Dinner Buffet

(Minimum of 50 Adults)

Salads

Garlic Shrimp Salad with Orchiette Pasta
Grilled Marinated Vegetables
Asparagus and Prosciutto with Truffled Orzo
Baby Green Salad with Champagne Vinaigrette

Entrées

(Choice of three:)

Sautéed Chicken with Roasted Yellow Pepper Coulis
Veal Scaloppine with Roasted Shallot and Mushroom Madeira Sauce
Atlantic Salmon Medallions with Fine Herbes Beurre Blanc
Mint Pesto Crusted Baby Lamb Chops
Seared Scallops with a Warm Pancetta Dijon Sherry Emulsion
Red Wine Poached Beef Tenderloin with Gorgonzola Demi-Glace
Roast Loin of Pork with Apple Walnut Crème

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

(Choice of:)
CARVING or SAUTÉ STATION

Roast Breast of Turkey or Baked Lundy Ham
Mini Rigatoni with Shrimp

Chef's Assortment of Desserts

Coffee, Tea and Decaffeinated Coffee

The Buffet will be available to your guests for 1½ hours

All prices are subject to 19% service charge and 7% NJ sales tax