

DINNER BUFFET

Minimum of 30 guests

\$45.00

Please Select Four of the Following:

- **CRISP MESCLUN GREENS** – with a variety of Dressings
- **RED SKINNED POTATO SALAD**
- **VINE-RIPENED TOMATOES** – with Fresh Mozzarella
- **FRUIT MÉLANGE**
- **CRISP ROMAINE LEAVES** – with Herb Croutons, Parmesan Cheese and Classic Caesar
- **MARINATED VEGETABLE SALAD** – drizzled with Sun-Dried Tomato Vinaigrette
- **BASIL DRESSED PASTA SALAD** – with Sun-Dried Tomatoes and Seasonal Vegetables
- **PENNE PASTA** – with Sun-Dried Tomatoes, Kalamata Olives, Fresh Herbs and Parmesan Vinaigrette
- **SLICED BEEF & BEAN SALAD** – with Whole Shallots

Please Select Three of the Following:

- **GRILLED ROSEMARY CHICKEN BREAST** – Wild Vegetable Rice, with a Warm Sour Cherry Sauce
- **PORK MEDALLIONS** – Mashed Sweet Potatoes, with Applejack & Fresh Granny Smith Apples
- **PENNE PASTA WITH SMOKED CHICKEN BREAST** – Plum Tomatoes, Wild Mushrooms and Fresh Herbs in a light Cream Reduction Sauce
- **HEARTH-SEARED TUNA** – on Steamed Spinach Greens, Roasted Red Pepper-Tomato Vinaigrette
- **FARFALLE PASTA** – Shrimp, Crabmeat and Fresh Asparagus, in Seafood Broth
- **CHAR-GRILLED SALMON** – French Green Beans and Pine Nuts, with a Light Pesto Glaze
- **STUFFED FLOUNDER** – with Fresh Spinach and Ricotta Cheese
- **PAN-SEARED CHICKEN FILET** – Garlic Mashed Potatoes, Caramelized Shallots, Light Madeira Cream
- **BLACKENED BREAST OF CHICKEN** – with Fresh Tomatillo and Lime Salsa

***** Add one (1) Hand-Carved Entrée for an Additional \$9/person**

- BAKED, HONEY GLAZED HAM
- BLACKENED TURKEY BREAST
- TOP ANGUS ROUND OF BEEF

******* Add one (1) Premium Entrée for an Additional \$14/person**

- HAND-CARVED TENDERLOIN OF BEEF
- CRAB CAKES, on Fresh Watercress, with Tomato-Scallion Relish
- SEARED VEAL TENDERLOIN, with Sliced Asparagus, Jumbo Lump Crabmeat and Sauce

(Station Attendant is required for Carving Stations – fee of \$120.00 applies)

PLATED DINNER MENU

APPETIZERS

Cold Selections

BLACKENED BEEF TENDERLOIN – with a Creamy Horseradish Sauce	\$11.00
SHRIMP COCKTAIL – Four Jumbo Shrimp, on a Pained Plate with Baby Greens	\$13.00
COMBINATION CRAB & SHRIMP COCKTAIL – Jumbo Lump Crabmeat and Shrimp	\$14.00
PROSCIUTTO, TOMATO AND FRESH MOZZARELLA – with Balsamic Vinaigrette	\$9.00
TUNA CARPACCIO WITH SHIITAKE SALAD – Thin Shavings of Raw Tuna, Wasabi Cream Sauce and Wild Mushroom Vinaigrette	\$12.00

Hot Selections

SEAFOOD QUICHE – on Creamed Leeks	\$9.00
PHYLLO TURNOVER – Stuffed with Spinach Boursin Cheese and Lobster	\$13.00
SEASONAL GRILLED VEGETABLE FETTUCINE – with a Light marinara Sauce	\$7.00
SHRIMP AND CRAB VOL AU VENT – with Wild Mushrooms, and Leeks	\$10.00
SALMON, CRAB AND SHRIMP – wrapped in Puff Pastry	\$12.00
WILD MUSHROOM STRUDEL – an Assortment of Wild Mushrooms, French Cream Cheese	\$8.00
MIGNONETTE OF SALMON, SPINACH GREENS – with Champagne Beurre Blanc and Pink Peppercorns	\$11.00
ANGEL HAIR PASTA – with Lump Crabmeat, fresh Herbs and Roasted Tomato Cream Sauce	\$10.00
WILD MUSHROOM RAVIOLI – Julienne Vegetables, Asparagus Tips, and Saffron Broth	\$7.00

