

DINNER BUFFET MENUS



Talk of the Town

CATERING & SPECIAL EVENTS



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## ***Dinner Buffet Selections***

*To create your own menu and ensure you have a balanced menu with enough cuisine for your guests, please choose a minimum of:*

*1 Salad, 1 Entrée, 2 Vegetables & 1 Starch*

*Additional choices may be selected to enhance your menu*

*Passed Hors D'oeuvres on page 11*

*We are proud to offer locally grown and organic options based on seasonal availability.*

### **Salads**

*Please choose a minimum of 1 Salad.*

***The following choices are \$3.50 per person:***

#### **Classic Caesar**

With Parmesan and homemade croutons

#### **Garden Salad**

With vine-ripe tomatoes, cucumbers, carrots, homemade croutons and Italian dressing

#### **Classic Greek Salad**

With vine-ripe tomatoes, cucumbers, red onion, nicoise olives, homemade croutons and feta cheese with Greek dressing

#### **Baby Spinach Salad**

With sliced crimini mushrooms, red onions, and sunflower seeds with honey mustard dressing

#### **Bacon Bleu Salad**

With mixed greens, Applewood bacon, bleu cheese crumbles, homemade croutons and creamy balsamic dressing

***These additional Salad choices are \$3.95 per person:***

**Caesar Pasta Salad**

With romaine lettuce, radiatore pasta, capers, croutons, parmesan cheese and pine nuts

**Sunshine Salad**

With bibb, radicchio, Mandarin oranges, toasted almonds, goat cheese crumbles and raspberry vinaigrette

**Baby Spinach Salad**

With toasted pistachios, dried cranberries, asparagus with bleu cheese vinaigrette

**Insalata Caprese**

With vine-ripe tomatoes, fresh mozzarella, basil, cracked black pepper and aged balsamic vinaigrette

**Baby Romaine Salad**

With red grapefruit, praline walnuts, gorgonzola and pomegranate port vinaigrette

**Watercress and Baby Spinach Salad**

With blueberries, strawberries, spiced pecans and honey poppy seed dressing

**Mango, Jicama and Cucumber Salad**

With Frisée and toasted macadamia nuts with a blood orange passion fruit vinaigrette

**Grilled Vegetable Salad**

With sherry vinaigrette and parmesan cheese

**Toasted Corn and Black Bean Salad**

With chipotle lime ranch dressing, crispy tortilla chips

**Italian Foccacia Bread Salad**

With arugula, mixed greens, nicoise olives, pine nuts and grape tomatoes, and parmesan cheese

***These additional Salad choices are \$4.95 per person:***

**Watercress and Mixed Greens**

With candied walnuts, mission figs, blackberries, feta cheese,  
crispy prosciutto chip with black currant vinaigrette

**Watermelon and Heirloom Tomato Salad**

Dressed with basil vinaigrette, feta cheese,  
and candied pecans over spicy greens



## Entrées

*Please choose a minimum of 1 Entrée.*

**The following choices are \$10.95 per person:  
(Reduced portions for double entrées \$7.95 per person)**

### **Sliced Sirloin**

With red wine and Portobello mushroom sauce

### **Roast Pork Loin Florentine**

Stuffed with wild mushrooms, spinach, goat cheese and fire-roasted tomato sauce

### **Mustard & Dill Crusted Salmon**

With honey and spiced glaze

### **Chicken Forestiere Roulade**

With wild mushrooms, prosciutto, Jarlsburg cheese in a herb white wine sauce

### **Bavarian Style Sausage & Pepper**

Hot Pot

### **Mediterranean Chicken Breasts**

With artichoke hearts, roasted peppers, caramelized red onions and feta cheese in a light lemon basil sauce

### **Chicken, Feta, Baby Spinach Roulade**

With roasted red bell peppers and basil artichoke cream sauce

### **Jamaican Grilled Chicken Breasts**

With mango salsa, roasted peppers, onions and cilantro

### **Adobo Crusted Pork Tenderloin**

With pan-seared sweet plantains, Pico de Gallo and chimichurri Sauce

### **Southwestern Chicken Breasts**

With roasted pepper and tomato salsa, grilled red onions, black olives, cheddar and jack cheeses with ancho lime cilantro cream

**Asian-Roasted Salmon Filet**

With sesame-ginger and peppercorn glaze

**Lemon Pepper Chicken**

With artichokes, capers and white wine sauce

**Portobello Mushroom Parmesan**

Served with fresh Mozzarella and fire roasted marinara

**Spinach and Cremini Stuffed Tilapia**

With herb butter sauce

**Pecan Crusted Chicken Breast**

With peach Dijon chutney

***These additional Entrée choices are \$12.95 per person:***

***(Reduced portions for double entrées \$9.95 per person)***

**Potato Wrapped Salmon Filet**

With mustard and herb beurre blanc

**Grilled Filet of Beef Tenderloin**

Rubbed with chipotle chilies, lime, cilantro and roasted garlic butter – 6 oz.

