPS
PRESENTED WITH HOUSEMADE POTATO CHIPS

ROASTED TURKEY
Lettuce, Tomato, Swiss Cheese & Housemade Basil Mayo

TARRAGON CHICKEN SALAD
Chicken Breast, Celery & Cranberries, Seasoned with Tarragon & Mayo

COTTO HAM & FONTINA CHEESE
With Housemade Pickle & Mustard Mayo

ROAST BEEF
Lettuce, Tomato & Housemade Horseradish Mayo

TUNA SALAD
Tuna, Celery & Mayo

ROASTED VEGETABLE
Roasted Red Pepper, Zucchini, Portobello Mushrooms & Balsamic Vinaigrette

COLD PASTA STATION

MACARONI SALAD
Macaroni, Celery, Carrots & mayo

QUINOA SALAD

QUICHE STATION

CRIMINI MUSHROOM QUICHE
Crimini Mushrooms & Fontina Cheese

QUICHE LORRAINE
Bacon, Swiss Cheese & Onion
SHRIMP STATION
Tiger Shrimp Cocktail Presented with Housemade Cocktail Sauce

SUSHI STATION
TOSHI’S CHOICE
Assorted Sushi, Presented with Fresh Ginger, Wasabi & Soy Sauce

RAW BAR STATION
Oysters on the Half Shell, Littleneck Clams on the Half Shell, Lobster Tail, Tiger Shrimp & King Crab Legs
Presented with Housemade Cocktail Sauce & Fresh Lemon

MEAT & FISH STATION
(Please Choose Two Selections)
FILET MIGNON
ROASTED CHICKEN
ROASTED SCOTTISH SALMON
Wild Herb Encrusted
ROASTED STRIPED SEA BASS
Wild Herb Encrusted

SIDE DISH STATION
(Please Choose One Selection)
ROASTED ROOT VEGETABLE MEDLEY
Seasonal Vegetables
POTATO GRATIN
With Gruyère Cheese
ROASTED BRUSSELS SPROUTS

PASTA STATION
(Please Choose One Selection)
TRUFFLED MACARONI & CHEESE
With Fontina, Mozzarella & Parmesan Cheeses, Topped with Breadcrumbs & Truffle Oil
ADD LOBSTER TAIL (ADDITIONAL $8 PER PERSON)
PENNE
With Garlic, Sautéed Broccoli Rabe & Parmesan Cheese
CAVATELLI
With Artichokes & Black Olives
MARGHERITA PENNE
With Fresh Tomatoes, Fresh Basil & Mozzarella Cheese

DESSERT STATION
WARM CHOCOLATE BROWNIES
BREAD PUDDING
CHOCOLATE COVERED STRAWBERRIES
ADDITIONAL DESSERT SELECTIONS INCLUDED – TO BE DISCUSSED
COFFEE & TEA SERVICE INCLUDED