

Buffet Menu

2021-22

Salads

Choose One | Served w/ Rolls & Butter

Traditional Garden Salad

Mixed Green Salad

Caesar Salad w/ Parm. Cheese & Croutons

Salad Upgrades

Greek Salad

Mixed Greens topped with Black Olives, Pepperoncini, Feta Cheese, and Croutons Served with a Greek Dressing

Bradford Salad

Mixed Greens with Mushrooms, Radishes, Red Onion, Olives, Sliced Apples, and Blue Cheese Crumbles with Raspberry Vinaigrette

Italian Salad

Quartet of Leafy Green Lettuce, Escarole, Romaine & Radicchio w/ Peppers, Green Onions, & Cherry Tomatoes w/ Balsamic Vinaigrette

Station Entrées

Choose Two

Baked Stuffed Chicken Breast w/ Supreme Sauce

Lemon Pepper Chicken

Chicken Cutlet Parmesan w/ Penne

Sliced Roast Beef w/ Mushroom Sauce

Butter Curried Chicken Served w/ *Basmati Rice*

Sliced Pork Loin w/ Pan Gravy

Baked Haddock w/ Lemon Butter

Chicken, Broccoli & Ziti in Alfredo

Chicken Marsala

Roast Turkey (Light & Dark Meat)

W/ Stuffing, Cranberry Sauce & Pan Gravy

Shrimp & Scallop Alfredo w/ Penne

Grilled Sirloin Florentine

Chicken Cordon Bleu w/ Mornay Sauce

Vegetable

 Choose One

Chef's Choice of Seasonal Veg. Medley

Fresh Green Beans w/ Toasted Almonds & Lemon Butter

Roasted Maple, Cinnamon & Brown Sugar Carrots
Peas, Mushroom, & Caramelized Onion

Starch

Homemade Rice Pilaf

Bread Stuffing

Penne or Ziti in Marinara

Roasted Red Bliss Potatoes

Roasted Sweet Potato

Creamy Red Bliss Potatoes

Vegetarian/Vegan Options Available Upon Request

Carving Stations (Only served w/ buffet)

Option 1 | Choose One

Roast Top Round of Beef w/ *Mushroom Sauce*

Virginia Baked Ham w/ *Pineapple Raisin Chutney*

Roast Turkey Breast w/ *Cranberry Conserve & Supreme Sauce*

Option 2 | Choose One

Pecan Crusted Pork Loin w/ *Apple Pear Chutney*

Mustard Rubbed Leg of Lamb w/ *Minted Jelly*

Option 3 | Choose One

Roast Loin of Lamb w/ *Pan Gravy*

Roast Sirloin of Beef w/ *Caramelized Onion Sauce*

Honey Glazed Pork Tenderloin

w/ *Apple Pear Chutney*

Option 4 | Choose One

Roast Tenderloin of Beef

w/ *Red Wine Shallot Sauce*

Roast Prime Rib of Beef Au Jus

All carving items are priced at appetizer portions. Entrée portions would be priced accordingly based on market and availability

Coffee

Tea, Regular & Decaffeinated Coffee