BUFFETS

The Sound $53.00 per Person
Seasonal Soup
Orzo Salad
German Potato Salad
Seasonal Greens
Deli Meats, Platters of Cheeses, Tuna Salad, Pickles, Rolls and Sliced Bread
Assorted Mini Pastries

New York Deli $61.00 per Person
Caesar Salad
Chilled Primavera Pasta Salad
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Potato Salad
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced: Cheddar, Swiss and Muenster
Assorted Sliced Breads
Assorted Cookies and Brownies

Hudson $65.00 per Person
Seasonal Soup
Fennel, Chives, Blue Cheese, Roasted Pear and Candied Pine Nuts with Lemon Herb Dressing
Couscous, Spinach, Cherry Tomatoes, Parsley, Pickled Onions and Chickpeas with Tarragon Vinaigrette
Tuna Fish Salad
Harrisa Grilled Vegetable Wrap
Smoked Paprika Chicken Breast Sandwich
Roast Beef on Ciabatta Bread
Fresh Fruit Salad
Assorted Mini Pastries

American Buffet $68.00 per Person
Arugula in Raddichio with Toasted Corn
Asparagus with Endive
Yukon Potato Salad
Grilled Chicken with Wilted Spinach
Grilled Salmon over Spaghettini of Root Vegetables
Rigatoni with Mozzarella, Basil, Olives, Garlic, Tomatoes and Olive Oil
Steamed Seasonal Mixed Vegetables
Sliced Fresh Fruit
Assorted Cakes

International Buffet $68.00 per Person
Red Pepper Hummus and Pita Chips
Field Green Salad with Pear Tomatoes and Champagne Shallot Vinaigrette
Cold Sesame Noodle Salad
Barbeque Beef Brisket
Rosemary Roasted Chicken
Pommes Dauphinoise
Sliced Fresh Fruit
Assorted Cheesecakes
Italian Buffet $68.00 per Person
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Italian Meat and Cheese Antipasto
Caesar Salad
Chicken Marsala
Shrimp Scampi with Penne in Lemon Caper Sauce
Eggplant Rolatini
Broccoli Rabe
Sliced Fresh Fruit
Tiramisu
Biscotti

Healthy Lunch $68.00 per Person
Cucumber and Tomato Salad
Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
Mediterranean Bean Salad
Chilled Steamed Chicken and Watercress with Scallion Sesame Dressing
Cold Poached Salmon with Red Onions and Green Parsley Mayonnaise
Whole Grain Rolls
Vegetable Chips and Guacamole Dip
Sliced Fresh Fruit
Assorted Yogurt Loafs

Barbecue Buffet $68.00 per Person
Texas Beef Brisket
Roasted Garlic Mashed Potatoes
Collard Greens with Hominy
Vegetable Chili
Cajun Chicken Salad
Green Onion Potato Salad
Mixed Greens with Shallot Vinaigrette
Sliced Fresh Fruit
Assorted Tarts

French Buffet $68.00 per Person
Choice of One (1): Fine Herb Coated Salmon OR Braised Short Ribs Bourguignon
Potatoes Au Gratin
Roasted Baby Vegetables
Vegetable Quiche
Salad Nicoise
Asparagus with Marinated Artichokes
Seasonal Mixed Greens
Sliced Fresh Fruit
Assorted Mini Pastries

Alma Mater $68.00 per Person
Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Marinated Bocconcini Salad with Pear Tomatoes
Grilled Chicken Paillard on a Bed of Watercress with Holland Peppers
Crispy Red Snapper with Papaya Salsa
Wild Rice Blend with Roasted Almonds
Sautéed Escarole with Caramelized Onions
Tiramisu
Cannoli
Asian Buffet $68.00 per Person
Choice of One (1): Mini Vegetarian Spring Rolls or Pork Dumplings
Romaine Lettuce with Carrots and Ginger Dressing
Cold Sesame Noodles
Chicken and Vegetable Stir-Fry
Beef and Broccoli
Vegetarian Fried Rice
Fortune and Almond Cookies
Sliced Oranges and Pineapple

Mexican Buffet $68.00 per Person
Choice of One (1): Carne Asada OR Broiled Tilapia with Salsa Verde
Chayote with Red Peppers
Mexican Rice
Vegetarian Cheese Quesadilla
Black Bean and Corn Salad with Cilantro Dressing
Chunky Cucumber, Mango and Tomato Salad
Guacamole, Salsa and Sour Cream with Tri Color Tortilla
Flan
Fruit Salad

