

# Sample Buffet Menus:

(\$50.00 per person)

*(With a la carte dessert suggestions ~ see dessert menu for additional pricing)*

## **1. Peppercorn-Garlic Roast Beef**

Served with Whipped Horseradish Sauce

Lemon-Poppy Seed Chicken

Rosemary Roasted New Potatoes

Broccoli Cheese Bake

Caesar Salad

*East brook Cherry Crunch served with Vanilla Ice Cream  
after Dinner Spiced Nuts*

## **2. Grilled Marinated Sliced Flank Steaks**

Served with Lemon-Horseradish Sauce

Chicken Marsala

Gourmet Noodle Casserole with Sour Cream and Parmesan

Spinach-Artichoke Soufflé

Oriental Salad with Sunflower Kernels

*Sarah's Grandfather's Bread Pudding  
with Kentucky Bourbon Sauce*

## **3. Chianti Roasted Turkey Breast**

Served with Curried Chutney Mayonnaise

Braised Beef with Mushrooms

Cheese-Garlic Mashed Potatoes

Roasted Asparagus with Herbed Lemon Butter

Santa Fe Salad with Chipotle Ranch Dressing

*Whiskey Cake with Strawberries and Whipped Cream*

## **4. Smoked Salmon with Lemon Dill Sauce and Capers**

Beef Stroganoff

Egg Noodles with Fresh Parsley

Green Beans Almandine

Chopped Endive salad with Gorgonzola and Pears

*Lemon Glazed Cheesecake*

## **5. Thinly Sliced London Broil with Garlic-Olive Butter Sauce**

Hot Chicken Salad with Water Chestnuts

Wild Rice

Green Beans Almandine

Spinach Salad  
*Pecan-Apple Crunch with French Vanilla Ice Cream*

**6. Grilled Marinated Pork Tenderloin Medallions**

Served with Dilled Mustard Sauce  
Eggplant Parmesan  
Red Potato Gratin  
Roasted Fresh Asparagus  
Arugula Salad with Dried Cranberries and Pecans  
*Carrot Cake with Cream Cheese Icing*

**7. Chilled Sesame Crusted Tuna Steaks**

Served with Hoison-Ginger Sauce  
Raspberry Chicken  
Rice Pilaf with Almonds  
Grilled Marinated Vegetable Platter with Fresh Basil  
Caesar Salad  
*Citrus Rum Cake with Butter Glaze*

**8. Chutney-Ginger Baby Back Ribs**

Grilled Chicken and Penne with Pink Sambucca Sauce  
Sliced Tomatoes, Fresh Asparagus and Fresh Mozzarella Platter  
Garden Salad with Balsamic Vinaigrette  
*Chocolate Ice Box Cake with Raspberry Sauce and Fresh Mint*

**9. Chef's Specialty~ Veal-Mushroom-Leek Cobbler**

Served with Carrots and Fresh Rosemary  
Smoked Turkey Breast with Cranberry Mayonnaise and Dried Apricots  
Cheddar-Garlic Mashed Potatoes  
Greek Salad with Feta Cheese and Kalamata Olives  
*Blueberry Crunch served with Vanilla Ice Cream*

**10. Brown Sugar-Bourbon Glazed Spiral Ham**

Served with Honey-Mustard Sauce  
Chicken Pesto with Roasted Red Peppers, Tomatoes, Bacon and Swiss  
Penne with Sausage Cream Sauce  
Broccoli-Cheddar Bake  
Caesar Salad  
*Pumpkin Cheesecake with Praline Sauce*

**11. Sliced Beef Tenderloin of Beef with Three Sauces**

Chef's Specialty Shrimp Scampi  
Penne or Linguini a la Parmesan  
Buttery Baked Tomato Slices with Oregano and Seasoned Bread Crumbs

Caesar Salad with Garlic Croutons  
*Soufflé Au Grand Marnier*

**12. Chilled Lemon-Pepper Salmon with Dilled Mustard sauce**

Grilled Skewered Chicken Satay with Thai Peanut Sauce  
Herbed Rosemary Roasted New Potatoes  
Sweet and Sour Carrots  
Chef's Specialty Confetti Salad  
*White Chocolate Mousse with Fresh Raspberry Sauce  
and Whipped Cream*

**13. Orange Glazed Pork Loin with Soy ginger sauce**

Chicken Marbella~ A Buffet Delight!  
Rice Pilaf with Almonds  
filled with Glazed Baby Carrots  
Yacht Club Salad  
*Coconut Pound Cake with Chocolate Glaze*

**14. Sliced Grilled Flank Steaks**

Million Dollar Spaghetti Casserole  
Grilled Marinated Vegetable Platter with Fresh Basil  
Tossed Salad with Lemon Dijon Vinaigrette  
*Grasshopper Pie with Whipped Cream and Fresh Mint Sprigs*

**15. Maple-Rosemary Rack of Lamb**

Coquilles St. Jacques  
Wild Rice Casserole with Brown Sugar Spiced Pecans  
Oven Roasted Fresh Green Beans with Sea salt and Lemon Butter  
Spinach Salad with Blue cheese and Mushrooms  
*Chef's Ultimate Gourmet Cheesecake with Cherries on Top!*

**16. German Pot Roast**

Served with Root Vegetables  
Glazed Chicken Jubilee  
Seasoned Rice Ring  
Arugula and Mixed Green Salad with Dried Cranberries, Red Onion and Brie  
*Tiramisu with Chocolate Curls and Fresh Whipped Cream*

**17. Honey-Glazed Spiral Ham with Pineapple Slices**

Wild Rice Stuffed Cornish Hens with Cranberry Orange Sauce  
Fresh Broccoli with Hollandaise  
Wolfgang Salad with Artichokes and Olives  
*Lemon Pudding au Citron with Fresh Whipped Cream*

**18. Smoked Salmon with Dilled Mustard Sauce**

Beef Bourguignon  
Egg Noodles with Butter and Parsley  
Sesame Green Beans  
Mixed Green salad with Tomatoes and Blue Cheese Dressing  
*Chocolate Bread Pudding with Raspberry Sorbet*

**19. Roasted Herbed Leg of Lamb**

Chicken with Artichokes and White Wine Hollandaise  
Honey-Glazed Sweet Potatoes  
Asparagus Soufflé  
Specialty Yacht Club Salad with Almonds and Coconut  
*Mocha Mousse Roll with Chocolate Leaves and Whipped Cream*

**20. Crab-Stuffed Flounder with Imported Swiss cheese**

Drizzled with White Wine Hollandaise  
Sliced Beef Tenderloin  
Green Beans with Butter and Lemon Zest  
Gourmet Noodle Casserole  
Café Salad with Grapefruit Sections and Pecans  
*French Orange Cake with Grand Marnier Glaze*