(\$18.95 w/8 oz., \$18.95 w/6 oz. prime, \$21.95 w/8 oz. prime)

**Double Cut Lamb Rack Chops**

With Dijon pistachio crust and Vidalia onion and tarragon chutney

**Bourbon Peppercorn Filet of Beef**

With warm wild mushroom salad – 6 oz.

**Veal Meatloaf**

With Herbs de Provence and rich tomato demi-glace

**Candied Ginger and Wasabi Crusted Salmon Filet**

With sake lemongrass cream sauce

***These additional Entrée choices are \$14.95 per person:***

***(Reduced portions for double entrées \$11.95 per person)***

**Marinated Ahi Tuna Steak**

With Malibar Coast green peppercorn Dijon and white wine sauce

**Veal Chop**

Stuffed with fontina cheese, spinach,  
pancetta and porcini with pinot grigio cream sauce

**Honey, Herb and Cardamom Glazed Game Hen**

With fried sage butter and cranberry pineapple relish

**Cedar Plank roasted Muscovy Duck Breast**

With wild cherry molasses and praline pistachio brittle

**Thai Beef Filet**

With red chili crust, honey lime shrimp and wasabi butter – 6 oz.

**Sautéed Mediterranean Grouper Filet**

With black olive crust and caper butter

**Venison Osso Buco**

In natural herb jus

**Hickory Smoked Jumbo Shrimp and Scallops**

Glazed with mango BBQ sauce

***These additional Entrée choices are \$16.95 per person:  
(Reduced portions for double entrées \$13.95 per person)***

**Grouper Orleans**

Cajun spiced grouper with sautéed crab, spinach, and mushrooms  
topped with a creamy butter sauce

