



OAK ROOM BUFFETS

All Buffets Served with
Free Trade Columbian Coffee and Tea and Unlimited Soft Drinks and Juice

Includes:

Basmati Rice Pilaf with Fine Herbs or Roasted Red Bliss Potatoes with Fresh Rosemary
Seasonal Vegetables with Fresh Herbs

Buffet #1

To Start

Packages Include Lemon Rosemary Olives
House Made BBQ Snack Mix
Spinach Dip and Hummus with Crisps and Crackers
Vegetable Stuffed Mushrooms or Tomato Basil Pizza

Artisanal Breads and Butter

Organic Field Greens with Sliced Cucumbers, Tomato, Olives and Balsamic Vinaigrette or Caesar Salad

Choice of Two Entrées

Parsley Crusted Salmon with Lemon Zest and Citrus Sauce
Sautéed Tilapia with Lemon, Parsley, Cherry Tomato, Capers Buerre Blanc
Pepper Crusted Smoked Brisket - Served with Sautéed Mushrooms, Sautéed Onions, Charred Tomatoes, Au Jus,
Horseradish Cream, Brioche Slider Rolls
Grilled Tuscan Chicken, Artichokes, Parsley, Sage, Lemon Sauce

Choice of One Pasta

Penne, Prosciutto, Grana, Peas, in a Light Tomato Cream Sauce * Gluten Free Available
Penne, Portobello, Broccoli Rabe, Grape Tomato, Basil, EVOO * Gluten Free Available
Day Time \$30.95 * Evening \$32.95 * Sat. Night \$35.95

Buffet #2

To Start

Packages Include Lemon Rosemary Olives
House Made BBQ Snack Mix
Spinach Dip and Hummus with Crisps and Crackers or Cheese & Crudités Display
Vegetable Stuffed Mushrooms or Tomato Basil Pizza
Mussels Marinara or Baked Clams Oreganatta

Artisanal Breads and Butter

Baby Arugula, Tomatoes, Shaved Fennel, Artichoke Hearts, Black Olives & Balsamic Vinaigrette or Caesar Salad

Choice of Two Entrées

Parsley Crusted Salmon with Lemon Zest and Citrus Sauce
Shrimp Stuffed Lemon Sole, Lemon White Wine Sauce
Organic Local Farm Roasted Chicken with Thyme, Lemon and Garlic
Sautéed Chicken with Wild Mushroom Marsala Truffle Sauce

Choice of One Carving Board

Carved Flank Steak, Caramelized Onion Sauce
Carved NY Sirloin with Port Wine Reduction

Choice of One Pasta

Penne, Prosciutto, Grana, Peas, in a Light Tomato Cream Sauce * Gluten Free Available
Penne, Portobello, Broccoli Rabe, Grape Tomato, Basil, EVOO * Gluten Free Available
Gemelli Shrimp, Peas, Grape Tomatoes, Spinach Cream Sauce
Day Time \$33.95 * Evening \$35.95 * Sat. Night \$38.95

Buffet #3

To Start

Packages Include Lemon Rosemary Olives

House Made BBQ Snack Mix

Spinach Dip and Hummus with Crisps and Crackers **or** Cheese & Crudités Display

House Made Meatballs with Tomato Basil Sauce **and** Tomato Basil Pizza

Fried Calamari **or** Sautéed Clams Garlic White Wine Buerre Blanc

Artisanal Breads and Butter

Caesar Salad **or** Red & Green Spinach Salad, Walnuts, Dried Cranberries, Tomatoes, Feta, Citrus Vinaigrette

Fresh Mozzarella, Tomato and Basil Platter **or** Quinoa Roasted Vegetable Salad

Choice of Two Entrées

Stuffed Salmon with Julienne Vegetables, Light Herb Crust and Basil Oil

Baked Stuffed Seaport Shrimp – Lemon Herb Butter

Shrimp Stuffed Lemon Sole, Lemon White Wine Sauce

Sautéed Chicken with Wild Mushroom Marsala Truffle Sauce

Sautéed Mediterranean Chicken, Olives, Grape Tomatoes, Basil EVOO

Organic Local Farm Roasted Chicken with Thyme, Lemon and Garlic

Choice of One Carving Board

Carved Flank Steak, Caramelized Onion Sauce

Carved NY Sirloin with Mixed Mushroom Red Wine Sauce

Carved Filet Mignon with Port Wine Reduction

Choice of One Pasta

Penne, Prosciutto, Grana, Peas, in a Light Tomato Cream Sauce * Gluten Free Available

Penne, Portobello, Broccoli Rabe, Grape Tomato, Basil, EVOO * Gluten Free Available

Gemelli Shrimp, Peas, Grape Tomatoes, Spinach Cream Sauce

Day Time \$36.95 * Evening \$38.95 * Sat. Night \$41.95

Dessert Menu

These Are Our Popular Selections – Ask To See Our Full menu!

SHEET CAKES

\$4.00 pp

Our Fresh Made Decorated Sheet Cakes:

Cake: Chocolate, Vanilla, Red Velvet or Carrot Cake

Fillings: Vanilla Mousse, Chocolate Mousse, Cookies & Cream, Mocha, Raspberry Butter Cream

Creamy Peanut Butter, Caramel with Whipped Chocolate Ganache, Lemon Curd with Raspberry Butter Cream

Specialty: Strawberry Short Cake, Napoleon and Dulce De Leche

*Bring in Your Own Cake

\$2.00 pp cake cutting and plate charge applies

FRENCH AND ITALIAN PASTRIES

\$6.00 pp

A beautiful selection of handmade pastries placed on each guest table

ICE CREAM SUNDAE BAR

\$6.95 pp

Vanilla and Chocolate Chocolate Chip Ice Cream

Toppings Include: Chocolate Syrup, Butterscotch Sauce, Whipped Cream, M&M's, Oreo's, Bananas, Sprinkles and Cherries

21% Labor and Tax is Additional