



Dinner Buffet

Starters

Mixed Green Salad	4
Tomato Mozzarella Tray with Balsamic Vinaigrette	4
Caesar Salad	5
Baked Garlic and Cheese Bread	4
Vegetable Crudités and Dips	3
Italian Wedding Soup	3
Tomato Basil Soup	4
New England Clam Chowder	5
Assorted Cheeses and Carne Tapas Display Choose any three:	6
• Forme D'Ambert: French Cow's Mile Blue Cheese	
• Roncol Manchego: Spanish Hard Goat's Milk Cheese	
• Gorgonzola Dolce: Sweet Gorgonzola Cheese	
• Drunken Goat: Goat Cheese dipped in Wine	
• Prosciutto Di Parma: Dry Cured Pork Aged 17 Months	
• Duck Prosciutto: Seasoned, Smoked and Cured Duck Breast	
• Hot Sopressata: Spicy Italian Hard Salami	
• Casalingo Salami: Spicy Italian Hard Salami	

Entrée Selections

Choose Two Main Entrees:

All buffets come with chef's selection of appropriate vegetable and rice or potato
Assorted dinner rolls and whipped butter.

Pot Roast slow roasted beef with brown gravy and aromatic vegetables	14
Grilled Lamb Chops grilled New Zealand lamb chops served with cabernet demi glaze	18
Tuscan Garlic Shrimp sautéed shrimp with fresh plum tomatoes, garlic, white wine and lemon butter sauce	13
Blackened Mediterranean Salmon our own Mediterranean herb spices rubbed onto the salmon, then blackened	16
Grilled Halibut served with lemon butter, vegetable and potatoes	17
Lobster Mac & Cheese fresh lobster in a creamy smoked gouda and aged cheddar sauce, topped with buttery bread crumbs	21
Chicken Marsala sautéed with mushroom and marsala wine sauce	12
Chicken Piccata lightly breaded and sautéed boneless skinless chicken breast finished with capers, lemon and a chicken veloute	12
Cyprus Chicken sautéed chicken breast with a sweet basil marinara sauce topped with mozzarella and parmesan cheese	13



Continued

Buffet Selections Require a Minimum of 20 Guests, Catering Minimum \$1,000
All Prices Subject to 20% service Charge and 7.38% State tax



Rioja Dinner Buffet continued

Chicken and Pesto Penne chicken and penne pasta served with creamy pesto sauce and sundried tomatoes **12**

Pasta Primavera penne pasta sautéed with garlic, olive oil, fresh vegetables and sun-dried tomatoes **10**

Stations

Chef's Attendant Fee of \$75 is Required

Chef's Pasta Station penne sautéed with guests choice of sweet basil marinara, pesto cream, or ala vodka sauce **10**
Served with spinach, tomatoes, onions, and broccoli

Roasted Pork Loin served with tropical fruit salsa **12**

Roast Tenderloin Au Jou served with horseradish cream sauce **16**

Deserts

Strawberry Short Cake **4**

Blackout Chocolate Cake **6**

Junior's New York Cheese Cake **6**

Assorted Mini Desserts **4**

Platter of Chocolate Dipped Strawberries (50 pieces) **125**

Beverages

All Buffets come with Freshly brewed Coffee, Decaf, and Premium Tea Station

Assorted soft drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale **5**

Poland Spring Water **3**

Voss and Pellegrino (Sparkling and Non-sparkling) **6**



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