



menus:

passed hors d'oeuvres
cocktail & dinner stations
seasonal buffets
seasonal plated dinners
small plates
corporate catering



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seasonal buffet menus

Buffets are a wonderful way to offer your guests an array of options and set the tone for a relaxed but elegant evening.

Below are some of our favorite buffets; we can also create a menu tailored to your tastes.

Winter

Plum Wine, Ginger & Mirin Marinated Filet Mignon

Seared Sea Scallops with Caramelized Fennel,
Celeriac, Pear Puree & Balsamic Shallots

Rigatoni with Meyer Lemon, Parmesan, Thyme & Brown Butter

Roasted Fall Vegetable Melange

Baby Greens Salad with Endives, Dried Cranberries and Crumbled Chevre,
Champagne Vinaigrette

White & Dark Chocolate Bread Pudding with Warm Cranberry Compote,
Vanilla Bean Creme Anglaise

Spring

Roasted Rack of Spring Lamb with Dijon & Rosemary Crust

Lobster Risotto with English Peas and Grilled Asparagus

Sugar Snap Pea, Radish & Mint Salad

Mixed Grains with Edamame

Salad of Baby Greens with Mangoes, Roasted Beets & Avocadoes,
Lemon Vinaigrette

Individual Cherry Pies

With Rhubarb Compote & Whipped Cream



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seasonal buffet menus (continued)

Summer

Halibut with Corn Broth
Served on a Bed of Sweet Corn, Roasted Carrot and Zucchini Salad

Roasted Chicken Breast
with Preserved Lemon and Green Olives

Farfalle, Roasted Summer Vegetable and Wheatberry Salad
with Zucchini Blossoms and Pesto

Grilled Asparagus with Shaved Pecorino and Fresh Lemon

Mini Tomato Tarte Tatins with Baby Arugula Salad,
Parmesan Crisps, Tomato Chips

Plum Cake with Sautéed Plums and
Caramel Mascarpone Cream

Autumn

Filet Mignon, Marinated with Rosemary & Garlic
Served with a Wild Mushroom Ragout

Pan Roasted Salmon
with a Cider Vinaigrette and Caramelized Apples

Sweet Potato & Butternut Squash Purée

Haricots Verts & Baby Carrots

Roasted Fingerling Potatoes with Herbs & Garlic

Baby Greens Salad with Golden Raisins, Spiced Pecans,
Stilton, Sherry Vinaigrette

Pear Tasting Trio:
Pear Cake, Pear Tart & Pear Sorbet