**Traditional Beef Wellington**

With foie gras and truffle butter

*All Entrées include Dinner Rolls and Butter*

*Exceptional Assortment of Artisan Breads at Table \$1.50 pp*

## Vegetables

*Please choose a minimum of 2 Vegetables.*

***The following choices are \$3.50 per person:***

### **Steamed Fresh Green Beans**

With toasted walnuts, roasted red peppers and lemon dill butter

### **Stir-fried Seasonal Vegetables**

With tamari ginger butter

### **Steamed Carrots**

With orange, tarragon and honey butter glaze

### **Roasted Ratatouille Vegetables**

In an herb tomato sauce

***These additional Vegetable choices are \$3.75 per person:***

### **Haricot Vert Lyonnaise**

With caramelized onion and lemon butter

### **Roasted Root Vegetables**

With caramelized shallots and tarragon butter

### **Sautéed Asparagus**

With orange zest and toasted pine nuts

### **Honey Ginger Glazed Malibu Carrots**

### **Roasted Cauliflower Au Gratin**

With Vermont white cheddar sauce

### **Chef's Choice of Seasonal Vegetable**

Prepared to compliment your entrée choice

***These additional Vegetables choices are \$4.00 per person:***

**Sautéed Baby Bok Choy**

And tricolor peppers with garlic ginger butter

**Edamame**

With fresh mint and lemon zest

**Broccolini**

Sautéed with toasted shallots and walnut oil

**Sautéed Mini Patti Pan Squash**

And sunburst and tiger squash with herb butter

**Honey and Blood Orange Glazed Baby Carrots**

With dried apricots and toasted almonds

**Edamame, Shoepeg, Cipollini  
and San Marzano Tomato Succotash**

**Braised Fennel**

With wilted arugula and oregano butter

**Grilled Jumbo Asparagus**

## Starches

*Please choose a minimum of 1 Starch.*

***The following choices are \$3.50 per person:***

**Smashed New Potatoes**  
With buttermilk and leeks

**Rosemary Roasted New Potatoes**  
With caramelized onions

**Wild Rice Pilaf**  
With wild mushrooms

**Savannah Red Beans and Rice**

**Whipped Roasted Garlic Potatoes**

**Southern Style Smoked Gouda Cheese Grits**

**NOLA-Style Black Beans and Dirty Rice**

***These additional Starch choices are \$3.75 per person:***

**Oven Roasted Fingerling Potatoes**  
With shallots and rosemary

**Smashed Baby Yukon Gold Potatoes**  
With leeks and herb butter

**Wild Mushroom Risotto Cake**  
With garlic confit

**Sautéed Goat Cheese and Roasted Pepper Studded Polenta Cake**

**Candied Sweet Potatoes**  
With ginger and orange zest

**White Beans Cassoulet**

With pancetta

**Sweet Potato Napoleon**

With gruyere and leeks

**Wild Rice, Porcini, Chestnut and Sausage Bread Pudding**

**Smashed Peruvian Purple Potatoes**

With roasted poblanos, artichokes and Manchego cheese

**Smashed Sweet Potatoes**

With dried cherry, papale and pecan streusel and tangerine zest

**Yukon Potato Gratin Dauthinois**

With thyme and béchamel sauce

## **Chef's Selection of Pasta**

*\$11 for entrée portion, \$5 for side portion*

### **Baked Ziti al a Norma**

With fresh mozzarella, eggplant, and basil in a rich tomato sauce

### **Farfalle with Grilled Vegetables**

In a roasted garlic cream

### **Penne Aglio Olio**

Tossed with garlic sautéed with olive oil, fresh herbs and white wine

### **Cavatappi and Prosciutto**

In a roasted red pepper coulis with English peas

### **Radiatore Forestiere, Sautéed Mushrooms**

And pancetta in a rich red wine jus

### **Truffled Mac and Cheese**

With asiago crust and caramelized onions

### **Sweet Potato Ravioli**

With orange and sage demi-glace and sautéed spinach

### **Apple and Goat Cheese Ravioli**

In balsamic reduction, brown butter almonds, and candied pecans

### **Smoked Mozzarella Ravioli**

in the classical alfredo sauce with pesto drizzle

### **Vegetable Lasagna**

With seasonal grilled vegetables, ricotta cheese, mozzarella,  
fresh basil in a fire-roasted tomato sauce

## ***Passed Hors D'oeuvres***

*Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only. Pricing is based on 1.25 pieces per person*

**Raspberry and Pistachio Brie en Croute – 3.00**

**Plum, Tomato, Feta Cheese and Basil Bruschetta – 2.00**

**Artichoke, Roasted Red Pepper, Fried Capers  
and Fresh Mozzarella Bruschetta – 2.00**

**Tuscan White Bean, Rosemary, Tomato and Olive Bruschetta – 2.00**

Served with aged balsamic drizzle

**White Cheddar, Praline Pecan and Fig Tartlets – 2.00**

**Mini Chili Relleno Tartlets – 3.00**

Roasted poblano peppers, chihuahua cheese,  
Pico de Gallo in a black bean shell

**Smoked Salmon and Dill Tartlets – 3.00**

**Island Shrimp and Grilled Pineapple Skewers – 3.00 **

Served with sweet chili and coconut sauce

**Crab Puffs – 3.00**

Served with low country remoulade

**Maryland Style Crab Stuffed Mushrooms – 3.00**

**Spicy Chicken Samosas – 3.00**

Served with mango chutney

**Grilled Thai Beef Satays – 3.00**

Served with chimichurri sauce

**Mini Maryland Style Crab Cakes – 3.00**

Served with lemon caper remoulade

**Mini Chicken Wellington – 3.00**

Served with tarragon Dijon aioli

**Mini Beef Wellington – 3.00**

Served with champagne mustard

**Ahi Tuna on Wonton Crisp – 3.50**

Served with sweet chili and tamarind aioli

**Basil and Crab – 3.00** 

Served with melon and cucumber

**Sliced Quail Breast – 3.00**

Served on fried green tomato with onion marmalade

**Salmon Pastrami – 3.00**

Served on crispy latke with onion and caper gremolata

**Shooters – 3.00**

Served in a shot glass

Lobster Bisque Cappuccino

Ginger Coconut

Spicy Watermelon

Spanish Gazpacho and Shrimp

Yukon Gold Vichyssoise

Tomato Bisque & Grilled Cheese

## ***Carving Stations***

*\$9.95 per person – Served with assorted sliced Rolls  
(Reduced portions for double entrées \$7.95 per person)*

