

By Carlton & Co.



BUFFET DINNER MENU SUGGESTIONS

PRICES BASED ON MINIMUM OF
50 GUEST AND ARE SUBJECT TO
CHANGE WITHOUT NOTICE

#1 Buffet Dinner

Butlered Hors d'oeuvres

Jumbo shrimp with fresh cocktail sauce
*Mini chicken Wellington w/ orange
marmalade and horseradish sauce*
Fresh lobster medallions
dipped in drawn butter on mini skewers

Main Buffet

*Sliced tenderloin of beef with fresh
horseradish and horseradish sauce*
Roasted new red potatoes
with caramelized onions
Roasted sugar snap peas
Crusted French roll

Desserts

Assortment of miniature desserts
or
Full sized dessert
your choice from brochure

Food cost @ \$ 42.00 per person

#2 Buffet Dinner

Butlered Hors d'oeuvres

Jumbo shrimp with fresh cocktail sauce
*Mini chicken Wellington w/ orange
marmalade and horseradish sauce*
Artichoke hearts stuffed w/Parmesan

Main Buffet

*Sliced tenderloin of beef with fresh
horseradish sauce*
*Jumbo lump Maryland crab cakes with
fresh tartar sauce*
Medley of roasted vegetables:
zucchini, squash, sugar snap peas,
bell peppers, onions
Roasted new red potatoes
Crusted French roll

Desserts

Assortment of miniature dessert
or
Full sized dessert
your choice from brochure

Food cost @ 48.00 per person

#3 Buffet Dinner

Butlered Hors d'oeuvres

Jumbo shrimp with fresh cocktail sauce
*Mini chicken Wellington w/ orange
marmalade and horseradish sauce*
Artichoke hearts stuffed w/Parmesan
Petite MD soft shell crabs
with tartar sauce

Main Buffet

*Sliced tenderloin of beef with fresh
horseradish and horseradish sauce*
*Fresh herb marinated and grilled
chicken breast with plum tomato*
and basil salsa
Penne pasta with toasted pine nuts,
assorted vegetables, basil
and a chervil vinaigrette
Mixed greens with artichoke hearts,
hearts of palm and a chervil vinaigrette
Crusted French roll

Dessert

Assortment of miniature desserts
or
Full sized dessert
your choice from brochure

Food cost @ 46.25 per person