The Thinker $77.00 per Person
Watercress Salad
Grilled Sliced Portabella Mushrooms and Goat Cheese with Balsamic Dressing
Herb Crusted Salmon with Beurre Blanc
Sirloin of Beef with Wild Mushroom Demi Glace
Tortellini with Butternut Squash
Yukon Gold Potatoes with Parmesan
Broccoli Rabe
Sliced Fresh Fruit
Assorted Miniature French Pastries

Aegean $77.00 per Person
Tomato and Mozzarella with Arugula
Orzo with Roasted Vegetable and Cheese with Lemon Basil Vinaigrette
Octopus with Fingerling Potatoes, Frisee, Smoked Paprika and Chives
Chopped Greek Salad with Feta Cheese, Cucumber, Tomato and Oregano
Mushroom and Tomato Stuffed Chicken Breast
Ricotta Ravioli with Slow Cooked Fresh Tomatoes, Olive Oil and Basil
Chianti Braised Short Ribs with Ratatouille
Tiramisu
Fruit Salad

The Corinthian $89.00 per Person
Mesclun Salad
Greek Salad
Middle Eastern CousCous Salad
Grilled Chicken Breast with Green Bean Casserole and Crispy Onions
Tilapia with Lemon Caper Sauce
Rosemary Potatoes with Fresh Herbs
Steamed Seasonal Vegetables
Sliced Fresh Fruit
Miniature Pastries and Cheesecakes
Atlantic  $89.00  per Person
Chopped House Salad
Roasted Beet Salad with Frisée and Goat Cheese
New England Clam Chowder
Herb Roasted Chicken with Sautéed Mushrooms and Gravy
Baked Salmon with Potatoes, Olives and Tomatoes with Citrus Herb Sauce
Mashed Potatoes
Creamed Spinach
Roasted Baby Carrots
Sliced Fruit
Assorted Cheesecakes

Pacific  $95.00  per Person
Green Bean Salad
Ramen Noodle Salad with Short Ribs
Chicken Lemon Grass Dumplings with Sweet Chili Sauce
Miso Soup
Thai Coconut Chicken with Curry, Lemon Grass and Mushrooms
Mirin Glazed Salmon with Oyster Mushroom, Ginger and Green Onion
Ginger and Garlic Stir–Fry of Asian Vegetables
Steamed Jasmine Coconut Rice
Assorted Torts
Sliced Fresh Fruit

The Lion  $101.00  per Person
Tri Color Salad with Lemon Vinaigrette
Marinated and Grilled vegetables
Mozzarella, tomatoes and Eggplant Salad
Penne with Rock Shrimp in Lobster Sauce
Mignonettes of Beef with Bordelaise Sauce and Crispy Onions
Pommes Dauphinoise
Steamed Seasonal Vegetables
Sliced Fresh Fruit
Miniature Pastries
BUFFET ENHANCEMENTS

The following items are available only as additions to your Lunch or Dinner Buffet

SOUPS $12.00 per Person
All soups served with crackers
Choice of One (1):
Roasted Tomato Soup
Potato and Leek Soup
Corn Bisque
Vegetable Barley Soup
New England Clam Chowder
Lobster Bisque
Butternut Squash Soup

Traditional Salads $15.00 per Person
Choice of One (1):
Seasonal Pasta Salad
Mixed Green Salad
Potato Salad
Grain Salad
Coleslaw

Caesar Salad $16.00 per Person
Romaine Lettuce
Asiago Cheese
Homemade Croutons
Creamy Caesar Dressing
With Grilled Chicken $22.00 per Person
With Grilled Shrimp $29.00 per Person

Buffalo Chicken Salad $24.00 per Person
Romaine Lettuce
Sliced Scallions
Carrot Matchsticks
Crispy Buffalo Chicken
Ranch Dressing

Greek Salad $25.00 per Person
Romaine Lettuce
Chopped Cucumber
Grape Tomatoes
Mixed Olives
Feta Cheese
Oregano Vinaigrette

Cobb Salad $30.00 per Person
Romaine Lettuce
Grilled Chicken
Avocado
Grape Tomatoes
Sliced Onion
Bacon
Diced Egg
Sliced Cucumber
Champagne Vinaigrette