

## Custom Buffets - Entree Selections

### Beef

House Smoked Barbeque Beef Brisket  
 Braised Tenderloin Tips - *Red Wine and Mushrooms*  
 Carved Corned Beef - *Assorted Mustards*  
 Carved Marinated Flank Steak - *Mushroom Marsala*  
 Slow Roasted Sirloin of Beef - *Demi-Glace*  
 \*Herb Roasted Tenderloin of Beef  
 \*Pepper Crusted New York Strip - *Red Wine Reduction*  
 \*Slow Roasted Rib Eye - *Beef au Jus and Horseradish*  
 Traditional Sweet and Sour Beef Brisket  
 Housemade Meatballs and Baked Ziti  
 Red Wine Braised Short Rib

### Poultry

Soy, Ginger and Sesame Marinated Grilled Chicken Breast  
 Chicken Françoise - *Lemon Sherry Sauce*  
 Sautéed Chicken Breast Marsala - *Mushrooms*  
 Cilantro Lime Grilled Chicken Breast - *Mango Salsa*  
 Caramelized Apple and Goat Cheese Crusted Chicken Breast - *Sherry Wine Sauce*  
 Greek Stuffed Chicken Breast - *House Special Marinara Sauce*  
 Pan Seared Lemon Caper Chicken Breast - *Lemon Caper Sauce*  
 Grilled Marinated Chicken Marbella - *Dried Fruits, Capers and Red Wine*  
 Sautéed Chicken Breast Mediterranean - *Tomato White Wine Sauce, Artichokes and Spinach*  
 Parmesan Crusted Chicken Breast - *Fresh Tomatoes and Basil*  
 Rolled Stuffed Turkey Breast - *Apples, Challah, Shallots, Herbs and Pan Jus*  
 Tomato Stuffed Chicken Breast - *Goat Cheese, Sundried Tomatoes, Spinach and Special Wine Sauce*  
 Spinach and Feta Stuffed Chicken Breast - *Lemon Sauce*

### Seafood

Asian Salmon - *Soy, Ginger and Sesame*  
 Classic Poached Salmon - *Dill Sauce*  
 Grilled Rubbed Salmon - *Wasabi Drizzle*  
 Seafood Risotto - *Arborio Rice, Shrimp, Salmon, Mussels and Crab*  
 Caribbean Cod - *Sweet and Sour Slaw*  
 Herb Stuffed Tilapia - *White Wine Caper Sauce*

### Pork

Mojo Marinated Pork Loin - *Caramelized Onions and Mojo*  
 Seared Pork Tenderloin - *Red Wine, Marsala, and Mushrooms*  
 Boneless Pork Chop - *Oregano, Garlic, Olive Oil and Feta Crust*  
 Slow Smoked Pulled Pork - *Carolina Barbecue Sauce*

\*Additional Charge for Premium Entree

## Custom Buffets - Entree Selections

### Vegetarian

**Individual Carrot Kugel**

**Individual Cauliflower Kugel**

**Spinach Lasagna** - *Fresh Pasta, Roasted Spinach, Ricotta, Parmesan and Olive Oil*

**Eggplant Tomato Spanakopita** - *Caponata*

**Stuffed Squash** - *Quinoa, Roasted Vegetables, Dried Tomatoes, and Basil*

**Pasta Primavera** - *Seasonal Vegetables, Cavatappi Pasta, Roasted Tomatoes and Olive Oil*

## Custom Buffets - Salad Selections *(Choose Two)*

### Green Salads

**Lynn's 1905 Salad** - *Mixed Greens, Iceberg Lettuce, Tomato, Swiss, Celery, Stuffed Green Olives and Lemon Vinaigrette.*

