

DINNER BUFFET OPTIONS

QUINTESSENTIAL DINNER BUFFET

\$49 PER GUEST (40 GUEST MINIMUM)

SERVED WITH A CHEF-SELECTED STARCH, VEGETABLE, WARM ROLLS, BUTTER, ICED TEA, LAVAZZA COFFEE, TAZO TEA

SOUP

PLEASE SELECT ONE

MUSHROOM BISQUE (AWARD WINNER! KENNETT SQUARE MUSHROOM FESTIVAL – 2015)

CREAM OF CHICKEN WITH WILD RICE

BUTTERNUT SQUASH BISQUE

CANADIAN BEER AND CHEDDAR SOUP

VEGETABLE MINISTRONE WITH DITALINI PASTA

TOMATO BISQUE WITH BASIL OIL

LOBSTER BISQUE -\$3 ADDITIONAL PER PERSON

MARYLAND CRAB BISQUE- \$3 ADDITIONAL PER PERSON

SALAD

PLEASE SELECT TWO

HEARTS OF ROMAINE LETTUCE WITH CAESAR DRESSING, CROUTONS AND PECORINO ROMANO

MIXED LETTUCES WITH CARROT, CUCUMBER, TOMATO AND CHOICE OF TWO DRESSINGS

BABY SPINACH SALAD WITH TOASTED ALMONDS, STRAWBERRIES AND TANGERINE-HONEY MUSTARD VINAIGRETTE

ARUGULA SALAD WITH BALSAMIC VINAIGRETTE, TOASTED WALNUTS AND SHAVED PARMEGGIANO

ICEBERG LETTUCE WITH BUTTERMILK DRESSING, BLUE CHEESE AND CHOPPED BACON

MIXED LETTUCES WITH GINGER VINAIGRETTE, MANDARIN ORANGE, CASHEW & CRISPY WONTON

PASTA

PLEASE SELECT ONE

TORTELLINI PASTA WITH SAUTÉED WILD MUSHROOMS, FRESH THYME, CREAM AND PARMIGIANO

CAVATELLI PASTA WITH ROASTED GARLIC, CRUSHED SAN MARZANO TOMATO, ARUGULA AND OLIVE OIL

PENNE PASTA CARBONARA WITH PANCETTA, PEAS AND CREAM

BEEF SHORT RIB RAVIOLIS WITH SUN-DRIED TOMATO IN THYME JUS \$2 PER GUEST AS A SUBSTITUTION

RAVIOLETTIS WITH SAUTÉED SHRIMP AND SAFFRON CREAM \$4 PER GUEST AS A SUBSTITUTION

ENTRÉE

PLEASE SELECT TWO

CHICKEN PICATTA WITH GARLIC, CAPERS, WHITE WINE, PARSLEY AND BUTTER

GRILLED SKINLESS CHICKEN BREAST WITH CRUSHED TOMATOES, GARLIC, BASIL AND REDUCED BALSAMIC VINEGAR

PAN-SEARED CHICKEN BREAST WITH SAUTÉED SHIITAKE MUSHROOMS, TOMATOES AND MADEIRA SAUCE

BLACKENED SALMON WITH LIME-BUTTER SAUCE

SEARED SALMON FILLET WITH SOY-HONEY GLAZE

BAKED TILAPIA FILLET WITH ROASTED SHALLOTS, BROWN BUTTER, PARSLEY AND PECANS

MARINATED AND GRILLED CERTIFIED ANGUS FLANK STEAK WITH ROASTED SHALLOT DEMI-GLACE

ROASTED AND SLICED CERTIFIED ANGUS BEEF SIRLOIN AU POIVRE

THE FOLLOWING OPTIONS ARE AVAILABLE AS AN ENTRÉE SUBSTITUTION FOR AN ADDITIONAL PRICE PER PERSON:

