



Buckingham Buffet

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(35 Person Minimum)

Price Includes

~Choice of One Stationary Hors d'oeuvre~

~Garden or Caesar Salad Bowl~

~Choice of Three Main Dishes~

~Choice of Three Side Dishes~

~Dessert Selection~

~Freshly Baked Rolls~

~Coffee and Tea~

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Stationary Hors d'oeuvres Selections

(Choose One)

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses*

Optional Butlered Hors d'oeuvres

*Choice of Four-Additional \$9.95 or Choice of Six-Additional \$15.95 for 1 hour
May be also be purchased as trays of 50 pieces for \$85*

Crab Cakes with Lemon Pepper Aioli

Phyllo Cups with Wild Mushrooms

Lamb Skewers with Mint Yogurt Sauce

Jerk Chicken, Beef or Pork Skewers with Mango Sauce

Mushroom Caps stuffed with Blue Cheese and Walnuts

Mushroom Caps stuffed with Crabmeat

Mushroom Caps stuffed with Sweet Italian Sausage and Fennel

Garlic Toasts with Tenderloin of Beef

Duck and Scallion Dumplings with Plum Dipping Sauce

Chicken, Beef or Pork Saté with Thai Peanut Sauce

Sausage en Croute with Bourbon Maple Mustard Sauce

Asparagus wrapped in Sesame Puff Pastry

Poached Mussels with Curry Cream

Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke

Tempura Vegetables

Assorted Foccaccia:

(Roasted Pepper and Rosemary, Red Onion and Herb, Black Olive and Eggplant)

Citrus and Sake Marinated Shrimp wrapped in Pea Pods

Mozzarella, Roasted Tomato and Basil Bruschetta

Roasted and Marinated Vegetable Bruschetta

Scallops wrapped in Bacon

Endive Spears with Crabmeat and Apple Salad

Spiced Duck Breast with Peach Chutney

Assorted Vegetable Sushi and Wasabi

Figs Stuffed with Goat Cheese and wrapped in Prosciutto

Marinated Baby Mozzarella, Tomato and Basil Skewers

Smoked Salmon Tarts with Chive Horseradish Sauce

Smoked Salmon on Potato Pancakes

Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard

Smoked Trout with Cucumber Relish

Carriage Selection

\$42.95
Per person

Main Dishes (Choose Three)

Herb Parmesan Crusted Chicken
Dijon Cream Sauce

Chicken Francaise
Sun dried Tomatoes, White Wine Sauce

Stuffed Chicken Breast
Baby Spinach and Mushrooms, Pan Sauce

London Broil
Bourbon Glaze

Maple Roasted Pork Loin
Cider Shallot Sauce

Guinness and Wild Mushroom Beef Ragout
Duchesse Potatoes

Beef Roulade
Roasted Peppers and Vermont Cheddar
Parsley Sauce

Pork Loin
Stuffed with Apricot Herb Brioche
Whole Grain Mustard Sauce

Grilled Swordfish Steak
Caper Citrus Salsa

Herb Roasted Salmon
Horseradish, Lemon and Herb Crust

Soy Glazed Salmon
Ginger Scallion Butter

Side Dishes (Choose Three)

Warm Potato Salad
Herb Butter Egg Noodles
Smoked Cheddar Macaroni and Cheese
Yukon Gold and Sweet Potato Casserole
Confetti Rice
Vegetable Gratin

Rosemary Roasted Red Bliss Potatoes
Grilled Seasonal Vegetables
Green Beans and Julienne Carrots
Farfalle Italiano
Roasted Vegetables, Garlic, Arugula
Olive Oil and Balsamic Reduction

Windsor Selection

\$52.95
Per person

Main Dishes (Choose Three)

Maryland Style Crab Cakes
Sherry Mustard Cream

Sesame Crusted Tuna
Citrus Sweet Chili Salsa

*Lemon Sole Stuffed with
Rock Shrimp and Spinach*
Shiitake Butter Sauce

Orecchiette Pasta with Lobster and Crab
Blush Vodka Cream Sauce, Basil Chiffonade

Pistachio Crusted Pork Tenderloin
Dried Cherry Pinot Noir Sauce

Pork Medallions
Sage and Prosciutto, Lemon White Wine Butter

Breast of Chicken
Stuffed with Gruyere and Pancetta
Apple Brandy Chutney

Grilled Chicken Breast
Crab Béarnaise Sauce

Grilled Filet Mignon
Topples with Crumbled Stilton, Merlot Reduction

Filet Mignon Pizzioli
Roasted Plum Tomatoes, Herbs and Smoked Mozzarella

Garlic Grilled Lamb
Mint Vidalia Marmelade

Artichoke Stuffed Portobello
Garlic, Parmesan, Roasted Pepper Coulis

Side Dishes (Choose Three)

Assorted Baby Vegetables
Sautéed Asparagus

Assorted Grilled Vegetables
Haricot Verts with Baby Carrots

Lyonnais Potatoes

Saffron Rice Pilaf
Herb Roasted Fingerling Potatoes

Three Cheese Potato Gratin
Vegetable Gratin

Dessert
(Choose One)

Apple Strudel
Caramel Sauce
New York Cheesecake
Raspberry Purée
Chocolate Mousse
Fresh Whipped Cream

Vanilla Ice Cream
Seasonal Berries

Brownie Sundae
Neapolitan Ice Cream
Chocolate Sauce

Viennese Dessert Table
(Optional - additional \$5.95 per person)

Delectable Selection of
Miniature Pastries, Cakes, Cookies and Brownies

Coffee and a Selection of Herbal Teas