

BUFFET MENU



203.883.8282
WWW.SIGNOFTHEWHALECT.COM
6 HARBOR POINT RD • STAMFORD, CT 06902

SIGN OF THE
WHALE

BUFFET

salads \$6 per person

baby greens

julienned vegetables, shaved parmesan, lemon-thyme vinaigrette

roasted beet

arugula, goat cheese, cherry tomatoes, candied hazelnuts, sherry vinaigrette

italian pasta salad

bell pepper, tomatoes, sweet sopressata, red onion, parmesan, mozzarella, kalamata olives, cucumbers, balsamic-basil vinaigrette

classic caesar

garlic crouton, parmesan, creamy caesar

farro bowl

baby arugula, feta cheese, walnuts, shaved brussels sprouts, cranberries, julienned apples, citrus vinaigrette

organic three bean salad

garbanzo beans, cranberry beans, tuscan white beans, roasted peppers, baby arugula, lime-cumin vinaigrette

pastas \$9.50 per person

garden penne pasta

wild mushrooms, tomatoes, roasted brussels sprouts, roasted garlic

garganelli bolognese

slow cooked meat ragu, grana padano cheese, herbs

rigatoni san diego

sweet sausages, broccoli rabe, roasted peppers, onion confit, garlic-white wine broth

wild mushroom ravioli

double smoked pancetta, asiago, truffle-herb cream sauce

roasted butternut

squash ravioli +\$2 per person
seasonal preparation

gemelli

roasted chicken, artichokes, grilled zucchini, preserved lemon, capers, light vodka sauce

truffle mac n' cheese

prosciutto di parma, cauliflower, english peas, four cheeses, truffle cream sauce

poultry \$10 per person

chicken cordon bleu

smoked swiss, black forrest ham, herb cream sauce

chicken milanese

slow cooked tomato gravy, mozzarella, parmesan, fresh basil, olive oil drizzle

lemon rosemary chicken

rosemary butter, roasted garlic, cognac reduction

porcini dusted chicken

wild mushrooms, caramelized shallots, marsala sauce

chicken francese

parmesan, lemon thyme sauce

herb marinated grilled chicken

onion confit, parsley-lemon gremolata

sesame seed crusted chicken

sweet chili sauce, pickled ginger, soy lime aioli

seafood \$12 per person

crispy atlantic salmon

tomato fondue, capers, kalamata olives

steamed mussels

white wine, roasted garlic, herbs, dried chorizo, red pepper flakes

fennel seed dusted grilled swordfish

+\$3 per person
lemon-basil butter

seafood platter

smoked bacon wrapped jumbo shrimp, crispy fresh calamari, fennel atlantic salmon, manila clams, mussels, fried blue point oysters, tomato relish, fingerling potatoes, lobster-cognac sauce, lemon sea salt, old bay fries lemon-basil butter +\$4 per person

veal, pork, and beef \$12 per person

nonna's veal meatballs

slow cooked tomato gravy, basil oil, parmesan

roasted pork loin medallions

shallots, caramelized apples, port wine reduction

parmesan crusted cod

crispy wilted spinach, gribiche sauce

jumbo garlicky shrimp

shallots, red pepper flakes, fresh oregano, white wine

classic seafood

cioppino +1 per person

jumbo shrimp, mussels, mahi mahi, scallops, cherry stone clams, fennel

polenta crusted mahi mahi

chickpeas, piquillo peppers, lemon oil

carving stations \$18 per person

peppercorn crusted prime rib (market price)

slow roasted beef tenderloin

berkshire pork tenderloin (market price)

rosemary-garlic roasted lamb +\$1 per person

whole baked atlantic salmon

accoutrements

red wine reduction
au poivre sauce
black mission fig,
port wine reduction
greek yogurt-mint sauce
dill caper sauce

meal additions \$5 per person

roasted brussels sprouts

herb whipped potatoes

creamy risotto

seasonal preparation

haricot verts

garlic confit, shallots

farmer's vegetables

roasted potatoes

rosemary butter, fennel pollen

cranberry bean and vegetable ragout

twice baked potatoes

cheddar, crème fraîche, bacon bits

creamy potato au gratin

DESSERTS

platters

banana spring rolls
cinnamon sugar, kahlua syrup 80

cheesecake dumplings
blueberry preserves 70

crispy apple empanadas
golden raisins, kahlua syrup 80

milk & cookies 80

double chocolate brownies
chocolate ganache 70

nutella pizza
strawberries, caramelized
bananas, s'mores topping 22

buffet \$6 per person

chocolate covered strawberries

banana spring rolls
cinnamon sugar, kahlua syrup

mini vanilla crème brûlée
seasonal berries

nutella pizza
strawberries, caramelized bananas,
s'mores topping

milk & cookies

crispy apple empanadas
golden raisins, kahlua syrup

double chocolate brownies
chocolate ganache



going overboard \$39 per platter

warm chocolate cake, vanilla mousse, zeppoles (Italian donuts),
banana spring rolls, kahlua caramel, vanilla ice cream, chocolate-
coconut-covered bacon

whale tail tower \$65 per tower

multi-tier of sweets! warm chocolate cake, vanilla mousse, zeppoles
(Italian donuts), banana spring rolls, kahlua caramel, vanilla ice
cream, chocolate-coconut-covered baco, chocolate chip cookies,