PETITE FILET MIGNON WITH BLUE CHEESE, BACON AND PORT REDUCTION \$6

BEEF FILET TIPS IN BRANDY-PEPPERCORN SAUCE \$5

JUMBO LUMP CRAB CAKES WITH HONEY-POMMEREY MUSTARD SAUCE \$5

ROASTED SHRIMP WITH GARLIC, ROSEMARY, LEMON AND OLIVE OIL \$4

HERB-CRUSTED CHILEAN SEA BASS WITH TROPICAL FRUIT SALSA \$6

QUINTESSENTIAL DINNER BUFFET -CONTINUED

DESSERTS

PLEASE SELECT TWO

DESMOND BREAD PUDDING WITH VANILLA SAUCE
FRESHLY BAKED CHOCOLATE CHIP COOKIES AND DARK CHOCOLATE COOKIES
CHOCOLATE BROWNIES AND BLONDIES
CINNAMON RICE PUDDING AND TAPIOCA PUDDING
FRESH FRUIT COCKTAIL
SEASONAL FRUIT COBBLER

THE FOLLOWING ARE AVAILABLE AS A DESSERT SUBSTITUTION FOR AN ADDITIONAL CHARGE PER PERSON:

DOUBLE CHOCOLATE GANACHE TORTE \$3.5
KEY LIME TART WITH STRAWBERRY \$2.5
ASSORTED MINIATURE FRUIT AND CHOCOLATE DESSERTS \$4
CHEESECAKE WITH STRAWBERRY COULIS \$3

VIENNESE DESSERT STATION \$9 (MINIMUM OF 100 PEOPLE)

DESSERT DISPLAY WILL INCLUDE BANANAS FOSTER AND CHERRIES JUBILEE PREPARED IN FRONT OF YOUR GUESTS WITH DISPLAYS OF SLICED FRESH FRUIT, MINIATURE PASTRIES, CUSTOM PETITS FOURS, ICE SCULPTURE, ASSORTED COOKIES AND THE FAMOUS DESMOND BREAD PUDDING WITH DECADENT VANILLA SAUCE

FIRST CLASS DINNER BUFFET

\$69 PER GUEST (40 PERSON MINIMUM)

SERVED WITH A CHEF-SELECTED STARCH, VEGETABLE, WARM ROLLS, BUTTER, ICED TEA, LAVAZZA COFFEE, TAZO TEA

SOUPS AND SALADS (INCLUDES ALL LISTED)

MAINE LOBSTER BISQUE
CREAM OF CHICKEN SOUP WITH WILD RICE
HEARTS OF ROMAINE LETTUCE WITH CAESAR DRESSING, CROUTONS AND PECORINO ROMANO
BABY SPINACH WITH PORT-TRUFFLE VINAIGRETTE, GOAT CHEESE AND TOASTED HAZELNUT

ENTRÉES (INCLUDES ALL LISTED)

CHICKEN PICATTA WITH GARLIC, CAPERS, WHITE WINE, PARSLEY AND BUTTER
PETITE FILET MIGNON WITH COGNAC AND GREEN PEPPERCORN SAUCE
CAVATELLI PASTA WITH ROASTED GARLIC, CRUSHED SAN MARZANO TOMATO, ARUGULA AND OLIVE OIL
JUMBO LUMP CRAB CAKES WITH HONEY-POMMEREY MUSTARD SAUCE
HERB-CRUSTED CHILEAN SEA BASS WITH TROPICAL FRUIT SALSA
CHEF-SELECTED SEASONAL STARCH AND VEGETABLE

VIENNESE DESSERT STATION

DESSERT DISPLAY WILL INCLUDE BANANAS FOSTER AND CHERRIES JUBILEE PREPARED IN FRONT OF YOUR GUESTS WITH DISPLAYS OF SLICED FRESH FRUIT, MINIATURE PASTRIES, CUSTOM PETITS FOURS, ICE SCULPTURE ASSORTED COOKIES, AND OF COURSE, THE FAMOUS DESMOND BREAD PUDDING WITH DECADENT VANILLA SAUCE
