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Chairman’s Dinner Menus

**Dinner Buffet Option #1………………………………………………………….$49.00 per person**

Passed hors d’oeuvres:

* Crab cakes with a dollop of remoulade
* Puff pastry with caramelized onions and creamy feta cheese with a drizzle of balsamic glaze
* Seared sea scallop on tortilla scoop with a dollop of mango salsa
* Mini lamb chops
* Endive boats with crumbled gorgonzola and dried cranberries

Pasta Station (two 8 ft. banquet tables):

* Shrimp risotto finished with shaved parmesan
* Penne with spinach and roasted red peppers sautéed with roasted garlic and olive oil
* Pumpkin ravioli with grated nutmeg cream sauce

Carving Station (two 8 ft. banquet tables):

* Carved medium rare beef tenderloin with horseradish cream
* Root vegetable gratin
* Caesar salad with shaved parmesan and herbed croutons
* Crispy rolls and sliced peasant breads with plate of sweet butter

Dessert Station (two 8 ft. banquet tables):

* Assorted mini pick-up pastries\*
* Platter of sliced seasonal fruits and berries
* Coffee, decaffeinated coffee, and assorted teas\*

\*Option to have pastries and coffee passed rather than stationary at dessert station

**Dinner Buffet Option #2………………………………………………………….$47.00 per person**

Passed hors d’oeuvres:

* Grilled garlic shrimp with garlic lemon aioli
* Asparagus with smoked gouda puff
* Teriyaki marinated chicken tenderloin
* Assorted grilled pizza: fig and gorgonzola, fresh mozzarella with sliced tomato and fresh basil
* Popsicle lamb chops with berry compote

Small stationary display:

* Assorted imported and domestic cheeses with gluten free crackers, garnished with seedless grapes

Dinner Buffet:

* Carved beef tenderloin with horseradish cream
* Carved lemon herbed boneless chicken breast
* Grilled salmon filet with mango salsa
* Quartered red bliss potatoes with bowls of chive sour cream and butter
* Green beans
* Wild mixed greens with dried cranberries, champagne vinaigrette on the side
* Basket of crispy rolls with plates of sweet butter

Dessert:

* Assorted mini pick-up pastries
* Platter of sliced seasonal fruits and berries
* Coffee, decaffeinated coffee, and assorted teas