SALADS

BHCC BOUQUET	\$8.00
Mesclun Greens tied with Seedless Cucumber Ribbon, Sprinkled with Candied Pecans, Sun Dried Craisins, Carrot Curls, laced with Balsamic Vinaigrette, and presented with Vermont Goat Cheese Round atop NY Seeded Flatbread	
MESCLUN GREENS	\$8.00
Crouton of Warmed Goat Cheese, and Raspberry Vinaigrette	
CAESAR SALAD	\$8.00
Crisp Romaine Leaves, Tossed with a Classic Caesar Dressing, Herb Croutons & Parmesan Tuille	
GATHERED FIELD GREENS	\$8.00
Marinated Artichoke Hearts and Grilled Vegetables, with a Balsamic Vinaigrette Dressing	
BABY LEAVES OF SPINACH	\$8.00
Red Onion, Sliced Mushroom, Grape Tomatoes, and Roasted Garlic Vinaigrette	

SOUPS

GAZPACHO WITH BASIL CREME FRAICHE	\$6.00
CHICKEN AND WHITE BEAN CHILI	\$8.00
WILD MUSHROOM	\$6.00
BLUE CRAB BISQUE	\$8.00
CREAMY LOBSTER BISQUE WITH BRANDY	\$9.00
HEARTY POTATO LEEK WITH CHIVES	\$6.00
ROASTED BUTTERNUT SQUASH BISQUE	\$6.00
ITALIAN VEGETABLE MINISTRONE	\$6.00
BEEF AND PEARL BARLEY WITH BRUNOISE VEGETABLES	\$8.00
NEW ENGLAND-STYLE CORN CHOWDER	\$6.00
CRAB CHOWDER WITH BACON	\$8.00
CREAMED ROASTED TOMATO	\$6.00

COMBINATION ENTREES

PAN SEARED SALMON AND PETITE FILET MIGNON	\$52.00
Over Sautéed Spinach with a Duo of Sauces & Salt Roasted Fingerlings	
JUMBO LUMP CRAB CAKE AND PETITE FILET MIGNON	\$58.00
Salt Roasted Fingerlings, Brocolinni, Merlot Reduction, Chesapeake Remoulade & Tomato Relish	
JUMBO SHRIMP AND BEEF TENDERLOIN	\$54.00
Served on Zucchini Noodles with Orzo and Tarragon Cream Sauce	
PETITE FILET MIGNON AND GRILLED CHICKEN BREAST	\$39.00
Garlic Mashed, Brocolinni, Sliced Herb Mushrooms with Brandied Peppercorn Sauce	
LOIN OF LAMB AND RACK OF DOMESTIC LAMB	\$48.00
Double Chop and Sliced Loin on Lentil Stew with Béarnaise and Natural-Pan Juices	
ROASTED HERB-CRUSTED SHRIMP AND BEEF TENDERLOIN	\$53.00
Creamed Leeks, Salt Roasted New Potatoes & Bearnaise Sauce	
ROSEMARY-LEMON CHICKEN BREAST AND JUMBO LUMP CRAB CAKE	\$48.00
On Roasted Tomato Coulis with Garlicky Grits and Sautéed Spinach	
GRILLED ATLANTIC SALMON AND SEARED CHICKEN MEDALLION	\$36.00
Buttered Orzo, Braised Napa Cabbage, Ginger-Lemon Beurre Blanc, Basil and Tomato Marmalade	
JUMBO LUMP CRAB CAKE, PETITE FILET MIGNON & GRILLED SHIRMP	\$60.00
Wilted Spinach, Frizzled Yam Sticks and a Trio of Sauces	

SEAFOOD AND FISH ENTREES

SESAME SEARED TUNA LOIN	\$38.00
Steamed Jasmine Rice, Baby Bok Choy, & Roasted Red Pepper and Tomato Vinaigrette	
CRAB STUFFED FLOUNDER ROULADE	\$42.00
Nestled on Julienne Leeks and Spinach, with Lemon-Chive Butter Sauce & Salt Roasted Fingerlings	
GRILLED SALMON MARSEILLES	\$34.00
Summer Ratatouille, Parmesan Orzo & Olive Tapenade	
PAN-SEARED SALMON	\$34.00
French Lentil and Vegetable Ragout, Smoked Tomato Broth & Crispy Leeks	
CHAR-GRILLED SALMON PESTO	\$34.00
French Green beans and Fennel, Steamed New Potatoes and Watercress Pesto	
POACHED CHILLED SALMON	\$34.00
On Cucumber Noodles, with a mild Curried Vegetable Yogurt	
LOBSTER, SHRIMP, LUMP CRAB, AND SALMON STRUDEL	\$45.00
Roasted Tomato Butter Sauce, Summer Succotash	
JUMBO SHRIMP AND DIVER SEA SCALLOP BROCHETTE	\$49.00
Rice Pilaf, Grilled Vegetables and Lemon Caper Sauce	
JUMBO LUMP CRAB CAKES	\$50.00
Broiled Jumbo Lump Crab Cakes on Fresh Watercress with Tomato-Scallion Relish & New Potatoes	

