



Wedding Buffet Suggestions

Minimum of 100 people

Salads

Choice of three:

Marinated Artichokes & Mushrooms
Fresh Spinach with Apples and an autumn cider vinaigrette
Baby Field Greens, pre-tossed
Marinated Cucumber & Onion Salad
Bucks Salad (romaine lettuce, gorgonzola, & walnuts tossed in a light vinaigrette)

Italian Antipasto
Caesar Salad
Fresh Fruit Bowl
Bowtie Pasta Salad Primavera
Wilted Spinach Salad, bacon-Dijon dressing

Entrées

Choice of two:

Stuffed Breast of Chicken with wild rice & roasted vegetable or broccoli & Brie
Sautéed Chicken di Gorgonzola, with spinach & roasted peppers
Sole with lemon-thyme *beurre blanc*
Linguini with Shrimp and herbed marinara sauce
Grilled or Poached Salmon with dill champagne sauce
Baked Scrod topped with fresh herbs and an almond-Ritz cracker crumb crust

Chicken Marsala or Piccata
Meat or Vegetable Lasagna
Baked Ziti or Manicotti
Baked Stuffed Shells
Pasta Primavera
Stuffed Sole with Newburg sauce

Carved To Order

Choice of two for parties of 100 or more; otherwise, choice of one:

Roast Angus New York Sirloin with Hunter sauce
Roast Leg of Lamb with an apple-mint sauce
Prime Rib of Beef with a roasted shallot *au jus*
Sliced Tenderloin with *bordelaise* sauce

Roast Top Sirloin
Baked Smoked Ham
Roast Loin of Pork with apple chutney
Roasted Marinated Breast of Turkey

Vegetables, Potatoes, Rice & Pasta

Choice of two:

Chef's Fresh Vegetable Medley
Green Beans *Amandine*
Broccoli with garlic *aioli*
Fresh Asparagus
Baked Potato
Baked Stuffed Potato
Garlic Mashed Red Bliss Potato
Duchess Potato, sweet or regular
Oven-Roasted Red Bliss Potato

Risotto
Ziti Marinara
Sautéed Orzo with Pancetta & Spinach
Rice Pilaf

Also included: Rolls & Butter; Brewed Coffee, Regular & Decaf, and Tea