

Buffet Dinner Options

FISH ENTRÉE

Roasted Local Haddock with Citrus Parsley Butter and Toasted Almonds

Roasted Local Haddock with Mango and Cucumber Salsa

North Atlantic Cod with a Parsley Almond Pesto

North Atlantic Cod with Tomato-Olive Provencal Sauce

Chatham Hake with a Light Thai Coconut Curry

Swordfish Shish Kebab with Olive Oil Lemon Sauce

Cornbread and Scallop Stuffed Flounder with Lemon Beurre Blanc

Roasted Halibut on a bed of Spinach with Champagne Cream

Moroccan-Style Roasted Cod

Roasted Red and Yellow Pepper, Kalamata Olives & Orange Zest Salsa

Roasted Organic Salmon with Lemon Dill Sour Cream

Miso and Ginger Poached Atlantic Salmon on a bed of Baby Spinach

Lightly Blackened Grilled Salmon with Cucumber Yogurt Sauce

Ancho Rubbed Grilled Salmon with Grilled Pineapple Salsa

Butter Poached New England Lobster Tails

Lobster Rolls with Iggy's Homemade Brioche

Wellfleet Littlenecks and Chatham Mussel in a Citrus Herb Broth

Seafood and Chorizo Paella

(Local Mussels and Littlenecks, Calamari and Shrimp)

PORK ENTRÉE

Herb Crusted Pork Tenderloin with Cranberry Orange Chutney

BBQ Pork Ribs with our Tangy Mustard BBQ Sauce

Sausage, Peppers and Onions

BEEF ENTRÉE

Red Wine and Garlic Marinated Grilled Beef Tenderloin with Five-onion Marmalade

Grilled Beef Tenderloin with Gorgonzola, Caramelized Onion Butter

Grilled Beef Tenderloin with Wild Mushroom Port Wine Sauce

Grilled Beef Tenderloin with Bordeaux Demi-Glace

Grilled Beef Tenderloin with Herb and Caramelized Onion Puree

*Grilled Flank Steak with Chimmi Churri Sauce (An Argentinean Parsley Garlic Sauce)
On a Bed of Romaine*

Jack and Coke Grilled Sirloin Steak Tips

Pesto Crusted Beef and Vegetable Kebabs

Bordeaux Braised Beef Short Ribs

Ancho Chili Braised Beef Short Ribs

CHICKEN ENTRÉE

*Grilled Mediterranean Chicken served over Wilted Swiss Chard
crumbled feta & oven-dried cherry tomatoes*

Locally Raised Truro Chicken, Oven-Roasted and Herb Crusted

*Bell and Evans Herb Roasted Chicken Quarters
(air-chilled, hormone and antibiotic free)*

Pan-Seared Chicken Breasts with Wild Mushroom Marsala Sauce

Cosmos Grilled Chicken Piccata

Braised Moroccan Chicken with Green Olives and Preserved Lemons

Chicken Roulade with Artichokes and Spinach

Grilled Chicken with a Creamy whole Grain Mustard Sauce

Jamaican Jerk Chicken with Grilled Pineapple Salsa

Grilled Chicken with our Tangy Mustard BBQ Sauce

Turkish Chicken Stuffed with Rice, Walnuts, and Herbs

Grilled Chicken and Vegetable Kebabs with Peanut Sauce

Lemon and Garlic Grilled Chicken and Onion Kebabs

VEGETARIAN ENTRÉE

Assorted Locally Made Fresh Raviolis—many flavors to choose from:

Spinach Ravioli w/ Fresh Tomato Basil Sauce

OR

Butternut Squash and Parmesan Ravioli w/ Sage Brown Butter, Oven-Dried Tomatoes and Asiago Cheese

OR

Wild Mushroom Ravioli w/ Basil Butter, Caramelized Onions and Asiago

Herbed Polenta Gratin

Wild Mushrooms, Caramelized Onions, Roasted Garlic, Tomato Sauce & Asiago Cheese

Grilled Vegetable Kebabs

BBQ Tofu and Vegetable Kebabs

Sesame Noodle Salad with Edamame, Snow Peas and Scallions

Grilled Tofu Triangles

VEGETABLE

Steamed Broccoli with Garlic, Lemon and Extra Virgin Olive Oil

Grilled Vegetable Platter

Asparagus, Summer Squash, Red Peppers, Portobello Mushrooms & Red Onion

Sautéed Garlic Green Beans

Blanched Asparagus with Shallot Lemon Vinaigrette

Sautéed Green Beans with Oven-Dried Cherry Tomatoes and Crumbled Feta Cheese

Grilled Zucchini, Yellow Squash and Red Onions with Balsamic Reduction

Roasted Fall Vegetables

Butternut Squash, Baby Potatoes, Onions, Brussel Sprouts, Carrots and Parsnips

Sautéed Rainbow Chard and Shitake Mushrooms

Corn on the Cob

STARCH

Creamy Mashed Potatoes OR Scallion Mashed Potatoes

Potato Gratin

Summer Rice Salad with Roasted Vegetables and Garden Herbs

A Medley of Roasted Potatoes with Extra- Virgin Olive Oil and Fresh Rosemary

Mixed Grain Pilaf with Toasted Almonds and Fresh Parsley

Asiago Risotto Cakes

Mixed Grain Stuffed Zucchini

GREEN SALAD

*Garden Green Salad with Citrus Shallot Vinaigrette
English Cucumbers, Carrots, and Walnuts*

*Garden Green Salad with Balsamic Vinaigrette
English Cucumbers, Dried Cranberries, Pecans and Gorgonzola*

*Romaine Hearts with Balsamic Vinaigrette
Orange Segments, Toasted Almonds and Goat Cheese*

Fresh Mozzarella, Cherry Tomato and Baby Arugula Salad with Basil Vinaigrette

*Baby Spinach Salad with Champagne Vinaigrette
Feta Cheese, Orange Segments, English Cucumber and Toasted Pecans*

*Romaine Hearts, Endive and Radicchio with Citrus Shallot Vinaigrette
Cherry Tomatoes, Goat Cheese and Homemade Garlic Croutons*

Caesar Salad with Homemade Croutons and Shaved Asiago

*Baby Arugula Salad with Goat Cheese, Candied Pecans and Strawberries
Balsamic and Cape Cod Honey Vinaigrette*

OTHER SALAD

Corn, Cherry Tomato and Basil Salad

Corn and Edamame Succotash

Orzo Salad with Baby Spinach, Cherry Tomatoes, Kalamata Olives, Parsley and Feta

Israeli Couscous and Roasted Vegetable Salad

Traditional Red Bliss Potato Salad

*Roasted Mediterranean Salad with Roasted Sweet Potato, Red Bliss Potato and Red Onions
Kalamata Olives, Feta and Parsley in a Red Wine Vinegar Dressing*

Chopped Fall Salad

Shaved Brussel Sprouts and Kale, Dried Cranberry, Walnuts and Feta Cheese

Mixed Grain Salad with Roasted Vegetables

Summer Wheat Berry Salad with Green Beans, Parsley and Lemon

Moroccan Carrot Salad

Sesame Noodle Salad

Tabbouleh

Pesto Pasta with Roasted Zucchini and Corn and Cherry Tomatoes