

BANQUET BUFFETS

Up to 50 people



3 Entrees
\$43 pp

2 Entrees
\$37 pp



SALADS:

Pre-set Salad and Rolls

Garden Salad - *tomato, cucumber, shaved red onion, house balsamic dressing*

Caesar Salad - *romaine, croutons, asiago cheese, caesar dressing*

Winter Green- *baby kale, dried cherries, pumpkin seeds, crumbled bleu cheese, cider vinaigrette*

ENTREES:

All panned with chef accompaniments; buffet includes vegetable

CHICKEN:

Chicken Francaise - *egg-battered chicken cutlet, lemon cream*

Chicken Caprese - *grilled chicken cutlet, fresh mozzarella, sliced tomato, pomodoro sauce*

Honey Garlic Chicken - *seared chicken breast, honey garlic*

Lemon Skillet Chicken - *boneless thighs, herbs, lemon, salsa verde*

Chicken Cordon Nu - *boneless chicken, layered ham and cheese, dijon cream*

Chicken Pot Pies - *individual, served under heat lamps*

Chicken Charmoula - *airline chicken, herbs, lemon confit*



BEEF/VEAL:

Braised Short Rib - *slow roasted short rib,
pan sauce*

Sliced Sirloin- *sliced whole sirloin,
two-tomato demi*

Herb Butter Beef Tips - *beef tips, mushrooms,
onions, herb butter*

Korean Beef - *marinated flank steak,
Korean BBQ sauce*

NY Veal - *veal tips, pickled cherry peppers,
onion, herb olive oil*

FISH:

Mediterranean Salmon - *herb rubbed salmon,
lemon sauce*

Tomato Roasted Cod - *roasted cod,
tomato beurre blanc*

Lemon Roasted Cod - *roasted cod, lemon cream*
Shrimp Scampi - *sauteed shrimp, herb garlic butter*

PORK:

Honey Bourbon Pork Tips - *roasted pork tips,
honey bourbon glaze*

Pork Roulade - *spinach and cheese stuffed
pork loin, tomato madeira sauce*

Pretzel Crusted Pork Cutlet - *pretzel crusted
pork cutlets, whole grain mustard sauce*

VEGETARIAN AND PASTA:

Pasta Nest with tomato and cheese bruschetta

Spinach and Cheese Pastry

Eggplant Pizza with fig and fresh mozzarella

DESSERTS:

Coffee on table in carafes
Petite desserts on every table

All prices are plus NYS tax only.
Monetary minimums or room rentals may apply.