**Asian Slaw** - *Napa and Red Cabbage, Carrots, Snow Peas, Almonds, and Sesame Dressing*

**Classic Caesar** - *Romaine, Parmesan, and Garlic Croutons*

**Greek** - *Feta, Tomato, Cucumber and Olives with Lemon Vinaigrette*

**House** - *Baby Greens, Spiced Pecans, Dried Cranberries, and Roma Tomatoes*

**Spinach** - *Oranges and Toasted Almonds with Poppy Seed Dressing*

### Cold Salads - Couscous

**Israeli Couscous Grilled Vegetable** - *Sundried Tomatoes and Goat Cheese*

**Apple Israeli Couscous** - *Craisins, Almonds and Apricots with Apple Vinaigrette*

**Lemon Mint Couscous** - *Lemon Zest, Mint*

**Toasted Israeli Couscous** - *Grilled Vegetables and Pine Nuts*

### Quinoa

**Asian Quinoa** - *Napa and Red Cabbage, Edamame, Snow Peas, Carrots, and Mandarin Oranges*

**Greek Quinoa** - *Feta, Garbanzos, Cucumber, Tomato, Lemon, Olive Oil and Herbs*

**Indian Quinoa** - *Apples, Currants, Cilantro and Toasted Curry Dressing*

**Italian Quinoa Caprese** - *Basil, Tomato, Garlic, and Mini Mozzarella Cheese*

**Spinach Quinoa** - *Toasted Almonds, Dried Currants, and Sweet Vinaigrette*

**Grilled Vegetable Quinoa** - *Mushrooms, Sundried Tomato, Goat Cheese, and Pine Nuts*

**Quinoa Lentil** - *Multi-color Peppers, Tomato, and Dijon Dressing*

**Toasted Quinoa** - *Roasted Eggplant, Apple, and Cumin Vinaigrette*

**Spicy Quinoa** - *Sweet Potato and Red Beans*

**Sweet Quinoa** - *Pine Nuts, Craisins, Spinach, Dried Fruit, Citrus and Honey Sweet Soy*

**Classics**

**Citrus Sweet Potato Salad** - *Tomatoes, Scallions, and Honey Dressing*  
**Red Potato Salad** - *Fresh Dill and Sour Cream*  
**Black Bean and Grilled Corn Salad** - *Cilantro Vinaigrette*  
**Classic Coleslaw** - *Tangy Dressing*  
**Pasta Salad** - *Fresh Tomato, Basil, and Parmesan*  
**Italian Orzo** - *Garbanzos, Basil, Fresh Mozzarella, and Fresh Tomato Vinaigrette*

**Accompaniments** *(Choose Two)*

**Bread Basket** - *Assorted Dinner Rolls, Flat Breads and Butter*

**Traditional Potato Dishes**

**Mashed Honey Sweet Potato**  
**Mashed Yukon Gold**  
**Tri Color Potato Stack**  
**Herb Roasted Potatoes**  
**Baby Red Fingerling Potatoes**  
**Au Gratin Potato** - *Aged Vermont Cheddar*  
**Scalloped Potato** - *Asiago and Dill*  
**Potato Latkes** - *Sour Cream and Apple Sauce*  
**Spinach Artichoke Potato Croquettes**  
**Twice Baked Stuffed Potato**  
**Sweet Potato Crunch**  
**Hasselback Red Potatoes**

**International Rice, Beans and Pastas**

**Yellow Rice**  
**Basmati Rice**  
**Confetti Veggie Rice**  
**Rice Pilaf** - *Pine Nuts and Currants*  
**Steamed Rice**  
**Spanish Rice** - *Tomato*  
**Wild Rice Sauté**  
**Asian Rice**  
**Black Beans and Roasted Sweet Plantains**  
**Sesame Noodles**  
**Buttered Egg Noodles**  
**Wild Mushroom Risotto**  
**Pesto Risotto**

**Vegetables**

**Grilled Vegetables** - *Balsamic Glaze*  
**Roasted Root Vegetables** - *Fresh Rosemary*  
**Stir Fried Vegetables** - *Sesame Glaze*  
**Sautéed Vegetable "Noodles"**  
**Grilled Marinated Eggplant**

## Accompaniments *(Cont.)*

### Vegetables

Stuffed Zucchini - *Ratatouille*

Honey Mint Carrots

Sautéed Haricot Vert

Haricot Vert - *Almonds*

Smashed Cauliflower

Honey Cumin Roasted Brussel Sprouts

Stuffed Vegetables

Garlic Roasted Spinach

Sautéed Seasonal Asparagus