

# Buffet Menu

Vinwood Caterers offers a customized buffet menu exclusively for the discerning taste of our clientele. Our buffet menu is designed to offer many options to choose from when creating a bill of fare for your special occasion. The quality of food, presentation and service is of the same high standard as our plated dinner menu except, of course, it is buffet style. Our buffets, which are served by professionally attired staff, are presented with premium linen, silver serving pieces, high quality chaffing dishes and a fresh floral centerpiece of coordinating colors. The guest tables are fully serviced and formally set with attractive linen, china, flatware and stemware.

**The following menu options are available with our buffet menu package:**

- *Hors d' oeuvres selections (priced separately)*
- *A complete buffet menu*
- *Silver service coffee station*
- *Dessert station*

**The per person prices quoted include the following:**

- *Coordinating floral arrangements for the buffet*
- *Fully attired carving chefs*
- *Complete Wait staff*
- *Choice of china pattern*
- *Silver Flatware*
- *Stemware for the guest tables*
- *Floor length linen with Damask overlays*
- *Cake cutting and presentation*
- *On-site catering coordinator*
- *Unlimited catering consultation*
- *All gratuities and service fees*

The following menus are examples of our most popular food selections and services. However our staff of professionals can help you create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.



### *Buffet 1*

A Presentation of Homemade Breads and Rolls

Spring Green Salad

*Young greens tossed with traditional vegetables and aromatic herb dressing*

Chicken Piccata

*Lightly breaded then sautéed with Mediterranean capers, lemon, mushrooms and white wine*

Native Crab Stuffed Roulade of Sole

*Rolled Atlantic sole filled with a crab stuffing and highlighted with a Champagne Béchamel sauce*

Medley of Fresh Sautéed Vegetables

Wild Rice

#### Coffee and Dessert

Special Fruits and Berries

*A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream*

Silver Service Coffee Presentation

*Premium coffees and assorted herbal teas served from elegant silver urns*

### *Buffet 2*

A Presentation of Homemade Breads and Rolls

Spinach Salad

*Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette*

Lemon Pepper Linguine Rustica

Chicken Marsala

*Sautéed boneless chicken breast finished with imported Marsala wine, fresh mushrooms and sweet red peppers*

Herb Roasted Tenderloin of Beef

*Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream*

Steamed Asparagus

Red Bliss Potatoes

*Sautéed with garlic, parsley, shallots and cracked black pepper*

#### Coffee and Dessert

Chocolate Dipped Fruits

*Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé*

Silver Service Coffee Presentation

*Premium coffees and assorted herbal teas served from elegant silver urns*

### *Buffet 3*

A Presentation of Homemade Breads and Rolls

Caesar Salad

*With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons*

Roasted Garlic and Cheese Ravioli

*With a tomato-basil cream sauce*

Grilled Atlantic Tuna

*Thick tuna grilled over charcoal and accompanied by mango papaya chutney*

Herb Roasted Tenderloin of Beef

*Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream*

Medley of Fresh Sautéed Vegetables

Wild Mushroom Risotto

#### Coffee and Dessert

Special Fruits and Berries

*A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream*

Chocolate Dipped Fruits

*Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé*

Silver Service Coffee Presentation

*Premium coffees and assorted herbal teas served from elegant silver urns*

### *Buffet 4*

A Presentation of Homemade Breads and Rolls

Spring Green Salad

*Young greens tossed with traditional vegetables and aromatic herb dressing*

Caesar Salad

*With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons*

Tri Colored Tortellini

*Tossed with homemade Marinara sauce*

Red Currant-Glazed Stuffed Turkey

*Carved by the chef with a sage and red currant gravy*

Grilled Chilean Sea Bass

*Asian inspired fresh Chilean Sea Bass accented with traditional Japanese ingredients*

Roasted Leg of Lamb

*Leg of lamb roasted with savory thyme, garlic and shallots, accompanied by a mint aioli*

