

Dinner Buffets

20 person minimum

Package includes Fresh Baked dinner rolls, butter, choice of hot or cold beverage service, salad, starch, vegetable and dessert. China & linen service is included. Staff arrive 2 hours prior to the contracted start time to begin setup unless otherwise indicated. Server charges included for 2 hour event service. Contact a catering rep for overtime fees should your event extend beyond 2 hours.

1 Entree - \$22

2 Entrees- \$25

3 Entrees - \$28

Entree Selections

Poultry

- Grilled Lemon-Pepper Chicken
- Chicken Stir-fry with White Rice
- Chicken Osso Bocco
- Chicken Roulades with Brie & Caramelized Onion
- Chicken Francese
- Chili-Lime Roasted Chicken Breast
- Gluten Free Grilled Chicken Breast with Seasonal Salsa
- Sliced Turkey with Brown Gravy

Seafood

- Roasted Black Sea Bass with Tomato Coulis
- Ginger-Sesame Salmon
- Tilapia Reese
- Potato Crusted Cod Veloute
- Seafood Paella with White rice, Shrimp, Mussels, Scallops
- Fried Shrimp with Cocktail & Tartar Sauce
- Extra Fancy Jumbo Lump Crab Cakes-\$4. Additional per person
- Baked Grouper with Romesco Sauce

Beef, Lamb & Pork

- Sliced Marinated Flat Iron Steak
- Teriyaki Beef Stir Fry
- Beef Tips in Hunter Sauce
- Beef Empanadas
- Pork Loin with Chutney
- Grilled Skirt Steak with Moroccan Spice Rub
- Lamb Tagine
- Boneless Braised Beef Short Ribs

Vegetarian-Vegan

- Vegan Israeli Couscous Stuffed Pepper
- Vegan Orzo & Red Lentil Stuffed Portobello
- Eggplant Rollantine
- Lentil Curry with Eggplant & Tomato over Basmati Rice
- Grilled Vegetable Lasagna
- Grilled Polenta Cakes with Wild Mushroom Ragout
- Vegan Himalayan Red Rice with Zucchini & Shiitake Mushrooms

- Vegan Wild Mushroom & Artichoke Ragout with Cumin Roasted Chickpeas & Wilted Spinach

Salad Selections

Select two:

- Mixed Greens, Tomato & Cucumber with Signature Vinaigrette
- Baby Spinach with Feta, Mandarin Oranges & Honey-Vinaigrette
- Caesar Salad
- Asian Noodle Salad
- Arugula, Red Onion & Mozzarella Salad with House Vinaigrette
- Pasta Salad Primavera
- Cucumber & Dill
- Mediterranean Couscous Salad
- Green Bean & Roasted Red Peppers
- Cumin Scented Quinoa & Black Rice Salad
- Asian Slaw

Side Dishes

Select two:

- Herb Roasted Potatoes
- Mashed potatoes
- Harvest Blend rice
- Au Gratin Potatoes
- Seasonal Mixed vegetables
- Grilled Baby Bok Choy
- Sweet Potato Fries
- Roasted Butternut Squash
- Moroccan Couscous with Apricots & Almonds
- Creamy Asiago Polenta

Dessert Selections

Select two:

- Assorted Layer Cakes
- Rutgers Famous Brownies & Bakeshop Cookies
- Chocolate- Hazelnut Torte
- Gluten Free-Flourless White Chocolate Cake
- Seasonal Fresh Fruit
- Mixed Berry Tart
- Chocolate-Raspberry Mousse Tear Drop
- Lemoncello Squares
- Assorted Sweet Street Bars

- Client to arrange for 4-8ft tables
- Catering staff will arrive approx. 2 hours pre-event to begin setup.