



BUFFET DINNER

~7:00 PM Guest Arrival & Reception~

Butler Passed Wine Service

Antipasto Display

Vine Ripened Tomatoes & Buffalo Mozzarella Salad w/Basil Oil, Seafood Salad, Mediterranean Olive Salad, Roasted Root Vegetables, Jumbo Asparagus w/Lemon Aioli, Marinated Mushrooms, Regional Cheeses, Serrano Ham, Sopressata & Saucisson

~8:00 PM Dinner Buffet~

Arugula & Buffalo Mozzarella Salad

Roasted Sweet Red & Yellow Peppers & Grilled Eggplant

Grilled Market Vegetables

Tuscan White Bean & Rock Shrimp Salad

Wild Mushroom & Mascarpone Ravioli

Caramelized Butternut Squash & Arugula, Chestnut Truffle Sauce

Grilled Atlantic Salmon

Braised Cardoons, Cippollini Onion & Pancetta, Marsala Wine Sauce

Herb Roasted Free Range Chicken

Wild Mushroom Dressing, Glazed Carrots & Country Gravy

Grilled Filet of Beef

Garlic Whipped Potatoes, Sautéed Spinach

Served with Fresh Baked Bread

~10:00 PM Dessert~

Seasonal Fruit, Assorted Petit Fours, Housemade Cookies & Biscotti

Coffee & Tea Service