CHICKEN AND DUCK ENTREES

GRILLED ROSEMARY CHICKEN BREAST	\$28.00
Vegetable Wild Rice, with Sour Cherry Sauce & Asparagus	
PAN-SEARED CHICKEN BREAST	\$28.00
Garlic Mashed potatoes, Caramelized Shallots, & Light Madeira Cream Sauce	
SAUTÉED BONELESS CHICKEN PAILLARD	\$28.00
Braised Leeks, Wild Mushroom Au Gratin & Sauce Vin Rouge	
GRILLED TUSCAN CHICKEN MEDALLIONS	\$28.00
Parmesan Polenta, Grilled Zucchini with Marsala Sauce and Julienne Sun-Dried Tomatoes	
OVEN-ROASTED FRENCH STYLE CHICKEN	\$30.00
Half Chicken, on Vegetable-Barley Pilaf, with Natural Tarragon Scented Juices	
DUCK BREAST FRAMBOISE	\$34.00
On Wilted Greens, with Raspberries, Chambord and Reduced Duck Glace	
BREAST OF DUCKLING	\$34.00
Glazed with Ginger and Plum, Served on Wok Fried Asian Vegetables & Soba Noodles	
DUO OF DUCK	\$40.00
Seared Duck Breast and Duck Confit of Leg, with Wild Rice, Broccolini, and a Dried Sherry Gastrique	

BEEF, PORK, AND LAMB ENTREES

SLOW ROASTED PRIME RIB OF BEEF	\$44.00
Served Medium-Rare, with its Natural Juices	

BEEF, PORK, AND LAMB ENTREES

CENTER CUT 6oz FILET MIGNON **\$48.00**

Twice Baked Potato, Broiled Tomato, Glazed Mushroom Caps and Green Peppercorn Sauce

CENTER CUT 8oz FILET MIGNON **\$52.00**

Fingerling Potatoes, Creamed Spinach, with Glazed Mushroom Caps and Green Peppercorn Sauce

GRILLED 10oz NEW YORK STRIP STEAK **\$45.00**

Mashed Potatoes, Vegetable Medley, with Caramelized Onions & Sautéed Crimini Mushrooms

ROASTED HAND CUT TENDERLOIN OF BEEF **\$50.00**

Mashed Potatoes, Asparagus, with a Wild Mushroom Hunter Sauce

SEARED MEDALLIONS OF BEEF TENDERLOIN **\$44.00**

All with Creamy Horseradish-Mashed Potatoes, Brocolini and Glazed Shallots

GRILLED MEDALLIONS OF BEEF TENDERLOIN **\$44.00**

Twin Medallions, Fingerling Potatoes, Green Beans, with Fresh Thyme and Madeira Sauce

GRILLED ORIENTAL PORK TENDERLOIN **\$37.00**

Served on Sticky Rice, with Ginger-Plum Sauce & Brocolinni

POUNDED PORK TENDERLOIN MEDALLIONS **\$37.00**

On Scallion Potato Cake, Sauced with Applejack and Fresh Granny Smith Apples

SLICED CENTER CUT PORK LOIN **\$34.00**

Glazed, Sliced and Presented on Black & White Bean Relish, with a Spicy Barbecue Sauce

MUSTARD CRUSTED RACK OF LAMB **\$55.00**

Rosemary Pan Juices and French Lentils

SLICED LOIN OF LAMB (50 PEOPLE MAXIMUM) **\$54.00**

Served with a Stacked Eggplant, Tomato and Goat Cheese Flan, and Sauce Provençal

GRAINS, POTATOES, AND VEGETABLE SELECTIONS

(Available for substitutions at no additional cost)

GRAINS

- Wild Rice
- Basmati Rice
- Vegetable risotto
- Soft Polenta
- Vegetable Couscous
- Wild Mushroom Risotto

POTATOES

- Mashed Sweet Potatoes
- Oven Roasted Red-Skinned Potatoes
- Dauphinois Potatoes
- Garlic-Buttermilk Mashed Potatoes
- Twice Baked Potato

GREEN VEGETABLES

- Snow Peas
- Steamed Asparagus
- Green Beans
- Broccoli Florets
- Garlicky Spinach
- Pan Roasted Brussel Sprouts
- French Beans

COLORFUL VEGETABLES

- Ratatouille
- Baby Carrots
- Broiled Tomato
- Spaghetti Squash
- Grilled Yellow Squash
- Leeks au Gratin with Cauliflower
- Leeks au Gratin with Mushrooms
- Leeks au Gratin
- Tomato-Asiago Cheese Flan
- Wild Mushroom Flan
- Cauliflower Florets with Pine Nuts and Raisins