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, ½ 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
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 Glace
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
Grouper 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 Shiitake 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 Portobella Mushrooms and Browned Butter