

CLIENT'S CHOICE GRAND BUFFET

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{25 person minimum and \$140.00 Server charge for every 25 people}

{Includes}

China
Fresh Baked Dinner Roll and Butter
Orchard's Harvest Fresh Fruit Salad
Assorted Soda and Bottle Water

1 ENTRÉE.....	\$34.50pp
2 ENTRÉES	\$39.00pp
3 ENTRÉES	\$42.00pp
COFFEE AND TEA SERVICE	\$3.00pp

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 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 (Market Price)

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
Garlic Kale VG/VT/GF
Creamy Mashed Potatoes VT
Sweet Potato Mash 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
Baked Apple Crostata
Flourless White Chocolate and Chocolate Ganache Cake
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