

# CLIENT'S CHOICE GRAND BUFFET

## 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 ENTRÉE.....	\$27.50pp
2 ENTRÉES .....	\$31.25pp
3 ENTRÉES .....	\$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 Roulades with Spinach and Feta

Chicken Tika 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

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# CLIENT'S CHOICE GRAND BUFFET (continued)

## 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  
VG= Vegan VT=Vegetarian GF=Gluten Free