



Party Buffet Menu

-Choose One of the Following -

- Baby Mozzarella, Tomato & Organic Green Salad**
- Vietnamese Julienne Romaine Salad**
- Greek Orzo & Kale Salad**
- Red Quinoa & Arugula Salad**

-Choose Three from the Following –

Penne Fra Diavolo: Shrimp, scallops, mussels, squid, roasted garlic, San Marzano tomato & EVOO

Crispy Chicken Crustacean: Lump crab, shrimp, scallops & lobster saffron cream

Roast NY Peppercorn Steak: Served medium rare w/ peppercorn reduction

Rosemary Garlic Roast NY Steak: Served medium rare w/ rosemary demi reduction

House Pork Sausage Rigatoni Bolognese: Broccoli rabe, white bean, pecorino romano & EVOO

Baked Wild Mushroom Ravioli: Light tomato cream & melted mozzarella

Spicy Lemon Shrimp & Scallop: White wine-lemon reduction, roasted garlic, parsley & capers

Baked Salmon Alaska: Jumbo lump crab, oregonata crumbs, lemon & light butter

-Choose Two from the Following-

Green Chile Rice

Champ Potato Mash

Goat Cheese Roasted Cauliflower

Bacon Dijon Brussels Sprouts

Duck Fat Roast Potatoes

Asparagus & Carrots Julienne

Whole Grain Brown Rice

Dessert

Assorted Cookies

Tea/Coffee

Price per Person \$45 (Plus tax 8.875% & Gratuity 20%)

30 Person Minimum