

# Menu

*Buffet Wedding / Event Sample 2*

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# Cocktail Hour

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Friday, April 5, 2019

## BUTLER PASSED HORS D'OEUVRE

Wild Mushroom Purse

*Warm Truffle Sauce*

Crispy Saag and Chick Pea Samosa

*Raita and Cilantro*

Margherita Pizzetta

Masago Tuna on Crispy Rice Circle

Noodle Kugel Croquettes

*Vanilla Sauce Pipettes*

Buffalo Chicken Pops

*Carrot, Celery, Asian Slaw*

Pretzel Crusted Chicken

*Honey Mustard*

Sweet Potato Muffin with Braised BBQ Beef Brisket

*Cranberry Chutney*

NY Steakhouse Potato Pancake

*Seared Filet, Sautéed Spinach and Frizzled Onions*

Franks in a Down Quilt

*Spicy Brown Mustard*

Herb Phyllo Cup

*Lemon Hummus, Cucumber and Tomato*

Petite Jersey Sloppy Joes

*Roast Turkey, Corned Beef and Cole Slaw*

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# *Cocktail Enhancement Stations*

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Select Two

## *Fresh Guacamole and Taco Bar*

### GUACAMOLE MADE TO ORDER

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno,  
Avocados, Cilantro, Limes and Fresh Corn Chips

### DUO OF TACOS

Chipotle Pulled Chicken and Roasted Corn  
Spicy Tuna Tartare with Scallions and Cucumber

## *Pasta Station*

### ANTIPASTO DISPLAY

Eggplant Caponata, Warm Marinated Olives, Bruschetta,  
Olive Breads, Tomato Pizzetta  
Crushed Red Pepper

### TWO PASTA DISHES

Penne Ala Vodka  
Mezzo Rigatoni and Mini Meatballs with Tomato Ragu

# *Hibachi Station*

## SELECTIONS

Marinated Chicken and Beef Medallions

Noodles or Fried Rice

Choice of Four Sauces

*Ginger Soy, Teriyaki, Spicy Indonesian, Sweet and Sour*

*Sweet Thai Chi Accompaniments*

*Toasted Sesame Seeds, Chives, Fresh Cilantro*

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# Dinner Buffet

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## ARTISAN BREADS

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls,  
Flat Bread, Herbed Olive Oil

## SALADS

Baby Kale, Eggplant, Toasted Farro, Roasted Grape Tomatoes  
*Creamy Pesto Vinaigrette*

Baby Arugula, Dried Strawberries, Toasted Pine Nuts  
*White Balsamic Vinaigrette, Strawberry Balsamic Drizzle*

## ENTRÉES

Pan Roasted Chicken Breast  
*Roasted Garlic, White Wine, Shiitake Mushrooms, Spinach and Gnocchi, Natural  
Chicken au Jus*

Red Wine Short Ribs  
*Toasted Barley Ragout, Crispy Garlic Chips, Escarole*  
*Herb Seared Salmon*  
*Fresh Herbs, Olive Oil, Lemon*

Mezzo Rigatoni Mediterranean  
*Grape Tomatoes, Eggplant, Basil, Roasted Garlic Tomato Broth*

## SIDES

Seared Herbed Fingerling Potatoes  
Seasonal Green Vegetables

### PASSED DESSERTS

Mini Red Velvet Cupcakes

Apple Tartlets

Death by Chocolate Mousse

Mini Carrot Cake

Wedding Cake Available

*Additional Charge*

### MAKE YOUR OWN CHIPWICH STATION

Cookies

*Chocolate Chip, Oreo, Triple Chocolate*

Ice Cream

*Mint Chocolate Chip, Vanilla, Chocolate*

Toppings

*Rainbow Sprinkles, Mini Chips, Shredded Coconut*

### COLD DRINK PACKAGE

Coke, Diet Coke, Sprite, Sprite Zero, Seltzer, Ginger Ale, Bottled Water,  
Coffee, Tea and Decaf