

Gourmet Buffet Package 2

Four Hour Party
Minimum 30 guests

Assorted Cheese Plate
Assorted Cheeses, Fruit and Crackers

Display of Freshly Baked Breads or Rolls

Select Five Passed Hors D'oeuvres

Coconut Shrimp

Coconut Encrusted Large Shrimp Served with a Spicy Orange Jam

Crab Cakes

Mini Lump Crab Cakes

Scallops and Bacon

Mini Quiche

An Assortment of Individual Quiche

Mini Breaded Ravioli

Mini Cheese Burgers

Sweet Potato Puff

Chicken Cordon Bleu Puff

Mozzarella Triangles

Stuffed Mushrooms

Stuffed with Hot and Sweet Sausage

Chipotle Chicken Quesadillas

Chipotle-Honey Glazed Chicken Breast with Sautéed Onions,
Peppers and Cheddar Jack Cheese

Chicken Satay

Peanut Encrusted Chicken Breast Served with a Thai Peanut Sauce

Jerk Chicken Skewers

Brie with Raspberry Puff

Mini Stuffed Bread

Salami, Ham, pepperoni and Mozzarella

Lobster and Shrimp Spring Roll

Pistachio Chicken Wrapped Around Asparagus

Garden Salad or Caesar Salad

Chicken Dishes

Choose any two chicken dishes to be served

Chicken Parmesan

Breaded, Marinara, Fresh Mozzarella

Chicken Piccata

Capers, White Wine Sauce, Hint of Lemon

Chicken Francaise

Light Egg Batter, Lemon White Wine Sauce

Asiago Chicken

Seasoned and Seared Chicken Breast Topped with an Asiago Cream
Sauce

Sautéed Chicken Marsala

Mushroom Marsala Sauce

Balsamico

Sautéed in a Garlic-Balsamic Reduction with Bell Peppers and
Onions

Murphy

Hot and Sweet Peppers, Onions and Fried Potatoes in a Red Wine
Vinaigrette Demi

Grilled Chicken Bruschetta

Tomato, Basil, Garlic and Olive Oil Relish

Pasta

Choose a pasta dish to be served

Marinara

Plum Tomato Marinara Sauce, Fresh Basil

Cavatelli & Broccoli

Fresh Broccoli, Toasted Garlic, Olive Oil, Parmesan

Rigatoni a la Vodka

Vodka Sauce, Parmesan, Basil

Baked Ziti

Marinara, Ricotta, Mozzarella, Parmesan Cheese

Sunday Pork

Tomato Gravy Sauce with Slow Braised Pork, Sweet Italian Sausage, served over Ravioli

Seafood Dishes

Choose a seafood dish to be served

Salmon Bruschetta

Grilled, Tomato, Olive Oil Relish, Balsamic Glaze

Flounder Oreganado

Broiled, Oreganado Crumbs, Beurre Blanc Sauce

Pistachio Encrusted Tilapia

Tilapia Filet Oven Roasted with a Pistachio Crumb, Topped with a Lemon Beurre Blanc 19.95

Meat Dishes

Choose a meat dish to be served

Applewood Smoked Ribs

Baby Back Ribs Basted with a Caribbean Rum BBQ Sauce

Steak and Sausage Murphy

Hot and Sweet Peppers, Onions and Fried Potatoes in a Red Wine Vinaigrette Demi

Sirloin of Beef

Sliced Sirloin of Beef Dressed in a Mushroom Demi Glaze

Italian Sausage

Grilled and Served with Bell Peppers, Onions and Potatoes

Beef Teriyaki

Sliced Beef Tenderloin, Teriyaki Sauce, Bell Peppers

Carving Station

Choose an item to be carved, includes carving chef at no additional charge

Roast Turkey

Honey Roast Pork Loin

Oven Glazed Ham

Sirloin of Beef

Fresh Vegetables & Starch Accompaniments

Desserts

Freshly Tailored Sheet Cake

Freshly Brewed Coffee and Hot Tea

39.95 per Guest

tax and gratuity not included