



BUFFET #1
\$67 PER PERSON

APPETIZERS
(Select 3)

BUFFALO CLUB SALAD
butter lettuce, watercress, frisee, radicchio, white mushrooms, cherry tomatoes, house dressing

VINE TOMATO AND BERMUDA ONION SALAD
minced basil, maytag blue cheese, balsamic vinaigrette

BUFFALO CAESAR
hearts of romaine, Caesar dressing, anchovy-onion bread croutons, freshly grated parmesan

CHOPPED SALAD
finely chopped greens, vegetables, mustard vinaigrette

CRUNCHY ASIAN VEGETABLE SALAD
sesame-soy dressing

PENNE PASTA SALAD WITH GRILLED SEASONAL VEGETABLES
shaved parmesan, aged balsamic vinegar, extra virgin olive oil

CHILLED COUSCOUS SALAD
radish, scallion, tomato, cracked hazelnuts, parsley, mint, currants in lemon juice and olive oil

VEGETABLES
(Select 2)

GARLIC MASHED POTATOES
LOCAL FARMER VEGETABLES IN FRESH HERB BUTTER

MACARONI AND VERMONT CHEDDAR CHEDDAR-WHIPPED YUKONS
CREAMED SPINACH

WILD RICE WITH ALMONDS GLAZED
BABY CARROTS & CURRANTS
SPICY STIR FRY VEGETABLES
HERB ROASTED NEW POTATOES WITH GARLIC CLOVES,
ROSEMARY AND THYME BRANCHES

ENTREES
(Select 2)

SPICY THAI CURRY STEW
calamari, rock shrimp, mussels, tomatoes, white beans, Arugula

CHICKEN POT PIE WITH OLD FASHIONED BISCUIT CRUST
Seasonal vegetables and mushrooms, Supreme Sauce

BRAISED CLUB POT ROAST
tender braised beef, root vegetables, natural braising juices

PAN ROASTED HALIBUT MEDALLIONS
vine tomato vinaigrette, minced chives

TEXAS TRI-TIP ROAST
barbecue glaze, natural juices

ROAST FREE RANGE TURKEY WITH CHESTNUT STUFFING
Cranberry sauce, mushroom gravy

DESSERTS
(Select 3)

SEASONAL FRUIT COCKTAIL
Tropical fruit juices

PEAR AND ALMOND TARTE

CARAMEL APPLE UPSIDE DOWN CAKE

OLD FASHIONED RICE PUDDING

SEASONAL FRUIT CRUMBLE
Vanilla Ice Cream

BUFFET #2
\$77 PER PERSON

APPETIZERS

(Select 3)

- SMOKED ATLANTIC SALMON
Capers, chopped onion
- CHILLED SHRIMP AND LOBSTER
DUMPLINGS
Scallions, sesame – soy vinaigrette
- CHILLED SPICY BOWTIE PASTA
WITH CRAB
corn, tomato, onion, cilantro, tomatillo sauce,
fresh lime juice
- CHILLED ASPARAGUS SPEARS
Classic vinaigrette
- SHRIMP COCKTAIL
cocktail and mustard sauces

ENTREES

(Select 2)

- ROAST PEPPERED NEW YORK STRIP
STEAK OR BEEF TENDERLOIN
horseradish sauce
- DOVER SOLE AND LOBSTER CAKE
lobster cream
- CRISPY SALMON PEPPER STEAK
port wine sauce
- SEARED SALMON MEDALLIONS
lemon olive oil emulsion, capers and tomato
- ROAST FARM TURKEY WITH CHESTNUT
STUFFING
cranberry sauce, mushroom gravy

VEGETABLES

(Select 2)

- GARLIC MASHED POTATOES
- LOCAL FARMER VEGETABLES IN FRESH
HERB BUTTER
- MACARONI AND VERMONT CHEDDAR
- CHEDDAR-WHIPPED YUKONS
- CREAMED SPINACH
- WILD RICE WITH ALMONDS GLAZED
BABY CARROTS & CURRANTS
- SPICY STIR FRY VEGETABLES
- HERB ROASTED NEW POTATOES WITH
GARLIC CLOVES

DESSERTS

(Select 3)

- THE BUFFALO BAR
Chocolate Mousse, Hazelnuts,
Crunchy Chocolate, Marshmallows
- MINIATURE LEMON MERINGUE PIES
Graham Cracker Crust
- TRIPLE CHOCOLATE HAZELNUT
BROWNIE
- PECAN PIE SUNDAE
Crunchy Pecan Pie Squares, Vanilla Ice Cream,
Bittersweet Chocolate Sauce
- VANILLA PUDDING
Raspberries, Caramel Juice
- SEASONAL FRUIT COBBLER
Vanilla Ice Cream

