

BUFFET SAMPLE MENUS

BUFFET SAMPLE MENU \$24PP, PLUS TAX + GRATUITY

Spring Greens Salad, House Vinaigrette

Bakery Rolls

Baked Mac n Cheese, Garlic Breadcrumbs

CHOICE OF ONE:

Sautéed Chicken in a Sherry Cream Sauce or Ale-Braised Brisket

CHOICE OF ONE:

Honeyed Carrots or Seasonal Roasted Vegetables

BUFFET SAMPLE MENU \$30PP, PLUS TAX + GRATUITY

Spring Greens Salad, House Vinaigrette

Bakery Rolls

CHOICE OF ONE STARTER:

House-Made Hummus Board with Roasted Red Peppers, Goat Cheese, Arugula, Grilled Naan

Spinach + Artichoke Dip, Served with House-Made Pita Chips

Fried Butternut Squash Raviolis

French Herbed White Bean Dip on Crostini

CHOICE OF ONE:

Eggplant-Layered Lasagna

Cavatelli, Fresh Mozzarella, Sautéed Seasonal Vegetables, Garlic, Olive Oil

CHOICE OF ONE:

Pomegranate-Molasses Glazed Chicken

Rosemary Dijon Roast Pork Loin

Seafood Cassoulet with Shrimp, Scallops, Crab in a Creamy Sherry Sauce, Garlic Breadcrumbs

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WE SPECIALIZE IN CUSTOM MENUS! PLEASE CONTACT DORA AT DPtheHollow@gmail.com
OR CALL/TEXT 917.279.8817 FOR A CUSTOM MENU PROPOSAL.