

Grand Buffet

(35 PERSON MINIMUM)

MARKET SELECTIONS

(Please select three) Traditional Caesar Salad

Fresh Field Greens Salad

Tomato & Mozzarella Salad

Homemade Potato Salad

Market Macaroni Salad

Marinated Mushrooms Salad

Tomato, Feta Cheese, Olive and Cucumber Salad

Israeli Couscous Salad

Deli Style Cole Slaw

ENTRÉE SELECTIONS

Herb Rubbed Pork Loin with Port Wine Reduction

Sliced Roast Sirloin with Green Peppercorn Sauce

Grilled Skirt Steak with Tomato Cilantro Salsa

Striped Pangasius White Fish with Lemon Beurre Blanc Sauce

Seared Filet of Salmon with Lobster Sauce

Herb Crusted Mahi-Mahi with Mango - Pineapple Salsa

Chicken Puttanesca

Chicken Breast with Diced Stewed Tomatoes, Capers, Onions, Olives

Chicken Marsala

with Sliced Sautéed Mushrooms,

Parsley & Marsala Wine

Chicken Francese

Egg Battered Boneless Breasts with Lemon, Parsley White Wine Sauce

ACCOMPANIMENTS

(Please select one starch & one vegetable) Herb Roasted Potatoes

Sheraton Fried Rice Shrimp, Ham, Egg, Peas

Vegetarian Fried Rice Egg, Peas, Corn

Whipped Potatoes

Herb Rice Pilaf

Haricot Verts Green Beans & Carrots

Broccoli & Cauliflower

Medley of Seasonal Vegetables

Chef's Selection of Complementary Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

Buffet with Two Entrées: \$41.00 Buffet with Three Entrees: \$45.00

Please Add 21% Service Charge & 8.875% NYS Tax

We Will Happily Customize Any Menu to Suit Your Personal Needs

🦬 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.



Asian-Western Dinner Buffet

(40 PERSON MINIMUM)

MARKET SELECTIONS

(Please select four)

Traditional Caesar Salad

Fresh Field Greens Salad

Panzanella Salad

Tomato & Mozzarella Salad

Homemade Potato Salad

Smoke Duck Breast Salad

Market Macaroni Salad

Couscous Salad

Marinated Mushrooms

Tomato, Cucumber, Feta Cheese Salad

Three Beans Salad

Buckwheat Soba Noodles with Seaweed Salad

ENTRÉE SELECTIONS

Chicken Picatta
Battered Breast of Chicken with Lemon
Caper Sauce

Filet of Salmon
With Shallot and Dill Lobster Sauce

Grilled Skirt Steak With Tomato Cilantro Salsa

Mediterranean Chicken Breast Onion, Olive, Red Sauce

Penne a la Vodka or Alfredo Sauce

Sa-cha Beef

Thinly sliced and stir fried with Peppers & Onions

Peking Style Pork Chop With Sweet and Sour Sauce

Salt and Pepper Fried Fish Filet

Sesame Chicken

ACCOMPANIMENTS

(Select One Starch and One Vegetable)
Italian Roasted Potatoes

Sheraton Fried Rice Shrimp, Ham, Egg, Peas

Whipped Potatoes

Rice Pilaf

Spinach Risotto

Sautéed Zucchini and Squash

Sautéed Green Beans and Carrots

Medley of Vegetables

Stir Fried Asian Vegetable

CHEF'S SELECTION OF COMPLEMENTARY DESSERTS

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, & Assorted Sodas

Buffet with Two Entrées: \$45.00 Buffet with Three Entrees: \$48.00

Please Add 21% Service Charge & 8.875% NYS Tax

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Plated Dinner

ALL ENTRÉES ARE SERVED WITH A SELECTION OF ROLLS WITH BUTTER

SALAD

(Please select one)

Garden Salad

Cherry Tomatoes, Frisée, Red Onion, Radish, & Cucumber with Balsamic Vinaigrette

Classic Caesar Salad Crisp Romaine, Creamy Caesar Dressing, Garlic Croutons and Parmesan

Tomato Mozzarella Salad Cherry Tomato, Pesto, Balsamic Glaze

ENTRÉES

(Please select two per dining experience) (add \$10 for Third Selection)

New York Strip Steak Potato Lyonnaise, Grilled Asparagus

Blue Cheese Crusted Filet Mignon Garlic Whipped Potatoes, Haricot Vert, Glaze Carrot, Bordelaise Sauce Chicken Piccata

Creamy Risotto, Sautéed Greens, Lemon Caper Sauce

Chicken Marsala

On Polenta, Grilled Asparagus

French Chicken Breasts

Artichoke, Tomato, Mushroom Ragout, Mash Potato

Atlantic Salmon

Herb Risotto, Sautéed Spinach, Chive Oil, Lobster Sauce

Mediterranean Sea Bass

Lentil, Braised Greens, Curry Beurre Blanc

Pork Tender Loin

Sweet Potato Purée, Sautéed Arugula, Apple and Raisin Pork Jus

DESSERT

(Please select one)

Individual New York Style Cheesecake

Chocolate Mousse Cake

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, & Assorted Sodas

\$55.00 per person

Please Add 21% Service Charge & 8.875% NYS Tax

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Healthy Dinner Buffet

(40 PERSON MINIMUM)

- ➡ Build your own Salad Bar Mixed greens, tomato, carrots, red onions Choice of dressing
- ₩ Grilled chilled vegetable platter
- Marinated mushrooms
- ₩ Grilled breast of chicken with lemon
- ₩ Grilled salmon with gremolata sauce

Steamed white rice

- Seasonal vegetables
- Sliced fresh fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$34 per person

Please Add 21% Service Charge & 8.875% NYS Tax

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age

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