

Dinner Buffet Menu

(40 Guest Minimum)

Includes

Choice of: Classic Caesar Salad, Garden Greens Salad (gf) Or DGCC Seasonal Salad Fresh Mozzarella and Tomatoes with Basil and Olive Oil (gf) Assorted Rolls and Butter

Entrées

(Select 2)

Sautéed Chicken Breast With Boursin, Artichoke Hearts and Tomato Chicken Française with Lemon and Capers

Sautéed Chicken Marsala with Mushrooms, Herbs and Marsala Wine Sauce

Chicken Florentine with Sundried Tomato Beurre Blanc

Bacon Wrapped Roasted Pork Tenderloin (gf) with Fig and Balsamic Pan Roasted Salmon (gf) with Grain Mustard Beurre Blanc and Sautéed Spinach

> Teriyaki Glazed Salmon Sliced Scallions and Sesame Seeds Shrimp Creole (gf) with Peppers, Tomatoes and Cajun Spice Shrimp Scampi (gf)

> > Filet of Sole Française with Lemon and Capers

Braised Short Ribs Bourguignon (gf) with Lardons, Pearl Onion, Mushroom and Fingerling Potatoes Teriyaki Beef Tips with Stir Fried Vegetables

Carving (Select 1)

Roasted Turkey Breast (gf) Cranberry-Orange Relish and Turkey Gravy House Smoked Turkey Breast (gf) BBO Glaze Mustard & Herb Crusted Pork Loin (gf) Whole Grain Mustard-Madeira Sauce Roast Virginia Ham (gf) Whole Grain Honey Mustard Sauce Peppercorn Crusted Beef Sirloin (gf) Red Wine Jus (\$3 Supplement) Roast Filet Mignon (gf) Horseradish Cream & Bordelaise Sauce (\$5 Supplement)

Accompaniments

(Select 2 Sides)

(Select One Pasta)

Rosemary Roasted Baby Potatoes Jasmine Rice Pilaf Mashed Potatoes Sweet Potato Puree Asparagus with Sautéed Peppers Sautéed Seasonal Vegetables

Orecchiette Pasta with Sweet Sausage and Broccoli Rabe Cheese Tortellini with Pesto Cream and Pine Nuts Penne Pasta with Vodka Sauce Ham & Pea Macaroni and Cheese Fusilli Carbonara

Dessert

Assorted Cookies & Brownies Ice Cream Sundae Bar Freshly Brewed Coffee and Selection of Teas

\$55 per guest (40 guest minimum)

Prices do not include 20% Service Charge or NJ Sales Tax Menu selection due 3 weeks prior to event. Final guest count due 5 Business Days prior to event.