BUFFET #3
\$87 PER PERSON

APPETIZERS

(Select 3)

BUFFALO CAESAR
hearts of romaine, Caesar dressing,
anchovy-onion bread croutons,
freshly grated parmesan

SMOKED ATLANTIC SALMON
Capers, chopped onion

CHILLED ASPARAGUS SPEARS
Classic vinaigrette

SPICY BUFFALO CLUB WINGS

ENTRÉE

(Select 3)

BOW TIE PASTA
summer vegetables, pesto sauce

CHICKEN POT PIE WITH OLD-FASHIONED
BISCUIT CRUST
Seasonal Vegetables and Mushrooms,
Supreme Sauce

SEARED SALMON MEDALLIONS
lemon olive oil emulsion, capers and tomato

SEARED PEPPER CRUSTED BEEF FILET
brandied currant sauce

RACK OF LAMB
thyme, rosemary, morel mushroom sauce

VEGETABLES

(Select 3)

GARLIC MASHED POTATOES
LOCAL FARMER VEGETABLES IN FRESH

HERB BUTTER

MACARONI AND VERMONT CHEDDAR

CHEDDAR-WHIPPED YUKONS

CREAMED SPINACH

WILD RICE WITH ALMONDS GLAZED
BABY CARROTS & CURRANTS

SPICY STIR FRY VEGETABLES

HERB ROASTED NEW POTATOES WITH
GARLIC CLOVES

DESSERTS

(Select 3)

THE BUFFALO BAR
Chocolate Mousse, Hazelnuts, Crunchy
Chocolate and Marshmallows

MINIATURE LEMON MERINGUE PIES
Graham Cracker Crust

TRIPLE CHOCOLATE HAZELNUT
BROWNIE

PECAN PIE SUNDAE
Crunchy Pecan Pie Squares, Vanilla Ice Cream
and Bittersweet Chocolate Sauce

VANILLA PUDDING
Raspberries, Caramel Juice

SEASONAL FRUIT COBBLER
Vanilla Ice Cream

BUFFET #4
\$97 PER PERSON

APPETIZERS
(Select 4)

- SMOKED ATLANTIC SALMON
capers, chopped onion
- CHILLED SHRIMP AND LOBSTER
DUMPLINGS
Scallions, sesame – soy vinaigrette
- CHILLED SPICY BOWTIE PASTA WITH
CRAB
corn, tomato, onion, cilantro,
tomatillo sauce, fresh lime juice
- CHILLED ASPARAGUS SPEARS
Classic vinaigrette
- SHRIMP COCKTAIL
cocktail and mustard sauces

ENTREES
(Select 3)

- ROAST PEPPERED NEW YORK STRIP
STEAK OR BEEF TENDERLOIN
horseradish sauce
- DOVER SOLE AND LOBSTER CAKE
lobster cream
- CRISPY SALMON PEPPER STEAK
port wine sauce
- CHICKEN POT PIE WITH OLD-FASHIONED
BISCUIT CRUST
Seasonal Vegetables and Mushrooms,
Supreme Sauce
- SEARED SALMON MEDALLIONS
lemon olive oil emulsion, capers and tomato
- ROAST FARM TURKEY WITH CHESTNUT
STUFFING
cranberry sauce, mushroom gravy

VEGETABLES
(Select 4)

- GARLIC MASHED POTATOES
- LOCAL FARMER VEGETABLES IN FRESH
HERB BUTTER
- MACARONI AND VERMONT CHEDDAR
- CHEDDAR-WHIPPED YUKONS
- CREAMED SPINACH
- WILD RICE WITH ALMONDS, GLAZED
BABY CARROTS & CURRANTS
- SPICY STIR FRY VEGETABLES
- HERB ROASTED NEW POTATOES WITH
GARLIC CLOVES

DESSERTS
(Select 4)

- THE BUFFALO BAR
Chocolate Mousse, Hazelnuts, Crunchy
Chocolate and Marshmallows
- MINIATURE LEMON MERINGUE PIES
Graham Cracker Crust
- TRIPLE CHOCOLATE HAZELNUT
BROWNIE
- PECAN PIE SUNDAE
Crunchy Pecan Pie Squares, Vanilla Ice Cream
and Bittersweet Chocolate Sauce
- VANILLA PUDDING
Raspberries, Caramel Juice
- SEASONAL FRUIT COBBLER
Vanilla Ice Cream