



Social Soiree Buffet Menu #1 (W)

Choice of two Hors D' Oeuvres:

Teriyaki Chicken Skewers- boneless chicken breast marinated in sweet teriyaki sauce and grilled over hardwood coals

Sweet and Sour Meatballs-all beef meatballs simmered in a sweet and tangy sauce

Sliders- mini grilled hamburgers on rolls with cheese, pickles, chopped onion, ketchup, and mustard

Choice of Two Entrées

Lasagna or Baked Ziti in Marinara Sauce topped with melted mozzarella and parmesan cheeses

Chicken- Florentine- Picata-Bourbon-Baked- Fried-Marsala

Beef- Tenderloin-Burgundy-TopRound Au Jus

Vegetable and Starch-

Grilled Vegetables-Squash, zucchini, eggplant, fennel, cherry tomatoes, carrots, onions, red and green peppers tossed in fresh herbs and extra virgin olive oil-finished with a splash of vinaigrette

Rice Pilaf in Chicken Stock with herbs

Choice of one salad

Greek Salad

Tossed Salad

Ceaser Salad

Fresh Baked Garlic Bread

Assorted Desserts

Soft Drinks, Iced Tea, and Water

Fourteen Dollars Per Person Plus Tax & Service Charge

Social Soiree Buffet Menu #2 (W)

Tossed Salad-Mixed greens topped with tomato wedges, cucumber slices, shredded carrots & red cabbage, broccoli florets, onion, red and green peppers rings. Served with assorted dressings

Choice of Two Entrées

Lasagna-Sheets of pasta layered with meat sauce, ricotta and mozzarella cheese. Topped with mozzarella and Parmesan cheeses. Baked to a golden brown.

Chicken Florentine- Fresh spinach with shallots and garlic-flambéed with Ouzo- Baked on a boneless chicken breast and topped with mozzarella cheese.

Beef Burgundy-Cubed sirloin sautéed with pearl onions, mushrooms and garlic. Simmered burgundy red wine and rich beef stock.

Choice of Rice or Pasta

Fresh steamed sugar snap peas, sliced mushrooms green beans, broccoli, carrots and julienne red peppers

Homemade bread and rolls

Soft drinks & Bottled Water

\$16.50 per person plus tax & service charge

Social Soiree Buffet Menu #3 (W)

Hors D' Oeuvres: (choose two)

Sesame Chicken Skewers-Boneless chicken breast crusted in black and white sesame seeds-threaded on a bamboo skewer and deep fried to a golden brown. Served with spicy peanut sauce

Assorted cheese cubes artfully displayed with fresh cut fruits and vegetables. Accompanied by various dips and crackers

Sweet and Sour Meatballs-All beef meatballs simmered in a sweet and tangy sauce

Vegetable Cornucopias-An array of vegetables blended with creamy Monterey Jack cheese-finished with a hint of cilantro and wrapped in a flour tortilla

Dinner:

Grilled Tilapia Filet-drizzled in teriyaki sauce and grilled over hardwood coals. Topped with a tropical salsa and drizzled with wasabi cream. Option of parmesan crusted tilapia available

Bourbon Chicken- Boneless chicken breast sautéed with shallots and garlic. Simmered with chicken stock and Dijon mustard. Finished with Jack Daniels Kentucky Bourbon

Fresh steamed green beans with fresh herbs and slivered almonds

Choice of Rice or Pasta

Fresh baked bread or rolls with butter

Soft drinks and bottled water

\$17.50 per person plus tax & service charge

Social Soiree Buffet Menu #4

Caesar Salad-Crisp Romaine leaves tossed with crunchy croutons in a creamy Caesar dressing. Garnished with Roma tomato wedges and dusted with freshly grated Parmesan cheese

Maryland Crab Cake-Jumbo lump crabmeat blended with Old Bay, mustard and mayonnaise. Broiled to a golden brown

Served with crackers, cocktail and tartar sauces

*Chicken Rosemary- Boneless chicken breast marinated in extra virgin olive oil, rosemary, shallots and lemon-
Grilled over mesquite coals*

*London Broil-Flavorful flank steak marinated in garlic, mustard seed, pepper, salt and paprika.
Sliced thin and topped with onions and mushrooms*

Long grain and wild rice simmered in chicken stock with fresh herbs

*Sugar snap peas, sliced mushrooms green beans, broccoli and carrots steamed
with a splash of soy sauce*

Homemade bread and rolls

Assorted petite desserts

Soft drinks & Bottled Water

\$24.50 Per Person Plus Tax & Service Charge

Social Soiree Buffet Menu #5

Appetizers (choose one)

Prince Edward island Mussels in a garlic white wine butter sauce

Crab Bruschetta

Grilled Shrimp Kabob w/ roasted vegetables

Salads (choose two)

Strawberry spinach salad topped with fresh strawberries, crumbled goat cheese and walnuts

House salad- an assorted bed of greens topped with tomatoes, cucumbers, cheddar cheese, and croutons

Classic Caesar- fresh Parmesan over romaine lettuce and croutons

Entrees (choose two)

Surf and turf- 6oz Filet Mignon and grilled shrimp served with rice pilaf and grilled asparagus

Shrimp scampi served over linguini

Chicken Chesapeake- a grilled chicken breast topped with Maryland lump crab with a red skin potatoes and a vegetable

Desserts (choose one)

Strawberry Sorbet

Chocolate mousse & strawberry parfait

Cappuccino brownie a la mode

Soft Drinks, Iced Tea, and Water

Twenty Six Dollars Per Person Plus Tax & Service Charge

Social Soiree Buffet Menu #6

Caesar Salad or Fresh garden salad with sliced cucumbers, tomato wedges, red cabbage, broccoli, red and green peppers. Served with assorted dressings

Or

*Fresh Vegetable Display
Served with assorted dips and crackers*

Dinner Station (choose two)

**Fried Chicken-Perdue roaster pieces soaked in buttermilk, dredged in flour seasoned with thirteen herbs and spices-deep fried to a golden brown.*

**Meatloaf-Ground beef delicately seasoned, form into a loaf and wrapped in bacon, brushed with our secret sauce and topped with cheese-served with mushroom gravy*

**Fried Flounder-Fresh flounder filet lightly battered and deep fried served with a delicate lemon butter sauce*

**Ham Steak-Country ham steak pan seared-served with gravy and pineapple slices*

**Hot Roast Beef- Lean slices of roast beef swimming in rich beef gravy*

**Hot Turkey-Sliced turkey breast wrapped around our traditional homemade stuffing-served in turkey gravy*

**Pork Chops-Center cut pork loin chops grilled to perfection*

**Pot Roast-Black Angus beef roast simmered with root vegetables until fork tender*

**Chicken Parmigian -Breaded chicken cutlet deep fried to a golden brown-topped with homemade marinara, mozzarella and Parmesan cheeses*

Starch - (choose one)

Wild rice, rice pilaf, mashed potatoes, macaroni and cheese, egg noodles in butter and herbs or roasted red potatoes

Steamed seasonal vegetable medley

Fresh baked rolls and butter

Lemonade & Iced Tea

\$12.50 Per Person Plus Tax & Service Charge