

Buffet Menu

Fresh Garden Crudite's to include...

Cauliflower and Broccoli Florets, Blank and Green Olives, Red and Yellow Pepper Rings,

Carrot Sticks, Celery and Zucchini Sticks, Traditional Dipping Sauces.

Cold Displays

Sliced Seasonal Fresh Fruits, Grapes and Berries

Imported and Domestic Gourmet Cheeses

Fine Italian Sliced Specialty Meats

Black and Green Olives, Roasted Peppers

With Assorted Crackers, and Flat Breads

Assorted Gourmet Cold Appetizers

Seafood Salad, Deviled Eggs, Bean and Vegetable Salad, Grilled Vegetables,

Fresh Mozzarella and Tomatoes, Artichoke Salad, Mediterranean Olive Salad

Tri Color Pasta Salad and Eggplant Capanatta

Fresh Cold Seafood Station and Raw Bar (additional charge)

Hand Shucked Fresh Clams, Oysters on the Half Shell

and Peeled Jumbo Shrimp Cocktail

Fresh Sushi Station

(additional charges)

Hot Displays

To Be Presented in Silver Chafing Dishes

Chicken Marsala, Eggplant Rollitini, Stuffed Shells,
Fried Calamari, Stuffed Sole, Seafood Paella
& Broccoli Rabe with Italian Sausage
Oven Roasted Potatoes & Vegetables

Gourmet Pizza Station

Carving Station

Seared Peppered Loin of Pork

Smoked Turkey Breast

Prime Rib of Beef

Sauté Station

Seared Scallops with Garlic Infused Virgin Olive Oil

Shrimp Scampi in a White Wine Garlic Sauce

Pasta Station

Penne in a Vodka Sauce and Tri Color Tortellini Alfredo

The Tides Dessert Sampler and Cake of the Occasion

Fresh Baked Cookies, Fruit Tart and Brownies

Freshly Brewed Coffee, Tea & Espresso

or Viennese Table (additional charge)

