



Lunch & Dinner Buffets

*(Buffets Require a Minimum of 25 Guests – Banquet Room minimums apply)
All Buffets Include... Assorted Soft Drinks and Complete Coffee and Tea Service*

Classic Buffet Collection

Salad Selections

Please Select One (1) to be Plated to each guest

Signature Grain House Salad

Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese
& Aged Sherry Vinaigrette

Traditional Caesar Salad

Garlic Croutons & Parmesan

(Client may choose to have salad set on buffet)

Entrée Selections

Please Select Two (2)

Shrimp Scampi

Pepper Jasmine Rice

Roasted Salmon

Orange Ginger Beurre Blanc

Rosemary Grilled Chicken

Chicken Breast, Fresh Rosemary, Balsamic Glaze

Chicken Murphy

Marinated Chicken Breast, Italian Sausage,
Potatoes, Onions,
Peppadew & Bell Peppers

Sliced Grilled London Broil

Soft Garlic-Basil Polenta and
Rich Pinot Noir Jus

Cabernet Braised Short Ribs

Bistro Style

Garden Eggplant Rollatini

Stewed Tomato Marinara

Pasta Selections

Please Select One (1)

Slow Baked Rigatoni

Crusted with 3-Cheeses and Fresh Basil

Penne Pasta in Creamy Vodka Sauce

Diced Pancetta and Grated Parmesan Cheese

Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Parmesan
Toasted Garlic and Pesto

Fusilli with Broccoli

Oven Roasted Tomatoes, Garlic & Oil

Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan
Cream Sauce

Baked Macaroni & Cheese

Crumb Topping

Our Vegetable Selections

Please Select One (1)

Seasonal Vegetable Medley

Sautéed Green Beans with Garlic & Lemon

Roasted Zucchini with Mushrooms

Braised Brussels Sprouts with Dried Cranberries
in Balsamic Glaze

Our Starch Selections

Please Select One (1)

Blended Wild Rice

Roasted Potatoes with Garlic and Rosemary

Sweet Potato Casserole with Pecan Streusel

and Mini Marshmallows

Buttermilk & Chive Mashed Potatoes

Delicious Dessert Selections

Please Select One to be Plated to each Guest

Chocolate Mousse Cake

New York Style Cheesecake with Berry Garnish

Hotel-Baked Apple Pie

or

Assorted Cookie & Brownie Platter served to each table

(Client may choose to have dessert set on buffet)

Children Ages 4-10 years old, Dine from Buffet OR Chicken Fingers & French Fries- \$19.95 each

Children 3 years old & under are complimentary

Prices are Based on Two Hours in Length of Hot Food Service

Charge for Buffet contracted under 25 Guests, for weekday corporate events only - Please Add an Additional \$10.00 per person

All Menu Prices Subject to 22% Service Charge and Applicable Sales Tax



Lunch & Dinner Buffets

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All Buffets Include... Assorted Soft Drinks and Complete Coffee and Tea Service

South of the Border Buffet

Your Buffet Includes...

Fresh Romaine Lettuce, Julienne Carrots and Zucchini, Citrus Vinaigrette

Cheese Stuffed Jalapeno Poppers

Tortilla Chips and Pico de Gallo

Spanish Rice with Pigeon Peas and Vegetarian Black Beans

Taco & Fajita Bar:

Seasoned Ground Beef and Chicken Strips

Flour and Corn Tortillas

Toppings for your Taco or Taco Salad to Include... Shredded Lettuce, Cheddar Cheese, Diced Onions, Tomatoes, Black Olives, Sour Cream, Guacamole, Salsa & Ranch Dressing

Dessert

Warm Filled Churros & Fruit Salad

Deep South Buffet

Served with Traditional Sweet Tea

Southern Cabbage Slaw

Country Style Potato Salad

Tossed Garden Greens with a Selection of Two Dressings

From Under a Heat Lamp, We Will Serve...

Iron Skillet Baked Cornbread with Sweet Creamery Butter and Local Honey

From a Silver Chafing Dish, We Will Serve...

Southern Fried Chicken

Jambalaya- a Classic Dish of Rice, Chicken and Andouille Sausage

Mini Muffalettas- A New Orleans Specialty Sandwich of Salami, Cheese and Pickled Olive Spread

Green Beans with Tomato and Aged Country Ham

3-Cheese Baked Macaroni and Cheese

Desserts

Pecan Pie & Banana Cream Pie

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Ode to the New York Deli

Buffet Includes...

