

# BUFFET SELECTIONS

## A Taste of Italy Buffet- \$35++per person

### Tray Passed Hors d'Oeuvres (Please Select One)

- Classic Tomato and Garlic Bruchetta
- Farmers Brushetta with Goat Cheese, Sun Dried Tomatoes and Red Onion
- Caprese Brushetta with fresh basil, tomato, buffalo mozzarella and olive oil
- Mini Individual Assorted Pizzas (Cheese, Pepperoni and Vegetarian)
- Proschutto Wrapped Melon Lollipops
- Roasted Mushroom Caps Stuffed with Vegetables

### Buffet

- Caesar salad with hearts of romaine, crumbled parmesan, garlic croutons and BHCC's famous caesar dressing
- Fresh Seasonal Domestic and Tropical Fruits and Berries Presented on a Mirror and Accompanied by Homemade Orange Zest Whipped Cream
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce

- **Made to order Pasta Station**

Each Pasta Station is accompanied by a friendly chef ready to make your custom order pasta. Included on the buffet is Sliced Mushrooms, Sun-Dried Tomatoes, Olives, Fresh Parmesan, Minced Garlic, Artichoke Hearts, Fresh Basil, Fresh Tomatoes and Toasted Pine Nuts

Select Two Pastas and Three Sauces

- Fusilli, Lemon Pepper Linguini, Angel Hair, Penne, Fettuccine, or Spinach Fettuccine
- Alfredo, Marinara, Pesto, Beef or Turkey Bolognese, Rosemary Garlic Butter, White Wine Basil

### Dessert (Please Select One)

- **Ice Cream Sundae Buffet**  
Vanilla-bean Ice-Cream, Chocolate Ice-Cream, homemade Whipped Cream, Maraschino Cherries, Chopped Nuts, Sprinkles, M&M's, Waffle Cones, Classic Hot Fudge and Butterscotch
- **A Lovely Assortment of Petit Fors \$8++ per person**  
Including Assorted Petit Fors, Carrot Cake Squares, Lemon Essence Squares, Assorted Cheesecake Squares, Tea Cookies and Brownies

*Freshly baked bread, creamery butter,  
locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*

20% Service Charge & 9.75% Sales Tax Applies To All Food & Beverage  
All Selections can be customized to best suit the need of your event. Please consult your event catering coordinator for a quote

# BUFFET SELECTIONS

## The Cheviot Buffet- \$38++per person

### Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

### Buffet

Please Select One Salmon Entree

- **Grilled Salmon in a Lemon-Butter-Caper Sauce**
- Baked Salmon Filet with Sun Dried Tomato and Brown Butter Sauce
- Grilled Salmon Marinated in Teriyaki with Sweet Golden Pineapple

Please Select One Chicken Entree

- Stuffed Free Range Chicken Breast with Sautéed Garlic, Spinach and Shallots in a Chardonnay Sauce
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce
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Three Accompanied Salads

- **Classic Caesar Salad** Crisp Romaine with garlic croutons served with Caesar dressing
- Caprese Salad with Fresh Roma Tomatoes, Buffalo Mozzarella, and whole leaf Basil Drizzled in Extra Virgin Olive Oil
- Fusilli Pasta with Mushroom, Broccoli, and Sun dried Tomatoes Lightly tossed in a Olive Oil and White Wine Sauce

Please Select One Starch

- Rosemary Roasted Potatoes, Almond Wild Rice, Israeli Couscous with Saffron, Garlic or Rosemary Mashed Potatoes, Creamy Corn Polenta

Please Select One vegetable

- Grilled Locally Grown Seasonal Vegetables, Steamed Locally Grown Seasonal Vegetables, Steam Asparagus (seasonal item Nov through Mar), Glazed Baby Carrots, Braised Haricot Vert ( Blue Lake Green Beans)

Dessert Buffet\_\_\_\_\_

- **A Lovely Assortment of Petit Fors**  
The Chef's Selection of handcrafted Petit Fors, Cakes and Pastries designed to best suit your menu choices
- **Fresh Fruit Array**  
A Beautiful Array of Fresh Seasonal Domestic and Tropical Fruits and Berries Presented on a Mirror and Accompanied by Homemade Orange Zest Whipped Cream

\*Freshly Brewed Iced Tea, Old Fashioned lemonade, Freshly Brewed Coffee, and selections of fine herbal teas are included

# BUFFET SELECTIONS

**Fiesta Margarita Buffet-** \$42++per person  
(40 guests Minimum)

## Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

## Buffet

Fresh Baha-Style Tamale Station (Select Three of the Following)

- Black Bean with Jalapeno Jack Cheese & Scallion
- Blue Corn with Green Chile & Monterey Jack Cheese
- Chicken Breast & Mango Habaneras Sauce
- Grilled Chicken & Anaheim Green Chile with Cilantro

Fresh Sauce Selections *Select Two of the Following*

- Mango-Habanero Barbeque, Roasted Corn Chile, Tomatillo or Tomato Chipotle Chile

“Create Your Own” Fajita Station

- Beef Fajitas, Chicken Fajitas, Cool Sour Cream, Fresh Homemade Salsa, Shredded Lettuce, and Warm Flour Tortillas

