

## **DINNER BUFFET**

*All dinner buffets served with French Olive and Herb Rolls, Whipped Butter and a selection of our Chef's Favorite Pastries. Coffee and Tea service included.*



### **Salad and Soup Selection**

*Select 3*

Tender Baby Spinach and Watercress, topped with Mandarin Orange Sections, Sliced Button Mushrooms, Chopped Egg, Bacon and Red Onion with a Maple Dressing

The "Warwick" Salad - Mixed Greens, Crumbled Blue Cheese, Dried Cranberries, Toasted Walnuts and Sliced Dates with a Port Wine Vinaigrette

Vegetable Ratatouille with Chèvre Cheese

Sliced Fresh Mozzarella, Tomatoes and Basil Leaves, drizzled with Balsamic Syrup

Classic Caesar Salad with Croutons de Provence and Grated Pecorino Romano Cheese

Farfalle Noodles with Grilled Vegetables and Sun-Dried Tomato Pesto

Curried Rice Salad with Pineapple, Raisins and Slivered Almonds

Tabouleh with Fresh Mint, Cilantro and EVO

Grilled Radicchio Quarters dressed in a Fresh Mint Vinaigrette

Italian Harvest Antipasto Salad

Wild Mushroom Salad with Lemon Zest, Virgin Oil and Parsley

Marinated Orzo Pasta, Jumbo Crab, Spring Peas and Herb Oil

*Continued on next page*

Grilled Corn Chowder with Crispy Pancetta

Chicken and Shitake Mushroom with a Tarragon Broth

Butternut Squash and Apples, Sour Cream and Toasted Pecans

Fruit Gazpacho with Honey-lavender Yogurt

### **Entrée Selection**

Fire Roasted Heirloom Tomatoes, stuffed with Curried Couscous and Dates

Pan Sautéed Grilled Breast of Chicken with a Lemon Beurre Blanc

Center Cut Maple Valley Stuffed Pork Medallions with Avocado and Dried Cherries with a Bing Demi

Homemade Herb and Cheese Ravioli with Creamy Alfredo Sauce and Fried Leek Confetti

Herb Roasted Airline Chicken Breast with Summer Tropical Fruit and Cilantro Salsa

Braised Short Rib Coq Au Vin

Baked Chicken with Wild Mushrooms and Artichoke Hearts in a Champagne-Herb Beurre Blanc

Baked Eggplant Roulades, with Wild Mushrooms and Artichoke Hearts in a Saffron Herb Beurre Blanc

Pecan Crusted Chicken with an Apple Liqueur and Pommery Mustard Cream Sauce

Carrot and Ginger Crusted Salmon with a Soy Glace

Shrimp, Chicken, Clam and Andouille Sausage Étouffée with Dirty Rice

Baked Tilapia with Crab Crumbs and Tobiko with a Lemon Caper Sauce

Grilled Shrimp and Scallop Kebabs with Lime Zest Butter

Roasted Sirloin of Beef with au Poivre Sauce

Garlic Rubbed Rib Eye Steak with Sautéed Portabella Mushrooms and Crumbled Blue Cheese with a Caramelized Onion Demi-Glace



### **Additional Selections**

Pistachio Crusted Striped Bass with Mango Mint Relish

Roast Tenderloin of Angus Beef, with a Bordelaise Sauce

Maryland Style Crab Cakes with Jalapeno Corn Relish and "Warwick" Lamaze Sauce

*\$6.00 per guest additionally as a substitution*

### **Side Offerings**

*Select 3*

Roasted Fingerling Potatoes, Fresh Chives, Brie Cheese and Brown Butter

Potato Purée with Horseradish and Pancetta

Tuscan Polenta with Asiago Cheese and Truffles

Oven Roasted Yukon Gold Potatoes with Sage

Roasted Fingerling Potatoes with Fresh Herbs

Dauphine Towers with Fresh Garlic and Thyme

Green Beans with Roasted Vidalia Onions and Prosciutto

Wild Mushroom Ragout

Butter Steamed Seasonal Vegetables with Garlic and Herbs

Glazed Carrots with Brown Butter

Broccoli Rabe with Roasted Garlic and Vidalia Onions

Petite Buffet - **\$55.00 per guest for two entrees**

Grand Buffet - **\$60.00 per guest for three entrees**

Extraordinary Buffet - **\$65.00 per guest for four entrees**