Grilled Vegetables

Herb Roasted Fingerling Potatoes

#### Coffee and Dessert

Bananas Foster or Cherries Jubilee

Silver Service Coffee Station

*Premium coffees and assorted herbal teas served from elegant silver urns*

## *Additional Buffet Selections*

### Entrees

Seared Ahi Tuna with Kiwi Mango Chutney  
Filet Mignon and Maine Lobster Tail  
Chilean Sea Bass with Miso Mustard Sauce  
Grilled Vegetable Lasagna  
Lotus Stir Fry  
Spring Chicken Breast Stuffed with Spinach and Chèvre  
Chicken Breast with Raspberry Red Wine Sauce  
Herb Crusted Chicken  
Roast Prime Rib of Beef with Au Jus  
Pan Seared Filet Mignon with Merlot Sauce  
New Zealand Baby Lamb Chops  
Duck Breast with Cumberland Sauce  
Hand Rolled Seafood, Chicken or Vegetable Crepes  
Grilled Swordfish with Cucumber Lime Salsa  
Roasted Boneless Leg of Lamb with Minted Aioli  
Grilled Chicken, Beef, Seafood or Vegetable Brochettes

### Salad

Spring Green Salad  
Classic Caesar Salad  
Spinach Salad  
Mesclun Green Salad  
Haricots Verts Belgian Endive and Mushroom Salad  
Insalata Caprese  
Boston Bibb Salad  
Salade a la Fleur  
Mesclun Greens with Red Grapes and Wasabi peas  
Baby Arugula Salad  
Summer Salad  
Harvest Salad

### Soups and Bisques

Seasonal Soup (Strawberry, Pumpkin, Roasted Root, etc...)  
Lobster Bisque  
Onion Soup Gratinee  
New England Clam Chowder  
Creamy Asparagus Soup  
Roasted Vegetable Soup  
Gingered Carrot Soup  
Gazpacho

## *Additional Buffet Selections*

### **Potato/Rice/Grains/Risotto**

*Baby Red Potatoes Sautéed with Shallots, Garlic and Cracked Pepper*

*Lemon Wild Rice*

*Wild and Brown Rice with Dried Cranberries*

*Rosemary Scented Roasted New Potatoes*

*Herb Roasted Fingerling Potatoes*

*Twice Baked Potato with Cured Bacon, Chives and aged Cheddar*

*Sweet Pea Risotto with Green Onion and Imported Parmesan*

*Seasoned Basmati Rice*

*Macadamia Nut Couscous*

*Smashed New Potato with Roasted Garlic and Caramelized Onion*

*Jasmine Rice*

*Lemon and Scallion Potato Puree*

*Wild Mushroom Risotto*

### **Vegetables**

*Medley of Fresh Sautéed Vegetables*

*Grilled Asparagus with Gorgonzola*

*Oven Roasted Vegetables with Garlic and Thyme*

*Sugar Snap Peas with Sweet Red Peppers*

*Zucchini Squash and Bermuda Onion*

*Steamed Asparagus with Lemon Butter*

*Baby Carrots with Fresh Dill*

*Broccoli with Hollandaise Sauce*

*Portobello Mushrooms sautéed in Garlic Butter*

*Fresh Green Beans with Roasted Cashews*

*Grilled Vegetables*

### **From the Atlantic**

*Maine Lobster Cakes with Red Pepper Cream*

*Fresh Cracked Lobster Cocktail*

*Maryland Crab Martini with Colorful Vegetables in Vodka Vinaigrette*

*Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce*

*Shrimp and Scallop Ceviche*

### **Pasta**

*Pumpkin Ravioli with a Mascarpone Sage Cream Sauce*

*Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce*

*Roasted Wild Mushroom Ravioli in a Port Wine Demi-glace*

*Angel Hair Pasta Tossed with Pesto*

*Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms*

*Lemon Pepper Linguine Rustica*

*Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce*

*Roasted Red Pepper and Goat Cheese Ravioli in a Parmesan Parsley Cream Sauce*

*Fettuccini Tossed with a traditional Alfredo Sauce*

*Tri Colored Tortellini with Homemade Marinara*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*