

CLIENT'S CHOICE GRAND BUFFET

{25 person minimum and \$150.00 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 ENTRÉES - \$34.50\$

2 ENTRÉES - \$39.00pp

3 ENTRÉES - \$42.00pp

COFFEE AND TEA SERVICE - \$3.00pp

POULTRY, BEEF, AND LAMB ENTRÉE SELECTIONS

Grilled Lemon-Pepper Chicken GF

Chili-Lime Roasted Chicken Breast GF

Marinated Flat Iron Steak GF (Market Price)

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 (Market Price)

Lamb Tangine (Market Price)

SEAFOOD ENTRÉE 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)

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

VG= Vegan VT=Vegetarian GF=Gluten Free

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