“Create Your Own” Fish Taco Station

- Cod Fish, Cool Sour Cream, Homemade Fresh Grilled Vegetable Salsa, Fresh Lime Wedges, Shredded Lettuce, and Warm Green and Red Corn Tortillas

Fiesta Station

- Savory Mexican Rice
- Traditional Mexican Beans
- Homemade Rainbow Colored Tortilla Chips
- Fresh Homemade Salsa
- Chunky Guacamole

Fresh Fruit Array

- A Beautiful Array of Fresh Seasonal Domestic and Tropical Fruits and Berries Presented on a Mirror and Accompanied by Homemade Orange Zest Whipped Cream

## Dessert Buffet

Please Select Three

- Warm Belgian Chocolate-Raspberry Tamales - with Raspberry Coulis
- Coconut Cream Layer Cake
- Coconut-Coated Fried Bananas - with Bittersweet Chocolate Sauce
- Death By Chocolate Cheesecake
- Refreshing Key Lime Mousse Pie

*Freshly baked bread, creamery butter,  
locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*

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# BUFFET SELECTIONS

## The BBQ Buffet- \$45++per person

### Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

### Buffet

#### "Fresh off the Grill" Station

- Dry Rubbed BBQ Beef Ribs or Balsamic and Red Wine Marinated Skirt Steak
- B-B-Q Quarter Chicken
- All Beef Hamburgers
- All Beef Kosher Hot Dogs

#### Traditional Sides (Please Select Four Items)

- Seasonal Grilled Vegetables
- Slow-Cooked Baked Beans
- Pasta Primavera Salad
- Corn on the Cob
- Baked Potatoes with Sour Cream & Chives
- Mixed Green Garden Salad With Cucumbers, Tomatoes, Shredded Carrots served with Assorted Dressing (Ranch, Vinaigrette, Blue Cheese, Creamy Herb, Thousand Island)
- Garlic Bread, Rolls and Butter

#### Dessert (Please Select Two Options)

- **Ice Cream Sundae Buffet**  
Vanilla-bean Ice-Cream, Chocolate Ice-Cream, homemade Whipped Cream, Maraschino Cherries, Chopped Nuts, Sprinkles, M&M's, Waffle Cones, Classic Hot Fudge and Butterscotch
- **A Lovely Assortment of Petit Fors**  
The Chef's Selection of handcrafted Petit Fors, Cakes and Pastries designed to best suit your menu choices
- **Fresh Fruit Array**  
A Beautiful Array of Fresh Seasonal Domestic and Tropical Fruits and Berries Presented on a Mirror and Accompanied by Homemade Orange Zest Whipped Cream
- **Old Fashioned Baked Items**  
A Variety of Double Chocolate Fudge Brownies, Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia Nut and Tea Cookies

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locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*

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# BUFFET SELECTIONS

## The Signature Buffet- \$52++ per person

### Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

### Buffet

#### Please Select One Fish Entree

- Grilled Swordfish Steak with Wild and Exotic Mushrooms and Spring Onions
- Halibut Baked with Tomatoes, White Wine, Green Garlic, Black Olives and Thyme
- Herb Crusted Sea Scallops with a Salad of Baby Spinach, Mache and Water Crest, dressed in a White Truffle Vinaigrette
- Grilled White Fish with Chive and Chevre Butter Sauce with Crispy Leek Strands

#### Please Select One Chicken Entree

- Stuffed Free Range Chicken Breast with Sautéed Garlic, Spinach and Shallots in a Chardonnay Sauce
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce
- Herb Marinated Free Range Chicken with Roasted Onion Tapenade

#### Please Select One Beef Entree

- Grilled Marinated Flank Steak with Caramelized Onions and Sautéed Wild Mushrooms
- New York Strip Steak with Dijon Mustard and Garlic Ju
- Grilled Natural Rib Eye with Balsamic and Cabernet Reduction
- Filet Mignon with Merlot Sauce

#### Three Accompanied Salads

- **Classic Caesar Salad** Crisp Romaine with garlic croutons served with Caesar dressing
- Caprese Salad with Fresh Roma Tomatoes, Buffalo Mozzarella, and whole leaf Basil Drizzled in Extra Virgin Olive Oil
- Fusilli Pasta with Mushroom, Broccoli, and Sun dried Tomatoes Lightly tossed in a Olive Oil and White Wine Sauce

#### Please Select One Starch

- Rosemary Roasted Potatoes, Almond Wild Rice, Israeli Couscous with Saffron, Garlic or Rosemary Mashed Potatoes, Creamy Corn Polenta

#### Please Select One Vegetable

- Grilled Locally Grown Seasonal Vegetables, Steamed Locally Grown Seasonal Vegetables, Steam Asparagus (seasonal item Nov through Mar), Glazed Baby Carrots, Braised Haricot Vert ( Blue Lake Green Beans)

#### Dessert Buffet

- Chef's Signature Collection  
The Chef's Selection of handcrafted Petit Fors, Cakes and Pastries designed to best suit your menu choices. Items include Chocolate Fondant, Assorted Cheesecakes and Mousses, Tarts, Chocolate Dipped Strawberries and Seasonal Fresh Fruits

*Freshly baked bread, creamery butter,  
locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*  
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