

Luncheon Buffet Menu

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 Crudite

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

*Heirloom 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

Poke Bowl Bar

Sushi Grade #1 Tuna or Sushi Grade #1 Organic Salmon Poke Bowls (GF)

Warm sushi rice, diced bell peppers, jalapeno, onion, tomato, cucumber & shoyu sauce

Sushi Grade Organic Salmon (GF)

Served medium rare unless requested differently with Tzatziki, chimi churri, soy glaze or riesling mustard sauce

Sushi Grade Organic Salmon Cakes (GF)

Panko, garlic, onion, bell pepper, Dijon, cayenne, olive oil, mayo & a pinch of seafood magic

Shrimp Cakes (GF)

Chopped fresh & never frozen shrimp with panko, egg, scallion, lemon juice with an old bay mayo

Local Line Caught Cod (GF)

Blackened served with creole remoulade

Marinated Berkshire Pork Tenderloin (GF)

Mustard & soy marinade

Roasted Chicken

24 hour marinated & roasted quartered chicken, your choice of preparation:

Lemon pepper brined

Buttermilk and Herb brined

Chicken Marsala

Chicken Cutlets in a mushroom marsala sauce

Italian Sausage & Peppers

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

Traditional fixings

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

Grass fed Local Skirt Steak

Homemade Chimichurri

Whole Wheat Fusilli with Carolina Shrimp & Pesto

Seasonal vegetables, homemade pesto, wild local shrimp

Spinach Penne & Pork Sausage Ragout

Homemade Berkshire pork sausage ragout, shaved parmesan

Santa Fe Pasta Salad

corn, avocado, red bell pepper, mini mozzarella balls, bacon

Jambalaya

Chicken, shrimp, andouille, rice, creole spices

Mediterranean pasta salad

with chopped fresh basil, cherry tomatoes, kalamata olives, feta, thin slices cucumber or zucchini

Stuffed Organic Portobello Mushrooms with Truffle Salt (GF upon request)

Stuffed with feta, bell peppers, breadcrumbs, parmesan

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

Steamed Jasmine Rice

Mexican Cauliflower Rice

Garlic Mashed Potatoes

Desserts

Mini Flanchocho

Homemade cake topped with flan, strawberry & mint

Ice Cream Sundae Bar (supplement fee?)

*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

Chocolate Covered Strawberries

Homemade Churros

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!*