

Buffet Dinner Options

FISH ENTREE

Citrus Marinated Seasonal Local Fish with Mango and Cucumber Salsa

Roasted Local Haddock with Citrus Parsley Butter and Toasted Almonds

Roasted Local Haddock with a Light Thai Coconut Curry

Roasted Halibut on a bed of Spinach with Champagne Cream

Roasted Organic Salmon with Lemon Dill Sour Cream

Miso and Ginger Poached Atlantic Salmon on a bed of Baby Spinach

Za'atar Rubbed Grilled Salmon with Cucumber Yogurt Sauce

Ancho Rubbed Grilled Salmon with Grilled Pineapple Salsa

*Moroccan-Style Roasted Local Fish
Roasted Red and Yellow Pepper, Calamata Olives & Orange Zest Salsa*

Cornbread and Scallop Stuffed Flounder

Shrimp and Scallops in a Creamy Pesto Sauce over Penne Pasta

Steamed Cape Cod Lobster Tails with Citrus Butter

Lobster Rolls with Connie's Brioche

BEEF ENTREE

Red Wine and Garlic Marinated Grilled Beef Tenderloin with Five-onion Marmalade

Grilled Beef Tenderloin with Gorgonzola, Caramelized Onion Butter

Grilled Beef Tenderloin with Wild Mushroom Port Wine Sauce

Grilled Beef Tenderloin with Bordeaux Demi-Glace

*Grilled Flank Steak with Chimmi Churri Sauce (An Argentinean Parsley Garlic Sauce)
On a Bed of Romaine*

Pesto Crusted Beef and Vegetable Kabobs

Bordeaux Braised Beef Short Ribs

Ancho Chili Braised Beef Short Ribs

PORK ENTREE

Herb Crusted Pork Tenderloin with Cranberry Orange Chutney

BBQ Pork Ribs with our Tangy Mustard BBQ Sauce

CHICKEN ENTREE

*Grilled Mediterranean Chicken served over Wilted Swiss Chard
crumbled feta & oven-dried cherry tomatoes*

Braised Moroccan Chicken with Green Olives and Preserved Lemons

Pan- Seared Chicken Breasts with Wild Mushroom Marsala Sauce

Cosmos Grilled Chicken Piccata

Grilled Chicken and Vegetable Kabobs with Peanut Sauce

Lemon and Garlic Grilled Chicken and Onion Kabobs

Jamaican Jerk Chicken with Grilled Pineapple Salsa

Grilled Chicken with our Tangy Mustard BBQ Sauce

VEGETARIAN ENTREE

Assorted Locally Made Fresh Raviolis

*"Adult Mac and Cheese"
Baked Four Cheese Penne*

*Herbed Polenta Gratin
Wild Mushrooms, Caramelized Onions, Roasted Garlic, Tomato Sauce & Asiago
Cheese*

Grilled Vegetable Kabobs

*Sesame Soba Noodle Salad with Edamame,
Snow Peas and Scallions
Grilled Tofu Triangles*

STARCH

Creamy Mashed Potatoes

Scallion Mashed Potatoes

Summer Rice Salad with Roasted Vegetables and Fresh Herbs

A Medley of Roasted Potatoes with Extra- Virgin Olive Oil and Fresh Rosemary

Wild Rice and White Rice Pilaf with Toasted Almonds and Fresh Parsley

Asiago Risotto Cakes

Rice and Herb Stuffed Zucchini

VEGETABLE

Steamed Broccoli with Garlic, Lemon and Extra Virgin Olive Oil

Grilled Vegetable Platter

Asparagus, Summer Squash, Red Peppers, Portobello Mushrooms & Red Onion

Sautéed Garlic Green Beans

Blanched Asparagus with Shallot Lemon Vinaigrette

Sautéed Green Beans with Oven-Dried Cherry Tomatoes and Crumbled Feta Cheese

Grilled Zucchini, Yellow Squash and Red Onions with Balsamic Reduction

*Roasted Fall Vegetables
Sweet Potatoes, Red Potatoes, Onions, Brussel Sprouts, Carrots and Parsnips*

Sautéed Wild Mushrooms and Swiss Chard

GREEN SALAD

*Garden Green Salad with English Cucumbers Carrots, and Walnuts
Citrus Shallot Vinaigrette*

*Garden Green Salad with English Cucumbers, Dried Cranberries, Pecans and
Goat Cheese
Balsamic Vinaigrette*

*Red Leaf Salad, Orange Segments, Toasted Almonds and Goat Cheese
Balsamic Vinaigrette*

*Green Salad with Romaine Hearts and Radicchio
Cherry Tomatoes, Toasted Pecans and Feta Cheese
Citrus Shallot Vinaigrette*

Caesar Salad with Homemade Croutons and Shaved Asiago

Traditional Greek Salad

OTHER SALAD

*Fresh Mozzarella, Cherry Tomato and Baby Arugula Salad with Basil
Vinaigrette*

Corn, Cherry Tomato and Basil Salad

Corn and Edamame Succotash

Southwestern Black Bean and Corn Salad with Chili Orange Vinaigrette

*Orzo Salad with Baby Spinach, Cherry Tomatoes, Calamata Olives, Parsley
and Feta*

Israeli Couscous and Roasted Vegetable Salad

*Grilled Tuna Nicoise served on a Bed of Greens
Roasted Potatoes, Tomato, English Cucumbers and Olives with Balsamic
Vinaigrette*