

## **Cold Lunch Buffet**

### **Buffet Presentation**

Antipasto Salad of Marinated Vegetables, Assorted Olives, & Cheeses  
Tri- Colored Greens w/ Grilled Pencil Asparagus, Plum Tomato & Roasted Shallot Vinaigrette  
Yukon Gold Potato Salad  
Orzo w/ Fresh Cilantro, Cranberries & Glazed Pecans

### **Assorted Gourmet Wrap Sandwiches**

Smoked Turkey w/ Currants, Arugula & Apricot Mustard in a Tomato Wrap  
Roast Beef w/ Jack Cheese, Guacamole, Sour Cream & Sprouts on Focaccia Bread  
Shrimp Salad on Butter Croissant  
Grilled Vegetables w/ Avocado Cilantro Cream on a Baguette  
Ham & Dill Havarti w/ Dijon Mustard in a Spinach Wrap

### **Dessert**

#### **(Select One)**

Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Fondue Platter w/ Fresh Berries, Angel Cake, Pineapple & Chambord Flavored Chocolate  
Decorated Occasion Cake

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## Cocktail Reception Menu

### Display on Boarding

Domestic & International Cheeses w/ Assorted Berries & Flatbreads  
Fresh Crudités w/ Creamy Ranch Dip  
Antipasto Salad of Marinated Vegetables, Assorted Olives, & Cheeses  
Baked Brie Encroute w/ Dried Fruits & Water Crackers

### Hors D'oeuvres, Passed Butler Style

Spinach & Feta Tartlet w/ Toasted Walnuts  
Macadamia Nut Crusted Chicken w/ Pineapple Glaze  
Maryland Crab Cakes w/ Smoked Jalapeño & Lime Aioli  
Goat Cheese Tapenade Served on Sliced Brioche  
Marinated Pepper Seared Fillet Tips  
Roasted Garlic Hummus w/ on Grilled Pita

### Carving Station

#### (Select Two)

Herb Roasted Loin of Pork w/ Sun Dried Cherry Compote  
Black Angus Top Round w/ Wild Mushrooms & Red Wine Sauce  
Grilled Marinated Flank Steak  
Sliced Pastrami & Corned Beef w/ Whole Grain Mustard & Russian Dressing  
Honey Apricot Glazed Ham  
Cajun Roasted Turkey w/ Creole Gravy

### Fajita Station w/

Flour Tortillas, Grilled Chicken & Steak, Sour Cream, Guacamole, Shredded Cheddar,  
Caramelized Onions, Tomato & Lettuce

And Choice of:

### Lexington Make your own Salad Bar : Mixed Baby Filed Greens w/

Cucumber, Diced Tomato, Bacon Bits, Carrots, Sundried Cranberries, Shaved Almond,  
Walnuts,  
Crumbled Feta, Shredded Mozzarella, & Garlic Croutons  
With Vidalia onion , Asian Sesame, & Balsamic Vinaigrette Dressings  
Assorted Dinner Rolls & Sweet Butter

### Or NY Deli Selection:

Homemade Macaroni, Coleslaw & Potato Salad w/  
Sliced Marble Rye & Mini Baguettes

### Dessert

#### (Select One)

Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Fondue Platter w/ Fresh Berries, Angel Cake, Pineapple & Chambord Flavored Chocolate  
Decorated Occasion Cake

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## Prestige Menu

### Display on Boarding

Domestic & International Cheeses w/ Assorted Berries & Flatbreads  
Artichoke Fondue w/ Crispy Tortillas

### Cocktail Hour Hors D'oeuvres, Passed Butler Style

Shrimp & Shitake Mushroom Stuffed Crepes  
Sweet Potato Pancakes w/ Cranberry Relish  
Roast Duck Quesadilla  
Tartlet Shells Filled w/ Spicy Sesame Chicken Salad  
Crispy Pancetta & Scallops in Fried Wonton  
California Rolls w/ Wasabi Aioli

### Seated or Buffet Service

Dinner Rolls & Sweet Butter  
Oriental Salad of Mixed Greens Mandarin Oranges, Crispy Noodles & Sesame Vinaigrette

### Main Courses

Blackened Chicken Cutlet w/ Roasted Corn & Cilantro Salsa  
Parmesan Crusted Tilapia Fillet w/ Roasted Tomato Buerre Blanc  
Oven Roasted Black Angus Top Round w/ Rosemary Au Jus

### Accompaniments:

Classic Haricot Vert  
Garlic & Herb Potatoes

(Pasta Optional: add \$4.00pp)

