

\$32.00 per person based on 30 or more guests
Grill not included. Chef \$45/hr., server \$35/hr.

Hamburgers & Cheese burgers. Buns, Garden tomatoes, crisp lettuce, Bermuda onion slices,
Sabretts: Sauerkraut, Relish, ketchup and mustard
Slow Grilled Rustic Rubbed Chicken cutlets w/ sweet sesame sauce
Sedona Salad: mixed greens, dried cranberries, walnuts, Monterey jack cheese, dijon vinaigrette
Choose any two: Macaroni or Red potato salad, Farfalle lemon-Parmesan, Quinoa salad
Avocado-Corn-Tomato salad
Freshly baked Blueberry pie and chocolate chip cookies
Coffee and Lemonade and accoutrements, paper cups & clear plastic
All plastic plates and flatware, dinner napkins

Armonk Buffet

\$37.00 per person based on 30 or more guests
Grill not included. Chef \$45/hr., server \$35/hr.

Cocktail Shrimp Ice Bowl
Gorgonzola Walnut salad with Dijon Vinaigrette
Grilled sliced sirloin tossed w/ yellow and red bell peppers
Poached Salmon fillet with creamy dill sauce
Chicken Francese or Marsala w/ brown rice
Roasted Brussels sprouts, red bell peppers, cauliflower, butternut squash, w/herbs and garlic
Bow ties w/ basil and Balsamic condimente dressing
Avocado-Corn-Tomato salad
Coffee with all accompaniments and assorted dessert basket
All plastic plates and flatware, napkins

Armonk by the Sea

\$42.00 per person based on 30 or more guests. Chef \$45/hr. server \$35/hr.

An assortment of fresh fish and shellfish marinated and grilled to perfection utilizing La Mer's Yakitori and Lemon Herb marinades, Mango Salsa and Cedar Planks to create an aromatic Seafood feast!
Riviera Salad
Caesar salad with bowties and yellow & red cherry heirloom tomatoes
Swordfish, Tuna, Salmon, diver Sea Scallops, Colossal Shrimp,
Beer Steamed Clams and Prince Edward Island Mussels in Garlic & Parsley sauce
Roasted New Potatoes
Grilled garlic and herb Summer Vegetables
Mini Ciabatta & mini Brioche
Brownies, lemon bars, chocolate chip cookies, mini canolis, rainbow bars
Berry salad
Coffee and Lemonade, all accompaniments, paper cups & clear plastic cups
All plastic plates and flatware, napkins

Buffet Roma

\$29.00 per person based on 30 guests or more. Chef \$45/hr. server \$35/hr.

Baby Heirloom Tomato & Boccincino salad with basil and Balsamic condimente dressing
Caesar Salad w/ croutons and grape tomatoes
Baked Clams
Mini Eggplant Rollotinis in Marinara or fresh pasta Lasagna
Sausage and Peppers
Shrimp scampi over Linguine
Chicken Marsala w/ brown rice pilaf
Penne and Tomato Basilica or ala Vodka
Roasted Brussels sprouts, red bell peppers, cauliflower, butternut squash, w/herbs and garlic
Garlic Bread
Coffee and Mini Cannolis, rainbow bars, cream puffs, lemon bars
All plastic plates, cups and flatware, napkins

Picnic Barbeque

\$29.00 per person based on 30 guests or more. Chef \$45/hr. server \$35/hr.

Summer heirloom tomato & vegetable salad
Slow Grilled Garlic- Herb boneless Chicken breasts
Cedar smoked Barbeque St. Louis Spare Ribs
Grilled Soy-Rustic Flank Steak
Cheese Tortellini Red Bell Pepper in parsley and garlic dressing
Cole slaw and New Potato salad
Corn on the Cob
Crusty Sliced Bread
Iced Tea & Blueberry or Apple Pie, chocolate chip cookies
All disposable plates, cold cups, flatware, napkins

Easy Pickings

\$ 24.00 per person based on 30 guests or more. Pick up only.

Mini Sandwiches and Wraps
Ham & Swiss w/ Dijon mayo | Tomato-basil-mozzarella | Turkey w/ Raspberry Honey-Mustard
Crudit e
Homemade Tortilla chips and Pita chips with or Lemon hummus and Garlic-Kale dip
Cold sliced Charcuterie, dried fruits & Cheeses, fresh baguette
Vegetable Cous Cous
Bowtie garlic and Lemon-Parmesan salad
Curry Chicken and Raisin Salad w/ sliced baguette
Garlic Herb seared salmon mini portions w/ creamy dill
Fruit & Berry salad. Dessert Platter

All items subject to availability. Prices may change without notice.