

# VINTAGE BUFFET

90 minutes of service. rolls and butter. coffee, decaf or tea upon request. Minimum 50 people.

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## HORS D' OEUVRES PLATTER

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Choice of two

**Vegetable Crudité**  
**Seasonal Fresh Fruit Tray**  
**Domestic Cheese and Cracker Display**

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## SALAD

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Choice of two

**Traditional Caesar Salad**  
**Organic Baby Greens** with candied walnuts, gorgonzola cheese and balsamic vinaigrette  
**Asian Chicken Salad**  
**Fresh Fruit Display**

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## ENTRÉE

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Choice of three

**Short Ribs** braised in red wine  
**Carving Board** Choice of prime rib, turkey  
**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce  
**Chicken Roulade** baked stuffed chicken breast, spinach sun dried tomato, mozzarella, and basil sauce  
**Grilled Salmon** with a choice of sauces: pomegranate or lemon dill  
**Shrimp Scampi** with a lemon butter sauce, capers, parsley and sun dried tomatoes  
**Mushroom Ravioli** white truffle vermont cheddar sauce V  
**Saffron Orzo** with mediterranean vegetables V  
**Chef's Selection Seasonal Fish** lemon caper sauce

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## SIDE

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Choice of one

**Mashed Potatoes**  
**Saffron Rice**  
**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetables Medley**  
**Grilled Mixed Vegetables**  
**Broccoli and Baby Carrots**

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## DESSERT

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**Chefs Choice of Assorted Desserts**

*52 per person*