



Summer Buffet Dinner

APPETIZER STATION

Individual Vibrant Crudités | Creamy Lemon Parmesan Dip
Specially Selected Imported and Domestic Cheeses
Vermont Cheddar | Fruit-Topped Brie | Sharp Provolone | Blue Cheese Roulade
Mediterranean Hummus | Crumbled Feta | Cucumbers | Tomatoes | Kalamata Olives
Sliced Carrots | Cucumbers | Crackers | Flatbreads
Local Honey | Seasonal Jams | Fresh Fruits

HORS d'OEUVRES PASSED TO YOUR GUESTS

Olde Bay Crab | Parmesan Stuffed Mushrooms
Mini Hot Buttery Lobster Rolls | Fresh Lemon
Sweet Pea Hummus in a Cucumber Cup | Radish Decor
Watermelon Feta Skewers | Basil Chiffonade | Balsamic Drizzle
Pulled Pork Sliders | Rainbow Slaw

MAIN COURSE

Baby Greens | Dried Cranberries | Apples | Shaved Parmesan Cheese | Candied Pecans
Lightly Dressed in Honey Balsamic Vinaigrette
Sautéed Green Bean | Blistered Tomatoes
Smashed Whole Roasted Yukon Potatoes | Chives
Tender Chicken Marsala | Sautéed Mushrooms
Shrimp and Scallop Stuffed Sole | Lobster Cream Sauce
Parker House Rolls | Whipped Butter

SWEET SPOT

A Beautifully Decorated Buttercream Tiered Wedding Cake
Freshly Brewed Coffee | Selection of Harney and Sons Teas