### Dessert

#### **(Choose Two)**

Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Fondue Platter w/ Fresh Berries, Angel Cake, Pineapple & Chambord Flavored Chocolate  
Decorated Occasion Cake

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **Platinum Menu**

### **Display on Boarding**

Domestic & International Cheeses w/ Assorted Berries & Flatbreads  
Fresh Crudités w/ Creamy Ranch Dip  
Chilled Shrimp Display w/ Zesty Cocktail Sauce & Sliced Lemon  
Antipasto Salad of Marinated Vegetables, Assorted Olives, & Cheeses

### **Hors D'oeuvres, Passed Butler Style**

Maine Lobster & Avocado Salad on Toasted Brioche w/ Tarragon Lemon Aioli  
Pepper Crusted Filet Tips w/ Dijon Crème Fraiche  
Belgian endive Spears w/ Saffron Chicken Salad  
Crab Cakes w/ Smoked Jalapeno & Lime Aioli  
Peking Duck Crepe w/ Mandarin Orange Reduction  
Tandori Chicken Kebobs

### **Seated or Buffet Service**

Dinner Rolls & Sweet Butter  
Endive & Radicchio Salad w/ Avocado, Tomato & Whole Grain Mustard Vinaigrette

### **Each Guest Presented w/ a Choice of Entrée**

Sun Dried Tomato & Herb Crusted Chicken w/ Port Jus Lie  
Red Snapper w/ Black Olive & Roasted Tomato Tapenade  
Black Angus Filet Mignon w/ Porcini Cream Reduction

### **Accompaniments:**

Roasted Asparagus  
White Truffle & Herb Mashed Potatoes

(Pasta optional: add 4.00pp)

### **Dessert**

Viennese Display of Cakes, Mini Pastries, Fruit Tarts, Cookies & Chocolate Dipped Strawberries

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## Premier Menu

### Display on Boarding

Domestic & International Cheeses w/ Assorted Berries & Flatbreads  
Fresh Crudités w/ Creamy Ranch Dip

### Hors D'oeuvres, Passed Butler Style

Marinated Sirloin & Goat Cheese Quesadilla w/ Crispy Onions  
Turkey Dumplings w/ Teriyaki Reduction  
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade Dipping Sauce  
Maryland Crab Cakes w/ Jalapeño Lime Aioli  
Wild Mushroom Tartlet w/ Spinach & Gorgonzola

### Seated or Buffet Service

Dinner Rolls & Sweet Butter  
Caesar Salad w/ Creamy Dressing & Garlic Croutons

### Main Courses

Atlantic Salmon w/ Whole Grain Mustard Reduction & Crispy Leaks  
Beef Borgonion w/ Wild Mushrooms & Burgundy Wine

### Accompaniments:

Broccoli Floret's w/ Clarified Butter  
Wild Rice Pilaf

(Pasta optional: add 4.00pp)

### Dessert

#### **(Choose One)**

Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Fondue Platter w/ Fresh Berries, Angel Cake, Pineapple & Chambord Flavored Chocolate  
Decorated Occasion Cake

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **Party Platter Menu**

**Serves 20-25 people**

Domestic & Imported Cheeses with Assorted Crackers

Grilled Seasonal Vegetables with Tri-Pepper Aioli

Creamy Spinach & Caramelized Onion Dip with Tortillas

Basket of Italian Breads w/ Infused Oils

Crudités of Vegetable with Assorted Dipping Sauce

Black Bean Salsa with Cilantro Sour Cream & Crispy Chips

Beefsteak Tomato, Basil & Fresh Mozzarella with Rosemary Oil

Fresh Fruit Kebobs w/ Peach & Raspberry Yogurt Sauce

Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

Antipasto Platter

\$75 each

## Enhancements Menu

### **Add-on Items to Enhance your Event!**

Any Standard Carving with All the Trimmings  
7.00pp

Any Standard Stationary Display  
3.00pp

Any Standard Hors. D'oeuvres  
3.00pp

Any Standard Pasta  
4.00pp

Pasta Station to order  
12.00pp + 150.00

Any Standard Dessert  
5.00pp

Ice Cream Sundae Bar  
6.00pp

Martini Bar w/Deluxe Vodkas, Gins, & Martini acc  
500.00

Cappuccino & Espresso  
3.00pp

Special Extra Hour Package w/ Viennese Dessert Display,  
Cappuccino, Espresso, & Cordials  
only 20.00pp.  
(based on 50 guest minimums)

