

# SILVER BELLS DINNER BUFFET

## **A One Hour Holiday Reception is Included Prior to Your Buffet**

*Includes one hour reception, prior to your buffet with a spectacular antipasti, cheese, vegetable crudité and relish trays on display.  
Customized hour open bar also included with premium brand liquor, beer, wine and soft drinks.  
Also included are four butlered hors d'oeuvres during the cocktail hour.*

### **Please Choose Four Butlered Hors d'oeuvres:**

Tuscan Tomato Basil Bruschetta  
Steamed Shrimp Shumai  
Vermont Cheddar Cheese Puff Pastry  
Crispy Vegetable Spring Rolls  
Thai Curry Vegetable Samosa  
Raspberry and Brie in Puff Pastry  
Chili Shrimp and Coconut Spring Rolls

Scallops Wrapped in Bacon  
Sesame Chicken Breast; Tangerine Honey Mustard  
Mini Beef Wellingtons  
Philly Cheesesteak Spring Rolls  
Coconut Chicken with Sweet Chili Sauce

### **Available at add'l charge per pers**

Jumbo Shrimp Cocktail \$3  
Mushroom Caps with Crab Imperial \$2  
Bacon Wrapped Shrimp Stuffed with Horseradish \$3  
Miniature Crab Cakes with Remoulade Sauce \$3  
Cardamom-Honey Lamb Chops \$4  
Filet Mignon Crostini with Bacon and Blue Cheese \$3

### **Salad Bar Included in Buffet:**

Cream of Mushroom Soup  
Chicken & Wild Rice Soup  
Romaine Hearts with Roasted Garlic Dressing  
Baby Spinach Salad, Macadamia Nuts, Pineapple with Tangerine-Ginger Dressing  
Quinoa Salad with Cider Vinaigrette and Dried Cranberries  
Oven Fresh Rolls and Butter

### **Entrees (Please Choose Three)**

*Includes chef selected starch and seasonal vegetable*

Sliced Black Angus Flank Steak  
*Bordelaise Sauce and Horseradish Cream*  
Cavatelli Pasta Carbonara  
Tortellini in Brown Butter  
*Sage, Walnuts and Roasted Butternut Squash*  
Ricotta Raviolletti  
*San Marzano tomato sauce*  
Sautéed Chicken Picatta  
*White Wine Butter Sauce, Lemon and Capers*  
Miso Salmon with ginger Buerre Blanc

Gingersnap Salmon with Sesame Maple Sauce  
Chicken Saltimbocca  
*Prosciutto and Aged Provolone*  
Chilean Sea Bass with Tropical Fruit Salsa  
*add \$5 per person*  
Petite Filet Mignon with Shallot Demi-Glace  
*add \$5 per person*  
Crab Cakes with Sweet Pepper Coulis  
*add \$5 per person*

### **Viennese Dessert Table**

Assorted Holiday Tartlets & Assorted Mini Cheesecakes  
Holiday Cookies & French Assorted Macarons  
Cherries Jubilee, Bananas Foster  
Vanilla Ice Cream, Desmond Bread Pudding with Vanilla Sauce  
100% Lavazza Coffee & Premium Tazo Teas  
*Add an ice sculpture for \$275.00 (7 days advance notice needed)*



**\$84 per person - Minimum of 50 guests required**

*Buffet length is 90 minutes - All prices are subject to applicable 6% sales tax and 20% service charge*

2022