Signature Grain House Salad - Mixed Field Greens, Anjou Pear, Blue Cheese, Pecans, Sherry Vinaigrette
Golden Quinoa, Fresh Arugula, Toasted Almonds, Yellow Raisins, Spinach, Feta Cheese
Italian Caprese Flatbread - Fresh Mozzarella, Garden Tomatoes, Basil, Pesto Drizzle
Individual Bags of Chips

Sandwich Selections: Select Three

Albacore Tuna, Avocado, Cucumber, Tomato, Pumpernickel Bread
Grilled Seasonal Vegetables, Balsamic Drizzle, Parmesan Cheese, Ciabatta Bread
Crispy Buttermilk Chicken Caesar Wrap, Romaine Lettuce, Spinach Wrap
Smoked Ham and Brie Cheese, Herb Aioli, Multi Grain Bread

Pasta-Select One

Artisanal Tortellini-Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce
Penne Pasta in Creamy Vodka Sauce, Diced Pancetta, Grated Parmesan Cheese
Chilled Tri-Color Fusilli Pasta Salad with Olives, Red Peppers, Tomatoes and Cubed Cheddar Cheese

Desserts to include...

Creamy NY Style Cheesecake
Seasonal Fruit Salad with Berries & Orange Slices

Italian Buffet

Chilled Salads

Classic Caesar Salad, Garlic Croutons
Antipasto Salad

Sliced Ripe Tomato and Mozzarella Platter

From a Silver Chafing Dish, We Will Serve...

Chicken Marsala with Sautéed Wild Mushrooms
Balsamic Marinated Hanger Steak with a Plum Tomato Demi Glace
Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic & Pine Nuts
Our Chef's Selection of Daily Vegetables and Roasted Potatoes
Assorted Warm Italian Breads

Desserts to include...

Assorted Elaborate Miniature Pastries & Creamy NY Style Cheese Cake

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Vegetarian Buffet

Choose **Three** of the following...

Crimson Lentil Soup with Carrots, Celery and Tomato

Mediterranean Plate: Olive Tapenade, Tabbouleh, Hummus, Moroccan Falafel, Lemon Tahini & Warm Pita

Baby Spinach Salad with Dried Cranberries, Pecans, Citrus Vinaigrette

Fresh Mozzarella & Tomato with Aged Balsamic

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese, Pine Nut Vinaigrette

Choose **Three** of the following...

Market Vegetable Brown Fried Rice with Tofu and Peanuts

Baked Eggplant Rollatini Parmesan

Vegan Farfalle Pasta with Roasted Mushrooms, Truffle Oil, Fresh Basil

White Bean & Spinach Burgers with Havarti Cheese & Spicy Harissa on Pita

Elegant Desserts to Include...

Seasonal Sliced Fresh Fruit & Chocolate Covered Strawberries, Peach & Cherry Strudel

Ode to the Mediterranean

From an Elaborately Decorated Buffet, We Will Serve...

Olive Tapenade, Tabbouleh, Hummus and Pita Chips

Chickpea Falafel with Cucumber Yogurt Dip

Greek Salad with Feta Cheese & Aged Sherry Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Sage Rubbed Turkey with Mission Fig and Apricot Stuffing

Sautéed Tortellini with Oven Dried Tomatoes, Fresh Peas and Plum Tomato Scampi Sauce

Filet of Atlantic Salmon Tri-Colored Peppered Couscous, Wilted Spinach & Greek Lemon Beurre Blanc

Grilled Vegetable Platter

Elegant Desserts to Include...

Traditional Tiramisu & Baklava

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The Basking Ridge Barbeque

Chilled Salads

Yukon Gold Potato Salad

Black Bean And Corn Salad-red Pepper, Red Onion, Cilantro Lime Vinaigrette

Creamy Cole Slaw

From Silver Chafing Dishes, We Will Serve...

BBQ Short Ribs

Honey Stung Cajun Fried Chicken

Smoked Barbequed Pulled Pork Po'boys on Hawaiian Rolls

Crumb Crusted Baked Mac-n-Cheese

Grilled Vegetable Platter

Iron Skillet Corn Bread with Creamy Butter

Desserts

Chocolate Fudge Brownies & Warm Peach or Blueberry Cobbler with Streusel Topping

The Stirling Buffet

Chilled Salads

Sliced Ripe Tomato & Mozzarella with Aged Balsamic

Signature Grain House Salad - Mixed Field Greens with Pecans, Anjou Pears, Gorgonzola Cheese
& Aged Sherry Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Grilled Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes

Baked Salmon Fillets Over Steamed Spinach, Light Shallot Sauce

Rigatoni Carbonara with Bacon, Egg, Parmesan Cheese & Black Pepper

Herb Roasted Potatoes

Medley of Steamed Seasonal Vegetables

A Uniformed Chef will Carve...

Pepper Roasted New York Sirloin with Barolo Wine Sauce

Assorted Breads and Rolls

Desserts

Chocolate Mousse Cake & Sliced Seasonal Fresh Fruits and Berries

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