

SPECIAL OCCASION MEAT DINNER

+ \$45 PER PERSON

MULTI STATION BUFFET

TRAY PASSED OPTIONS

PLEASE SELECT THREE:

SESAME CRUSTED SALMON WITH ORIENTAL DIPPING SAUCE
BEEF OR CHICKEN SATE WITH PEANUT SAUCE
LAMB KABOB WITH MINT ONION CHUTNEY
GRECIAN CHICKEN SKEWER WITH ROAST PEPPER COULIS
PASTRY WRAPPED KOSHER HOT DOG WITH MUSTARD DIP
CROSTINI WITH PEPPERED SMOKED TUNA AND SEARED SPINACH
MUSHROOMS BAKED WITH SHALLOT AND LIVER PATE
EGGPLANT, SPINACH OR POTATO KNISH
MEATBALL SKEWER WITH TERIYAKI, SCALLION AND PINEAPPLE

APPETIZER STATIONS

FLAVORED SALMON STATION

WITH PUMPERNICKEL BREAD, CHOPPED EGG, SCALLION, DILL MUSTARD SAUCE, WASABI,
SOY PICKLED GINGER, PEPPER AND CAPER RELISH, AIOLI

PLEASE SELECT TWO

VODKA CURED GRAVLOX WITH LEMON, PEPPER AND DILL
THAI SALMON GRAVLOX WITH FINGER PEPPERS, LEMON GRASS, CILANTRO, GARLIC
AND SAKE
MOROCCAN SPICED SALMON WITH CURRIED TAMARA SAUCE AND EDAMAME BEANS
PASTRAMI SPICED SALMON
SESAME AND SOY SPICED SMOKED SALMON
DELI CARVING STATION WITH SNACK RYE & PUMPERNICKEL BREADS AND
HOUSE COOKED DELI MEATS

PLEASE SELECT ONE

TRADITIONAL SLOW ROASTED CORNED BEEF WITH PICKLED MUSTARD
PASTRAMI BRISKET FLATS WITH CRACKED MUSTARD VINAIGRETTE
SLOW ROASTED HERB CRUSTED TURKEY BREAST
ALL SERVED WITH DELI MUSTARD, RUSSIAN DRESSING, 1/2 SOUR PICKLES AND PICKLED
ONIONS

MEDITERRANEAN VEGETABLE DISPLAY

LARGE ROUND TABLES WITH BOUNTIFUL DISPLAYS OF THE FOLLOWING:
CURED OLIVES, SWEET PICKLED PEPPERS, STUFFED GRAPE LEAVES, ASPARAGUS,
GRILLED PORTABELLA MUSHROOMS, GRILLED ZUCCHINI, YELLOW SQUASH AND
EGGPLANT
SEASONAL RAW BELGIUM ENDIVE SERVED WITH AVOCADO HUMUS

OR

ROASTED RED PEPPER AND CALAMATA HUMUS

CONT/

SALADS

PLEASE SELECT ONE

ORGANIC GREENS WITH SEASONAL TOMATO, BASIL AND PINE NUTS AND
CITRUS VINAIGRETTE
BABY SPINACH WITH TOASTED WALNUTS, SUNDRIED TOMATOES, SEASONED
CROUTONS AND HONEY BALSAMIC VINAIGRETTE
ROMAINE, SNOW PEAS, CRISPY NOODLES AND CASHEWS WITH SESAME SOY
VINAIGRETTE
PORTABELLA MUSHROOMS WITH MIXED ROAST ROOT VEGETABLE CONFETTI AND
TOMATO GINGER DRESSING ON BED OF MIXED GREENS
GARDEN VEGETABLES TO INCLUDE TOMATO, CUCUMBER, SCALLION, CARROTS WITH
TWO DRESSINGS ON THE SIDE

ENTREES

PLEASE SELECT ONE

RACK OF LAMB WITH GARLIC HERB BREAD CRUMBS AND MINT ZINFANDEL SAUCE
(ADD \$20 PER PERSON)
PRIME RIB WITH NATURAL AU JUS AND GRATED HORSERADISH
SLICED VEAL WITH ROOT VEGETABLE, TOMATO, SAGE AND RED WINE REDUCTION
HONEY BBQ SKINLESS GRILLED DUCK
LONG ROASTED BRISKET WITH CARAMELIZED SHALLOTS AND NATURAL GRAVY

PLEASE SELECT ONE

CHICKEN ROULADE FILLED WITH ONION, SPINACH AND MUSHROOM WITH GREEN
PEPPERCORN MUSTARD GLAZE
CHICKEN BREAST STUFFED WITH LEEKS AND THREE MUSHROOM PATE WITH SHALLOT
AND THYME RED WINE SAUCE
GAME HEN STUFFED WITH GRILLED SEASONAL FRUITS ON BED OF TOASTED ALMOND
AND CURRY COUS COUS WITH NATURAL GRAVY
CRISPY CHICKEN BREAST WITH CANTON HONEY GLAZE ON STIR FRIED VEGETABLES

SIDES

PLEASE SELECT ONE

POTATO AND CARAMELIZED ONION KUGEL
WILD AND BROWN RICE WITH MUSHROOMS AND LEEKS
ROASTED YUKON GOLD POTATOES WITH ROSEMARY AND SEA SALT
QUINOA AND LENTIL BLEND

PLEASE SELECT ONE

ROASTED ASPARAGUS WITH OVEN CURED TOMATO
HARICOT VERT WITH PORTOBELLO MUSHROOM AND HERBED OLIVE OIL
MEDLEY OF ROASTED ROOT VEGETABLES
STEAMED FLORETS OF BROCCOLI AND CAULIFLOWER
BALSAMIC GRILLED ZUCCHINI AND YELLOW SQUASH



