



Keith Greene

Executive Chef/Partner | Catering Division

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Buffet Catering Menu

Salad

Key Lime Caesar Salad with Parmesan croutons and shaved Asiago cheese
Fresh Mozzarella and Basil Platter with a roasted shallot vinaigrette and balsamic reduction
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Mixed Country Mesclun Greens with julienne vegetables and champagne vinaigrette
Fresh Pear, Apple and Endive Salad with Gorgonzola cheese and crispy bacon in champagne vinaigrette

Side Dishes

Basil Smashed Potatoes Seven Cheese Baked Macaroni Parmesan Herb Roasted Potatoes Grilled
Asparagus Grilled Vegetable Medley Sautéed Haricot Vert Vegetable Rice Pilaf

Meat Dishes

Grilled Marinated NY Strip Steak
Char-Grilled, Marinated Sliced Flank Steak with mushroom sauce
Petite Filet Mignon with Gorgonzola crust

Chicken and Pork

Stuffed Chicken filled with portabella mushrooms, smoked mozzarella and prosciutto
Pan Roasted French Chicken with fresh sage glaze
Breaded Chicken Medallions topped with marinated plum tomatoes, basil and fresh mozzarella
Stuffed Chicken filled with ground chicken sausage and Boursin cheese
Roasted Stuffed Pork Loin filled with shitake mushrooms, spinach and Asiago cheese

Seafood

Steamed Lobster Tails and Claws with drawn butter and lemon
Stuffed Whole Striped Bass filled with lemon shitake mushrooms and spinach
Sautéed Salmon Filet with roasted tomato lobster sauce
Fresh Flounder Filet filled with shrimp and chorizo stuffing
Seafood Payaya with Local Little Neck Clams, Gulf Shrimp, PEI mussels and Fish
over saffron rice with andouille sausage tomato broth

Pasta and Vegetarian

Farfalle Pasta tossed with black olives, zucchini, squash, tomatoes and feta cheese in garlic olive oil
Rigatoni Pasta in A La Vodka Sauce tossed with broccolini and roasted cherry tomatoes
Seared Tofu and Somen Noodles tossed with julienne vegetables in cilantro-soy-miso broth
Baked Ziti with Ground Sweet and Hot Italian Sausage Veal and Beef with four cheeses and rich marinara sauce

Dessert

Blue Duck Bakery Cake Your choice of cake, filling, icing and inscription from our local bakery, Blue Duck
or

Assorted Chef's Desserts Mini Carrot Cakes, Caramel Apple Pies, Chocolate and Assorted Mini Cheesecakes