

Main Street Buffet Grill

\$29.00 per person based on 30 or more guests
Grill not included. Chef only, no busing.

Hamburgers & Cheese burgers :

Accompaniments: 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

Any two: Macaroni or Red potato salad, Farfalle lemon-Parmesan

Avocado-Corn-Tomato salad

Freshly baked Blueberry pie and chocolate chip cookies by Beascakes of Armonk

Coffee and Iced tea and accoutrements, paper cups

All plastic plates and flatware, dinner napkins

Armonk Buffet

\$29.00 per person based on 30 or more guests
Grill not included. \$34/pp w/ Chef only, no busing.

Cocktail Shrimp Ice Bowl

Gorgonzola Walnut salad with Dijon Vinaigrette

Grilled sliced sirloin tossed w/ yellow and red bell peppers

Cold Garlic-Herb seared Salmon fillet with creamy dill sauce

Chicken Marsala w/ brown rice

Roasted Brussels sprouts, red bell peppers, cauliflower, butternut squash, w/herbs and garlic

Bow ties w/ basil and Balsamic condiment dressing

Avocado-Corn-Tomato salad

Coffee and Toffee-bit brownies with all accompaniments

All plastic plates and flatware, napkins

Armonk by the Sea

\$34.00 per person based on 30 or more guests, \$39 w/Chef only, no busing.

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!

Calamari and Scungilli salad

Caesar salad with bowties and yellow & red heirloom tomatoes

Swordfish, Tuna, Salmon, diver Sea Scallops, Colossal Shrimp,

Clams and Prince Edward Island Mussels

Saffron Rice

Grilled garlic and herb Summer Vegetables

Mini Ciabatas & mini Brioche

Brownies, lemon bars, chocolate dipped strawberries

Coffee and iced tea, all accompaniments, paper cups

All plastic plates and flatware, napkins

Buffet Roma

\$22.00 per person based on 30 guests or more. Pick Up. Chef Additional \$5 pp

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

Sausage and Peppers OR Shrimp scampi over Bowties

Chicken Marsala w/ brown rice pilaf

Roasted Brussels sprouts, red bell peppers, cauliflower, butternut squash, w/herbs and garlic

Penne and Tomato Basilica

Garlic Bread

Coffee and Mini Cannolis

All plastic plates, cups and flatware, napkins

Picnic Barbeque

\$27.00 per person based on 30 guests or more. Includes Chef. No busing.

Summer heirloom tomato & vegetable salad

Slow Grilled Garlic- Herb Chicken breasts

Cedar smoked Barbeque St. Louis Spare Ribs

Grilled Soy-Rustic Flank Steak

Cheese Tortellini Red Bell Pepper and parsley Mayonnaise

Cole slaw and New Potato salad

Corn on the Cob

Crusty Sliced Bread

Iced Tea & Blueberry or Apple Pie

All disposable plates, cold cups, flatware, napkins

Easy Pickings

\$ 20.00 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 

Tortilla chips and water crackers with or Black Bean dip and Spinach dip

Cold sliced Sausage, Hummus & Cheese spreads

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

Berry and cookie Platter