

THE KNOCKOUT BUFFET \$69 per person

COLD CANAPES

Please choose three:

·Smoked Salmon Canapes

Goat Cheese, Pecan, & Honey on Garlic Toasts Tomato

·Mozzarella Caprese Skewers

·Ahi Tuna Poke Chip

·Lump Crab Toastadas

·Curried Chicken Salad in Endive Spears

Esquite Shooters

·Crab "Bloody Marys"

·Shrimp Ceviche Cups

Smoked Salmon with Cucumber & Crème Fraiche

Pimiento Cheese Toasts

HOT HOR D'OEUVRES

Please choose three:

·Mini Crab Cakes with Remoulade

·Filet Mignon, Mushroom, Grilled Scallion

Puff Pastry Hot Dogs

Mini Quiche Lorraine

Potato Pancakes with Sour Cream and Chive Lamb

·Lollies with Pomegranate Molasses

·Arancini with Bacon

Pesto Shrimp Skewers

·Bacon Wrapped Scallops

·Grammy's Meatballs

Mini Potato Pancakes with Sour Cream and Chive

·Hudson Valley Foie Gras, Sour Cherry, Peanut

STARTER

Please choose two:

·Apple Pecan Salad

·Rocco's Caesar

·Steakhouse Tomato Salad

·Chopped Greek Salad

·Shredded Kale

ENTREE CHOICES

Please choose four:

·Greek Orzo Salad with Grilled Chicken Breast

·Mini Filet Oscar

·Shrimp Penne with Tomato and Light Lemon Cream

·Chicken Française, Marsala or Parmesan

·Seared Atlantic Salmon with Goat Cheese Brulee

·Chicken Milanese with Arugula Salad

·Market Vegetable Risotto (vegan available)

·Orecchiette with Sausage and Broccoli Rabe

Penne Bolognese

·Wild Mushroom Risotto

·Carving Stations: Choice of 2; Prime Rib, Loin of Pork,

Smithfield Ham or Turkey

ACCOMPANIMENTS

Please choose three, served family style:

·Mascarpone Creamed Spinach

Horseradish & Caramelized Onion Mashed Potatoes

Seasonal Roasted Vegetables

·Soy Glazed Brussels Sprouts with Bacon

Herb Roasted Fingerling Potatoes

Additional:

Artisanal Cheese and Fruit

crostini, honey, seasonal fruit, selection of cheeses. \$5

Fresh Raw Bar

oysters, shrimp cocktail, tuna poke & crab cocktail with specialty sauce & condiments \$15 per person/1 hr.

Smoked Salmon

dill crème fraiche, sliced red onion, tomato and an assortment of everything flatbreads \$8.

Mediterranean Mezze Station

cured meats & cheeses, hummus & other assorted dips, crudité, grain and bean salads, marinated olives \$10 **Open Bar** \$35

DESSERT

Your choice from our seasonal selection