# Special Occasion Buffet

#### Butler Style Hors D'oeuvres: (Choice of 8)

All items served with appropriate dipping sauces

Home Style Breaded Shrimp Baby Spring Rolls

Spinach & Mozzarella Stuffed Mushroom Caps

Terivaki Beef Sate

Mini Maryland Crab Cakes

Baby Vegetable Dumplings

Baby Latkes with Apple Puree Encrusted Mozzarella Baton

Tyropita (Feta Cheese Wrapped in Greek Filo Dough) Mini Franks-in a-Blanket

Fresh Mozzarella & Grape Tomato Sate

Raspberry Brie Puffs Samosas

Artichoke Skewers

Baby Lamb Chops (+\$2.00/person)

Scallops in Bacon Sushi (Surcharge based on selection)

## Choice of 2 Displays

Fresh Fruit & Cheese - Includes a sumptuous array of Domestic & Imported Cheeses arranged with delicately sliced Fresh Fruits and Assorted Crackers.

> Garden Crudités & Dip - A multitude of Garden Fresh Vegetables accompanied by our own special sauce for dipping

> Beefsteak Tomato Bruschetta – served with toasted Panini Bread

Marinated Grilled Vegetable Display

Fresh Whipped Cheddar & Port Wine Cheese served with a variety of gourmet crackers, flatbreads & crisps Hummus Display with Flatbreads & Pita

Hot & Cold Bruschetta Display – Garlic Shrimp, Traditional Tomato and Eggplant Companade (+\$3.95)

The Sherwood Chalet - Hosting only one affair at a time 11 Reinman Road Warren, NJ

908.754.7300

#### Dinner:

#### Choice of Salad:

Classic Spinach with creamy Bacon Dressing, Baby Field Greens with Balsamic Vinaigrette
Jersey Fresh Garden Salad, Traditional Caesars Salad
Beefsteak Tomato with Fresh Mozzarella drizzled with Extra Virgin Olive Oil & Fresh Basil

#### Buffet - Chafing Dishes: (Choice of 4)

Chicken Française, Marsala or Piccata

Chicken Capriccio topped with Prosciutto and Mozzarella in a Demi-Glace Sauce
Tenderloin Tips Au Poivre
Sausage & Peppers
Penne Pasta with Vodka Sauce

Rotini with Fresh Basil & Sun-Dried Tomatoes Tortellini Carbonara or Primavera

Filet of Sole with Crabmeat Stuffing Pan Roasted Potato Crusted Wild Alaskan Cod

Pan Seared Atlantic Salmon served with a Dijonnaise or Fresh Dill Cream Sauce

#### Carving Station: (Choice of 1)

Baked Virginia Ham - Dijonnaise Roast Breast of Turkey- Cranberry/Apple Relish \*Filet Mignon with Béarnaise or Bordelaise (+\$4.00/person)

Roast Pork Loin with Apple Puree \*Prime Rib of Beef with Horseradish Sauce (+\$3.50person)
Roast Top Round or Sirloin of Beef Corned Beef Pastrami

\* Roast Leg of Lamb Crispy Boneless Breast of Duck served in the Peking style

Chef's Selection of Seasonal Fresh Vegetables

Roasted Red Bliss Potatoes or Garlic Mashed Potatoes

# Choice of Dessert

Classic Cannoli Fruit Tart Mixed Berries Tart

Mouth-watering Napoleon Delectable Cream Puff Molten Lava Cake Creamy Éclairs

Custom Sheet Cake Make Your Own Sundae Peach Melba

Premium Regular and Decaffeinated Coffees, Assorted Herbal and Decaffeinated Teas

## All White Gloved French Service

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