

Buffet Dinner

*Includes:
Coffee & Tea
Assorted soft drinks & juices*

Appetizers

Jumbo Lump Crab Cake

100% jumbo lump crab meat & homemade remoulade

Spinach, Black Bean, Quinoa Salad

Diced bell peppers, scallion, feta, cilantro & chipotle vinaigrette

Kale and Farro Salad

Kale, Farro, roasted seasonal vegetables, toasted pine nuts, fried chickpeas, feta, shallot vinaigrette

Kale Caesar Salad

Classic caesar dressing and housemade garlicky croutons

Market Greens Salad

Seasonal mixed greens, crispy shallots, blue cheese, shallot vinaigrette

Thai Chicken Satay

Peanut Sauce, Pickled Cucumber Salad

Seasonal Soup

*Offerings change seasonally but might include:
Jersey Tomato Gazpacho, Red Lentil Soup, Split Pea (with Ham or can be vegan),
Clam Chowder, Seasonal Vegetable Soup, Kale & Sausage Soup*

Classic Caprese

Sliced large red tomato (jersey when available), handmade mozzarella, sea salt, fresh local basil & balsamic glaze

Market Chopped Salad

Chopped romaine, tomatoes, cucumber, slivered beets, corn, shaved red onion & red wine vinaigrette

Organic Broccoli Fritter (Vegan)

Served with chipotle veganaise aioli

Seasonal Farmer's Market Vegetable Crudites

Fresh seasonal vegetables that may include

*Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery
Broccoli, Cauliflower*

Endive, Fennel, Scallion, Cherry Tomatoes, Radish, Bell Peppers

Your choice of two dips

*Green Goddess, Roasted Yellow Onion Dip, Garlic & Lemon Hummus, Creamy Blue Cheese,
Creamy Herb Ranch, or Romesco*

Antipasti

Grilled Zucchini, Squash, Eggplant, Portobello Mushrooms

*Jersey Tomatoes & Fresh Mozzarella with Extra Virgin Olive Oil, Balsamic Drizzle, Sea Salt &
Basil*

Asiago Presatto & Dried Italian Salumi, Prosciutto di Parma

Roasted Pepperonata with Olive Oil, Black Pepper, Sea Salt & Herb Bruschetta Toasts

Olives & Marinated Artichoke Hearts, Hummus, Focaccia & Ciabatta Breads

Salad Bar

Fresh from our Market (GF & V without the cheese)

Seasonal selections of fresh & local produce which may include:

Baby Spinach or Romaine

Quinoa

Cherry Tomatoes, Roasted Beets, Shredded Carrots, Jersey Corn, Cucumber, Snap Beans

Crumbled Feta, Fresh Mozzarella Balls

Pine Nuts, Sunflower Seeds, Toasted Pita Crumbles

Extra Virgin Olive Oil & Balsamic Vinegar

Creamy Peppercorn, Dijon Vinaigrette

Entrees

Chicken Cacciatore

With mushrooms, fresh thyme, tomatoes, garlic, white wine

Jambalaya

Chicken, shrimp, andouille, rice, creole spices

Asian Marinated Braised Beef Short Ribs

Topped with kimchi

Baked Branzino

Lemon & Herb Gremolata

Chicken Marsala

Chicken Cutlets in a mushroom marsala sauce

24 Hour Marinated Roasted Chicken

Quartered chicken, brined in buttermilk and herbs, tender and succulent with a crispy skin

Chicken, Veal or Eggplant Parmesan

Breaded & topped with traditional marinara, fresh mozzarella & parmesan

**Spicy Garlic Fusilli with Homemade Pesto and Seasonal Veggies
(Vegetarian)**

Topped with Shaved Parmesan

Spaghetti with Turkey Meatballs

Homemade turkey meatballs and savory marinara over whole wheat spaghetti

Organic Atlantic Salmon

Served medium rare with tzatziki

Shrimp Scampi

Jumbo, wild shrimp, garlic, white wine

Beef Tenderloin

Garlic & Herb Rub, sliced and served with a red wine demi glaze

Pork Tenderloin

Dijon & Rosemary marinade, sliced & served with pan jus

Lasagna

*Savory ground beef & crumbled sweet italian sausage, local ricotta,
Mozzarella, parmesan & fresh basil*

Vegetable Lasagna

Seasonal vegetables, pesto, local ricotta, savory marinara

Italian Sausage & Peppers

Sweet or Hot Italian Sausage, local onions & peppers, hard rolls

Seafood Paella

Chicken Thighs, large shrimp, mussels, calamari, chorizo, saffron, bell peppers,

Chicken, Beef or Shrimp Stir Fry

Garlic, ginger, scallions, soy sauce & sesame oil

Skirt Steak or Chicken Fajita

Local grass fed skirt steak or chicken simmered in savory mexican spices with onions, peppers and served with warm tortillas & traditional accompaniments

Sides

Creole Mac & Cheese

Grilled Asparagus

Roasted Fingerling Potatoes

Mexican Rice

Shrimp Fried Brown Rice

Chopped, never frozen Carolina Shrimp, organic egg, scallion

Braised Seasonal Greens

*Garlic, shallots, chicken or vegetable stock,
Bacon (optional)*

Penne or Linguine Pasta

Garlic & oil, parmesan

Mexican Cauliflower Rice

Steamed Jasmine Rice

Garlic Mashed Potatoes

Lobster Mashed Potatoes

Desserts

Mini Flanchocho

Homemade cake topped with flan, strawberry & mint

Ice Cream Sundae Bar

*Choice of two ice cream flavors plus:
m&ms, reeses peanut butter cups, heath bar crunch, chocolate and rainbow sprinkles,
Chocolate chips, Chocolate and caramel sauce, whipped cream, fresh berries*

New York Cheesecake

with Red wine Marinated Cherries

Assorted Sweets

*May include:
Coconut Macaroons, Triple Chocolate Brownies,
Blackberry Cheesecake Bars, Coconut Key Lime Bars,
Lemon Drop Cookies
Miniature cannoli, Fresh Strawberries*

Assorted Petit Fours

Petit Fours: Red Velvet, Chocolate Truffle, Carrot Cake & Chocolate Brownie

Cookies & Milk Shots

Chocolate Covered Strawberries

Smores Bar

*Build your own s'more with your choice of accompaniments:
Graham crackers, marshmallow, milk chocolate, dark chocolate, salted caramel, peanut butter cups,
coconut shaving, sliced strawberries*

Homemade Churro

With 3 sauces: Chocolate, Nutella, & Dulce De Leche

Assorted Fruit Arrangement

**All of our menus and packages are customizable. We also have many vegan, gluten, and allergen friendly options available upon request!*