CLIENT’S CHOICE GRAND BUFFET

(20 person minimum)

 INCLUDES
Server for a 2 hour event
China
Fresh Baked Dinner Roll and Butter
Orchard’s Harvest Fresh Fruit Salad
Assorted Soda and Bottle Water

1 ENTÉE .................................................................................................................................................................................................................. $27.50pp
2 ENTÉES ........................................................................................................................................................................................................ $31.25pp
3 ENTÉES ........................................................................................................................................................................................................ $34.75pp

COFFEE AND TEA SERVICE .................................................................................................................................................................................. $ 2.00pp

POULTRY, BEEF, AND LAMB SELECTIONS
Grilled Lemon-Pepper Chicken  GF
Chili-Lime Roasted Chicken Breast  GF
Marinated Flat Iron Steak  GF
Teriyaki Beef Stir Fry  GF
Skirt Steak with Moroccan Spice Rubs  GF
Cheesy Chicken and Wild Mushroom Lasagna
Braised Chicken Osso Bucco with White and Dark Meat
Chicken Rouladen with Spinach and Feta
Chicken Tikka Marsala
Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
Oven Roasted Sliced Turkey with House Made Stuffing and Gravy
Beef Empanadas
Boneless Braised Beef Short Ribs
Lamb Tangine

SEAFOOD SELECTIONS
Arctic Char with Fresh Herbs  GF
Grilled Salmon with Red Onion Chutney  GF
Potato Crusted Cod Velouté
Lobster Ravioli with Lemon-Dill Beurre Blanc
Baked Grouper with Romesco Sauce
Extra Fancy Jumbo Lump Crab Cakes (additional $5.00 each)
Halibut (Market Price)
Chilean Sea Bass (Market Price)

VG= Vegan    VT=Vegetarian    GF=Gluten Free

(continued on next page)
VEGAN AND VEGETARIAN ENTRÉE SELECTIONS
Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Spinach VG/VT/GF
Himalayan Red Rice with Zucchini and Shiitake Mushrooms VG/VT/GF
White Bean and Lentil Burger with Lettuce, Tomato, and Eggless Chipolte-Mayo on Potato Roll VG/VT/GF
Lentil Curry with Eggplant and Tomato over Basmati Rice VG/VT/GF
Cauliflower Fried Rice VG/VT/GF
Black Bean and Sweet Potato Burritos VG/VT
Grilled Vegetable Lasagna VT
Vegan Chili with Brown Rice and Vegan Cheddar Cheese VT
Carrot Osso Bucco and Creamy Polenta VT

SALADS (Select 1)
Mixed Greens, Tomato, and Cucumber with House Made Vinaigrette VG/VT/GF
Moroccan Carrot and Basmati Rice VG/VT/GF
Cauliflower Fried Rice (additional $4.75pp) VG/VT/GF
Kale Salad with Toasted Almonds and Cranberries (additional $4.75pp) VG/VT/GF
Calypso Slaw with Fennel, Cabbage, and Bell Peppers (additional $4.75pp) VG/VT/GF
Harvest Blended Rice, Nuts, and Dried Fruit Salad (additional $4.75pp) VG/VT/GF
Soba Noodle Salad VG/VT
Kale and Farro Grain Salad with Baby Arugula VG/VT
Cumin Scented Quinoa and Black Rice VG/VT
Baby Spinach with Feta, Mandarin Orange, and House Made Honey Vinaigrette VT
Caesar Salad VT

SIDE DISHES (Select 2)
Oven Roasted Red Bliss Potatoes VG/VT/GF
Basmati Rice VG/VT/GF
Seasonal Vegetable Medley VG/VT/GF
Roasted Root Vegetable Medley VG/VT/GF
Fresh Grilled Asparagus VG/VT/GF
Garlic Kale VG/VT/GF
Creamy Mashed Potatoes VT
Sweet Potato Mash VT
Corn Pudding VT

DESSERTS (Select 1)
Bakery Fresh Assorted Layer Cakes
Rutgers Famous Brownies and Fresh Baked Cookies
Assorted Dessert Bars
Mini Red Velvet, Vanilla, and Key Lime Cupcakes
Classic Italian Butter Cookies
New York Style Cheesecake
Fried Cinnamon Sugar Cream Puffs
Flourless White Chocolate and Chocolate Ganache Cake
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