



## **Sample Buffet Menu**

### **Butlered Hors d Oeuvres**

Cheesesteak Eggroll with Spicy Ketchup  
Mini Crabcakes with Chesapeake Bay Remoulade  
Tomato Soup Shooter with Grilled Cheese Wedge  
Southwest Chicken Tartlet with Pico & Avocado Crema  
Wild Mushroom Ratatouille on English Cucumber

### **Stationary Hors d Oeuvres**

Yards Brawler Euro Fusion Fondue with Crusty Breads, Local Soft Philly Pretzels,  
Smoked Sausages

### **Buffet Dinner**

Chicken Breast Filled with Spinach, Roasted Peppers, Fontina Cheese in a Pinot Grigio Reduction  
Seasonal Grilled Vegetable Lasagna in Alfredo Sauce  
Panko Encrusted Salmon with Balsamic Drizzle  
Yukon Gold Potatoes in Brown Butter  
Tuscan Style Grilled Vegetables  
Mixed Baby Greens with Carmelized Walnuts, Montrachet Cheese, Local Apples Tossed in a  
Cider Champagne Vinaigrette  
Artisan Rolls and Whipped Honey Butter

### **Dessert**

Assorted Miniature Handcrafted Desserts to Include:  
Mini Cheesecakes, Cannolis, Cookies, Triple Chocolate Brownies



## **Sample Plated Dinner**

### **Butlered Hors d Oeuvres**

Lobster Bisque Shooter  
Blue Cheese Filled Dates Wrapped with Bacon  
Teriyaki Beef Skewers  
Grilled Scallops Wrapped with Bacon  
Buffalo Chicken Tartlets with Blue Cheese  
Ratatouille Filled Red Bliss Potato Cup

### **First Course**

Mixed Baby Greens, Kale, Carmelized Walnuts, Dried Cranberries, Poached Pears & Blue Cheese  
Tossed in a Lemon Vinaigrette  
Artisan Rolls and Whipped Honey Butter

### **Entrees**

Filet of Beef with Bordelaise, Garlic Mashed Potatoes, Hericot Vert & Glazed Carrots  
Black & White Sesame Encrusted Seabass with Thai Chili Drizzle, Wild Rice & Mushroom Pilaf,  
Hericot Vert & Glazed Carrots  
Stacked Vegetable Napoleon with Fresh Tomato Basil Coulis and Parmesan Crisp

### **Dessert**

Crème Brulee



## **Sample Around the World Stations**

### **Butlered Hors d Oeuvres**

Blue Cheese Filled Dates Wrapped with Bacon  
Crabcakes with Chesapeake Bay Remoulade  
Cheesesteak Pierogies with Carmelized Onion Dip  
Tempeh Taco with Pico & Avocado Crema  
Chimichurri Chicken Skewer with Lime Yogurt Dip

### **Stationary Hors d Oeuvres**

Yards Brawler Euro Fusion Fondue with Crusty Breads and Local Soft Philly Pretzels  
Raw Vegetable Crudite with Pesto & Red Pepper Dips

### **Tuscany**

Herbed Grilled Chicken Breast Topped with Bruschetta and Balsamic Glaze  
Rigatoni in a Spinach Gorgonzola Cream Sauce  
Mixed Baby Greens with Carmelized Walnuts, Local Apples, Shredded Parmesan Tossed in a  
Cider Champagne Vinaigrette  
Rustic Breads and Whipped Herbed Butter

### **North Africa**

Moroccan Grilled Salmon with Lemons, Capers and Tziki Sauce  
Tri Color Quinoa with Confetti of Vegetables and Lemon Citronette  
Horitaki Salad of Marinated Tomatoes, Cucumbers, Kalamata Olives and Onions  
Pita Chips with Hummus and Baba Ganouj

### **Continental**

Sliced Teres Filet of Beef with Chimichurri & Raifort Sauces  
Roasted Yukon Gold Potatoes in Brown Butter  
Local Seasonal Grilled Vegetables

### **Dessert**

Assorted Fresh Baked Pies with Vanilla Ice Cream



## **Sample Family Style**

### **Butlered Hors d Oeuvres**

Lobster Bisque Soup Shooter  
Grilled Steak Skewer  
Chicken, Brie and Raspberry Tartlets  
Warm Spinach & Artichoke Bites  
Coconut Encrusted Shrimp with Roasted Pineapple Dip

### **Family Style Dinner**

Panko Encrusted Chicken Breast with Thyme Reduction  
Prime Rib of Beef  
3 Cheese Tortellini with Pancetta and Peas  
Mashed Yukon Gold Potatoes  
Roasted Root Vegetable Medley  
Mixed Baby Greens with Local Apples, Montrachet Cheese, Dried Cranberries, Toasted Almonds  
Tossed in a Fig & Honey Vinaigrette  
Rustic Breads and Whipped Honey Butter

### **Dessert**

Sundae Bar  
Chocolate & Vanilla Ice Creams  
Toppings of Homemade Whipped Cream, Chocolate and Caramel Sauces, Sprinkles, Maraschino  
Cherries, Mini M&M's, Mini Chocolate Chips