### **Pit-Smoked Ham**

With champagne mustard and mango chutney

### **City-Baked Ham**

With Dijon sauce

### **Country Ham**

With champagne and mango aioli

### **Smoked Turkey**

With cranberry chutney and mango chutney aioli

### **Adobo-Crusted Mojo Pork**

With chimichurri sauce and mango chutney aioli

### **Oven-Roasted Beef**

With horseradish Dijon sauce and champagne mustard

### **Cajun Smoked Turkey Breast**

With spicy remoulade sauce and Dijon sauce

### **Bourbon Peppercorn Flank Steak**

With horseradish Dijon sauce and champagne mustard

### **Pork Loin**

With adobo mojo crust and  
chimichurri sauce and lime chipotle aioli

### **Free-Range Adobo Grilled Chicken Breast**

With chimichurri sauce and lime chipotle aioli

## ***Carving Stations***

*\$14.95 per person – Served with assorted sliced Rolls  
(Reduced portions for double entrées \$11.95 per person)*

### **Herb-crusted Prime Rib**

With horseradish cream sauce

### **Pistachio Crusted Rack of Lamb**

With stone ground mustard Sauce

### **Bourbon Peppercorn Beef Tenderloin**

With horseradish cream sauce and champagne mustard

### **Brazilian Beef, Chicken and Pork Meat Bar**

Served with chimichurri sauce and ancho red chili sauce (add 5.00 pp for this station)

### **Roasted Lamb**

With garlic and rosemary, smokey San Marzano and balsamic fondue

### **Salmon Wellington**

Atlantic salmon wrapped in a puff pastry with shallots,  
spinach, and mushroom duxelles herb beurre blanc

*Carving Stations require an additional Service Staff Attendant*

## ***Dessert Menu***

### **Chef's Assortment of Handcrafted Mini Desserts – 4.00**

Includes two pieces per person

Assortment includes some of the following:

<p>LE Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome Opera Café Lemon Tart Macaroons</p>	<p>Rum Balls Opera Framboise Ivory Pyramid Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets</p>
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### **Individual Desserts – 5.00**

<p>Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Bread Pudding with Bourbon Cream Caramelized Apple Bread Pudding Seasonal Cobblers Banana White Chocolate Pudding Chocolate Pecan Pie Key Lime Pie Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)</p>
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## ***Beverages***

### **Punch**

\$ 2.50 per person

### **Iced Tea**

\$ 1.85 per person

### **Hot Tea**

\$ 2.50 per person

### **Coffee**

*(Minimum 50% of guests or minimum of 20 people)*

Express Service \$ 2.50 per person

*Coffee served from bar with Irish coffee mugs*

Premium Service \$ 3.50 per person

*Coffee served in urns with China coffee cups and saucers*

Premium Add-On \$ 3.50 per person

*Whipped cream, flavored creamers: hazelnut & amaretto,*

*biscotti, chocolate curls, chocolate tuile cookie*

*Available only with Premium Service*



## **Full Service Parties**

*Menu pricing is based on a minimum of 20 guests*

*We also have traditional Seated Served Dinner Menus. Ask us for details.*

### **Required Service Staff – \$175 each**

*(2 hour set-up, 4 hour party, 2 hour clean-up= total 8 hours total)*

*Additional \$25 per hour, per service staff member*

*Number of required service staff varies depending on complexity of menu and service*

*One Bartender per 100 guests*

### **19% Service Charge**

*This charge is for office appointments, site visits and handling all details for planning your event.*

*This is not a gratuity for the servers*

*(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender.)*

### **7% Sales Tax**

### **Beautiful Buffet Setup – \$175**

*Includes 1 basic linen to the floor, fluff cloths, candles, loose greenery, silver serving equipment, pewter platters and risers for varying heights on the buffet*

**Bar Set Up – Lemon, lime, olives, ice, portable bar, glassware \$2.50 pp**

**Bar Mixers – coke, sprite, ginger ale, diet coke, OJ, cranberry juice, grapefruit juice, tonic and club soda \$3.00 pp**

*China plates, flatware, glassware, linen napkins (white, ivory, or black), and setup of those items \$3.00 pp*

*Champagne & martini glasses additional \$ .65 per glass*

## **Menu Worksheet**

Please choose the minimum of each selection to create your Menu

### **Salads – Select a Minimum of 1**

1.
2.
Additional Items:

### **Entrées – Select a Minimum of 1**

1.
2.
Additional Items:

### **Vegetables – Select a Minimum of 2**

1.
2.
Additional Items:

### **Starches – Select a Minimum of 1**

1.
Additional Items:

## **Menu Worksheet – Page 2**

*Additional Choices to Enhance Your Menu*

### **Carving Stations**

1.	
2.	

### **Passed Hors D'oeuvres**

1.	
2.	

### **Desserts**

1.	
2.	

Name: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Email: \_\_\_\_\_ Phone #: \_\_\_\_\_

Location: \_\_\_\_\_ # of People: \_\_\_\_\_

Any special requests: \_\_\_\_\_