Caviar, pates, and special request items priced upon request

## **Italian Buffet I**

### **Stationary Display**

Fresh Crudités w/ Dips  
Fresh Fruit Kebobs w/ Peach & Raspberry Yogurt Sauce

### **Hors D'oeuvres, Passed Butler Style**

#### **(Select Three)**

Mini Quiche  
Stuffed Mushrooms  
Swedish Meatballs  
Potato Pancakes w/ Apple Sauce  
Toasted Coconut Chicken Bites w/ Plum Sauce  
Cocktail Franks in Puff Pastry w/ Spicy Mustard

### **Salads**

#### **(Select Two)**

Marinated Mushroom & Artichoke  
Green Bean, Gorgonzola & Roasted Walnut  
Grilled Ratatouille Salad  
Pasta Primavera Salad  
Caesar  
Plum Tomato & Red Onion Salad

### **Italian Buffet**

#### **(Select Two)**

Sausage & Peppers  
Eggplant w/ Roasted Red Peppers & Mozzarella  
Fusili w/ Bolognese Sauce  
Chicken Parmesan  
Farfali w/ Summer Vegetables & Pecorino Romano  
Chicken Marsala

### **Accompanied By:**

Vegetable Du Jour  
Garlic & Herb Potatoes  
Basket of Italian Bread & Rolls

### **Dessert**

Italian Cookies  
Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **Italian Buffet Menu II**

### **Stationary Display**

Fresh Crudités w/ Dips  
Fresh Fruit Kebobs w/ Peach & Raspberry Yogurt Sauce

### **Hors D'oeuvres, Passed Butler Style**

#### **(Select Three)**

Bruschetta w/ Plum Tomatoes, Garlic, Basil, Red Onions, & Sharp Provolone  
Phyllo Triangles w/ Feta Cheese & Spinach  
Wild Mushroom Duxelle Crostini w/ Wasabi Aioli  
Assorted Miniature Quiche  
Vegetable Spring Rolls w/ Soy Ginger Sauce  
Sweet Potato Pancakes

### **Salads**

#### **(Select Three)**

Marinated Mushroom & Artichoke  
Green Bean, Gorgonzola & Roasted Walnut  
Grilled Ratatouille Salad  
Pasta Primavera Salad  
Caesar  
Plum Tomato & Baby Mozzarella

### **Italian Buffet**

#### **(Select Two)**

Sausage & Peppers  
Eggplant w/ Roasted Red Peppers & Mozzarella  
Fusili w/ Bolognese Sauce  
Chicken Parmesan  
Farfali w/ Summer Vegetables & Pecorino Romano  
Chicken Marsala

### **Accompanied By:**

Vegetable Du Jour  
Garlic & Herb Potatoes  
Basket of Italian Bread & Rolls

### **Dessert**

Assorted Italian Cookies & Pastries

## **Italian Buffet Menu III**

### **Stationary Display**

Fresh Crudités w/ Dips  
Fresh Fruit Kebobs w/ Peach & Raspberry Yogurt Sauce

### **Hors D'oeuvres, Passed Butler Style**

#### **(Select Three)**

Crepes Layered w/ Smoked Salmon & Lemon Dill Cream Cheese  
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade Dipping Sauce  
Bruschetta w/ Plum Tomatoes, Garlic, Basil, Red Onions, & Sharp Provolone  
Phyllo Triangles w/ Feta Cheese & Spinach  
Wild Mushroom Duxelle Crostini w/ Wasabi Aioli  
Assorted Miniature Quiche

### **Salads**

#### **(Select Three)**

Marinated Mushroom & Artichoke  
Green Bean, Gorgonzola & Roasted Walnut  
Grilled Ratatouille Salad  
Pasta Primavera Salad  
Caesar  
Plum Tomato & Baby Mozzarella  
Salad of Mixed Greens w/ Walnuts, Crumbled Feta, & Raspberry Vinaigrette

### **Italian Buffet**

#### **(Select Three)**

Tri-Colored Tortellini w/ Pesto Sauce  
Sausage & Peppers  
Eggplant w/ Roasted Red Peppers & Mozzarella  
Fusili w/ Bolognese Sauce  
Chicken Parmesan  
Farfali w/ Summer Vegetables & Pecorino Romano  
Chicken Marsala

### **Accompanied By:**

Grilled Vegetables  
Garlic & Herb Potatoes  
Basket of Italian Bread & Rolls Fresh Brewed

### **Dessert**

Biscotti & Mini Italian Pastries  
Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## Captain's Menu

### Hors D'oeuvres, Passed Butler Style

Macadamia Nut Crusted Chicken w/ Pineapple Glaze  
Crab Cakes w/ Smoked Jalapeno & Lime Aioli  
Roasted Eggplant & Tomato Bruschetta  
Sirloin & Wild Mushroom Quesadilla w/ Avocado Lime Cream

