



## **BUFFET DINNER**

*Includes a four hour beverage package, a cocktail hour with passed hors d'oeuvres and stations, as well as full dinner and dessert buffets*

## **COCKTAIL HOUR**

### **BUTLER PASSED HORS D' OEUVRÉS**

*Select six*

#### **ASPARAGUS CROSTINI**

*Garlic Parmesan, Preserved Lemon*

#### **SCALLOP CEVICHE**

*Avocado Pudding, Bacon, Cucumber Salsa*

#### **MARINATED BLACK PEPPER TUNA**

*Ginger, Soy and Scallion*

#### **LOBSTER MAC AND CHEESE FRITTER**

#### **MUSHROOM AND GOAT CHEESE TART**

#### **PULLED BBQ CHICKEN EMPANADA**

*Chipotle Cream*

#### **PIG IN A BLANKET**

#### **SCANDINAVIAN SPICED MEATBALL**

*Elderberry Preserves Sour Cream*

#### **CORN AND KALE SPRING ROLLS**

*Bacon-Maple Jam*

#### **DUCK CONFIT RISOTTO**

*Parmesan, Truffle Oil*

### **CHEESE AND CHARCUTERIE TABLE**

Currently we are offering American and International Cheeses

*Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano*

*Dried Fruit, Sliced Artisan Breads*

*Platters Of Sliced Cured Meats*

*Soppressata – Prosciutto - Bresaola*

*\*\*subject to change based on availability\*\**

### **BRUSCHETTA AND CRUDITÉ TABLE**

*Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut*

*Eggplant Puree - Roasted Red Pepper Hummus*

*Assorted Crudités and Marinated Seasonally Inspired Vegetables*

## **DINNER BUFFET**

### **CHOPPED VEGETABLE SALAD**

#### **ORECCHIETTE**

*Tarragon Cream, Pancetta, Braised Leeks and Ricotta Salata*

### **ASSORTED SEASONAL SQUASH**

*Served with Herb Sauce*

#### **SKIRT STEAK**

#### **ROASTED CHICKEN**

*Basil Potato Puree, Braised Fennel Green Olive and Shallot Sauce*

#### **SAUTÉED GREENS**

#### **TRUFFLE POTATOES**

#### **ARTISAN ROLLS & BREADS**

## **DESSERT BUFFET**

#### **PECAN TARTLET**

#### **PISTACHIO FINANCIER**

#### **NEW YORK CHEESECAKE**

*Graham Crust, Citrus Jelly*

#### **FUDGE BROWNIES**

#### **RED VELVET CUPCAKES**

*Cream Cheese Frosting*

#### **SUGAR DONUT HOLES**

*Tea and Coffee Service*

## FOUR HOUR OPEN BAR

*Butler White Wine & Sparkling Water on Arrival*

### BAR NUT MIX

*Spiced Peanuts, Almonds, Cashews & Honey*

### LIQUOR

*Vodka- Grey Goose, Titos Handmade, Three Olives Citrus*

*Bourbon: Jack Daniels, Bushmills Irish Whiskey*

*Scotch: Dewars White Label, Johnnie Walker Black*

*Gin: Tangueray, Prairie*

*Tequila: Espolon Reposado, El Jimador*

*Rum: Captain Morgan, Coconut Jack, Cruzan*

*Cordials: Kahlua, Tres Leches Triple Cream, Amaretto DiSaronno*

### BEER

*SmuttyNose IPA, Sessions Larger, Cisco Sankaty Light*

### WINE

*Seasonal Selection of Red and White Wine*

*\*\*ask your sales representative for current wine list\*\**

## AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

House Inventory of Round Tables, Chairs, Linens- White, Grey, Navy Blue

Napkins and Votive Candles

Self Parking Validations