SPECIAL OCCASION MEAT FREE MENU

+ \$30 PER PERSON

MULTI STATION BUFFET

TRAY PASSED OPTIONS

PLEASE SELECT THREE

MUSHROOM HERB CHEESE TARTS

VEGETABLE SUSHI ROLLS

SMOKED SALMON ROSES WITH DILL HERB CHEESE ON BLACK BREAD

ASPARAGUS AND GOAT CHEESE TARTS WITH SUN DRIED TOMATO

BELGIUM ENDIVE WITH DIJON SPICED EGG SALAD AND SALMON CAVIAR

GROUPEUR TEMPURA WITH WASABI DIPPING SAUCE

CROSTINI WITH PEPPERED SMOKED TUNA AND SEARED SPINACH

EGGPLANT, SPINACH OR POTATO KNISH

APPETIZER STATIONS

FLAVORED SALMON STATION

WITH PUMPERNICKEL BREAD AND HOUSE ROSEMARY CRACKERS,
CHOPPED EGG, SCALLION, DILL MUSTARD SAUCE, WASABI, SOY PICKLED GINGER,
PEPPER AND CAPER RELISH, AIOLI

PLEASE SELECT TWO

VODKA CURED GRAVLOX WITH LEMON, PEPPER AND DILL

MOROCCAN SPICED SALMON WITH CREAMED FETA SAUCE

PASTRAMI SPICED SALMON

SESAME AND SOY SPICED SMOKED SALMON

HERB POACHED SEA BASS OR HALIBUT

MEDITERRANEAN VEGETABLE DISPLAY

LARGE ROUND TABLES WITH BOUNTIFUL DISPLAYS OF THE FOLLOWING:
CURED OLIVES, SWEET PICKLED PEPPERS, STUFFED GRAPE LEAVES, ASPARAGUS,
GRILLED PORTABELLA MUSHROOMS, GRILLED ZUCCHINI, YELLOW SQUASH AND
EGGPLANT
RAW BELGIUM ENDIVE SERVED WITH AVOCADO HUMUS

WARM DIPS

PLEASE SELECT ONE

ARTICHOKE, SPINACH AND PARMESAN BAKE SERVED WITH HOUSE FLAT BREADS AND
ASSORTED CRACKERS

GRILLED MUSHROOM AND GOAT CHEESE DIP

DINNER BUFFET

SALADS

PLEASE SELECT TWO

- BIBB LETTUCE WITH SUN DRIED CRANBERRY VINAIGRETTE AND BLACK PEPPER PECANS
CAESAR SALAD
ORGANIC GREENS WITH SEASONAL TOMATO, BASIL, FRESH MOZZARELLA AND
CITRUS VINAIGRETTE
BABY SPINACH WITH BLUE CHEESE, GRAPE TOMATO, TOASTED WALNUTS AND HONEY
BALSAMIC VINAIGRETTE
ROMAINE AND ORIENTAL VEGETABLE WITH CASHEW AND SESAME SOY VINAIGRETTE
PORTABELLA WITH MIXED ROAST ROOT VEGETABLE CONFETTI AND TOMATO GINGER
DRESSING ON BED OF MIXED GREENS
GARDEN VEGETABLES TO INCLUDE TOMATO, CUCUMBER, SCALLION, CARROTS WITH
TWO DRESSINGS ON THE SIDE

ENTREES

PLEASE SELECT ONE

- SEARED SALMON WITH RICOTTA FILLED MANICOTTI AND ROASTED ARTICHOKE
QUARTERS ON A BED OF LEMON, TOMATO AND HERB SAUCE
SEA BASS WITH SEASONAL SPRING VEGETABLES, FRESH HERBS AND CHARDONNAY
GRILLED SALMON ON SEARED SPINACH WITH MUSTARD AND DILL SAUCE
SALMON BAKED IN PASTRY WITH CALAMATA AND ARTICHOKE MOUSSE, AND LEMON
BASIL BUTTER
SESAME AND HONEY CRUSTED SALMON ACCOMPANIED BY ANGEL HAIR EGG-FOO-
YUNG, WITH SOY AND GINGER PANNED MIXED ORIENTAL VEGETABLES
GRILLED GROUPER WRAPPED IN NORI AND SERVED WITH WASABI BUTTER, SPRING
ONION AND SHITAKE MUSHROOM
POTATO AND HORSERADISH CRUSTED SALMON, CARAMELIZED RED ONION COMPOTE
WITH LEMON CAPER DILL SAUCE

SIDES

PLEASE SELECT ONE

- ROASTED NEW POTATOES WITH OLIVE OIL AND ROSEMARY
WILD AND BROWN RICE WITH LEEKS
JEWELED RICE PILAF WITH WHEAT BERRIES, LENTILS AND COUS COUS
SPAETZLE WITH OLIVE OIL AND FRESH HERBS
CHEESE RAVIOLI WITH FRESH TOMATO AND BASIL SAUCE
YUKON POTATO STRUDEL WITH ROASTED GARLIC

PLEASE SELECT ONE

- MEDLEY OF STEAMED VEGETABLES COOKED AL DENTE - BROCCOLI SUMMER SQUASH,
CAULIFLOWER, CARROTS
ROASTED ASPARAGUS WITH A TOMATO COULIS
HARICOT VERTS (BABY GREEN BEANS) WITH PORTABELLA MUSHROOMS AND BROWNED
BUTTER