### Seated or Buffet Service

Dinner Rolls & Sweet Butter  
Mixed Greens w/ Walnuts, Crumbled Feta, & Raspberry Vinaigrette

### Main Courses

Grilled Marinated Flank Steak  
Crab Stuffed Fillet of Sole w/ Lemon Butter White Wine Sauce

### Accompaniments:

Roasted Zucchini w/ Herb Butter  
Saffron Rice w/ Roasted Vegetables

(Pasta available for an additional \$4.00pp)

### Dessert

#### **(Select One)**

Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Fondue Platter w/ Fresh Berries, Angel Cake, Pineapple & Chambord Flavored Chocolate  
Decorated Occasion Cake

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **Caribbean Menu**

### **Display on Boarding**

Domestic & International Cheeses w/ Assorted Berries & Flatbreads  
Roasted Corn & Tomato Salsa w/ Tri-Colored Tortillas

### **Hors D'oeuvres, Passed Butler Style**

Fresh Vegetable Spring Rolls w/ Thai Peanut Sauce  
Crispy Beef Empanadas  
Roma Tomato Stuffed w/ Boursin Cheese  
Chicken Satay w/ Spicy Mango Glace  
Raspberry & Brie Tartlet w/ Glazed Walnuts

### **Buffet Presentation:**

Dinner Rolls & Sweet Butter  
Wild Green Salad w Tropical Fruit & Pomegranate Vinaigrette

### **Main Courses**

Rosemary Orange Rubbed Chicken w/ Hot Pepper Jelly Sauce  
Roasted Salmon w/ Papaya Cilantro Chutney

### **Accompaniments:**

Gingered Vegetables  
Calypso Rice

(Pasta Optional: add 4.00pp)

### **Dessert**

Caribbean Lime Mousse Served in Graham Cracker Tartlet Shells  
Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **Americana Menu**

### **Display on Boarding**

Domestic & International Cheeses w/ Assorted Berries & Flatbreads  
Fresh Sliced Fruit w/ Peach & Raspberry Yogurt Sauce

### **Hors D'oeuvres, Passed Butler Style**

Mini- Hamburgers  
Mini Hot Dogs Wrapped in Puff Pastry  
Sliced Watermelon  
Fresh Crudités Kebobs w/ Vidalia Dipping Sauce  
Scallops Wrapped in Bacon

### **Buffet Dinner Service**

Assorted Dinner Rolls & Sweet Butter  
Baby Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette  
Red Bliss Potato Salad  
Homemade Macaroni & Cheese  
Smoked Baked Beans  
Honey Dipped Buttermilk Fried Chicken w/ Country Gravy  
Grilled Marinated Strip Steak

### **Dessert**

Homemade Apple Pie w/ Vanilla Ice Cream  
Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **New England Clam Bake**

### **Displayed On Boarding**

Crudités of Vegetable with Assorted Dipping Sauce  
Marinated Jumbo Shrimp Cocktail  
Crawfish, Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

### **Buffet**

Tri- Colored Greens w/ Grilled Pencil Asparagus & Roasted Shallot Vinaigrette  
Corn on the Cob Smothered in Butter  
Assorted Rolls, Corn Bread & French Bread w/ Infused Oils & Sweet Butter  
Little Neck Clams Cooked Lemon, Butter & White Wine  
Whole Main Lobsters Tails w/ Clarified Butter (1 per person)  
Honey Dipped Buttermilk Fried Chicken w/ Country Gravy

### **Dessert**

Hot Apple Crisp w/ Vanilla Ice Cream  
Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request

## **Brunch Menu**

### **Display on Boarding**

Bakery Assortment of Fresh Breads, Muffins, Brunch Sweets, Bagels & Croissants w/  
Gourmet Cream Cheese, Assorted Spreads & Jams  
Coffee, Tea & Juice Bar

### **Buffet Presentation**

Smoked Salmon Platter w/ Shaved Bermuda Onion & Capers  
Fluffy Scrambled Eggs  
Challah Bread French Toast Served w/ Hot Butter & Gourmet Syrups  
Grilled Hickory Smoked Bacon & Breakfast Sausages  
Cheese Blintzes w/ Assorted Fresh Berries  
Ranch Style Idaho Potatoes

### **Dessert**

#### **(Choose One)**

Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Fondue Platter w/ Fresh Berries, Angel Cake, Pineapple & Chambord Flavored Chocolate  
Decorated Occasion Cake

Fresh Brewed Coffee, Decaf, & Select Teas

Substitutions permitted, ala carte selections available on request