
rejery

buffet menu



# st. paul's buffet 

hors d'oeuvres (included)
seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)

## additional hors d'oeuvres (choose three):

spinach \& feta hummus on a fried pita chip (butler service)
watermelon \& goat cheese with a balsamic drizzle (butler service)
creamy cheese ball with green onion \& cheddar cheese topped with a crispy wonton chip (butler service) crisp asparagus \& prosciutto canapés with balsamic reduction (butler service) smashed avocado \& cherry tomato crostini (butler service)

## salads (choose two):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
served with freshly baked local breads \& in-house whipped honey butter

## sides (choose three):

crisp green beans with lemon essence \& toasted almonds roasted red skin potatoes with garlic \& rosemary roasted carrots with chipotle honey butter glaze roasted fingerling potatoes tossed with olive oil \& garlic roasted vegetables \& penne pasta tossed in a white wine cream sauce, topped with fresh basil \& shaved parmigiano reggiano cheese baked ziti pasta bolognese

## carving station (included):

carved london broil with horseradish cream sauce, humboldt fog blue cheese cream sauce \& cabernet demi-glace (carved tableside)
additional entree (choose one):
grilled airline chicken breast oven-roasted tilapia smoked turkey breast
with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia- capers \& dill cream sauce or mango buerre blanc sauce; turkey- cherry compote or apple brandy demi-glace
*sales tax \& 24\% service charge will be added to all 2023 final bills


## hors d'oeuvres (included)

seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)
additional hors d'oeuvres (choose three, may choose from st. paul's buffet):
antipasto skewer with fresh mozarella, pepperoni, cherry tomaoto \& green olive (butler service) walnut, bacon \& goat cheese on an apple chip (butler service)
fried grippo mac n cheese with a sriracha ranch (butler service) rustic beef carpaccio bruschetta with wild arugula \& truffle aioli topped with shaved parmigiano reggiano cheese (butler service)

## salads (choose two):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing
caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts \& feta cheese with pomegranate champagne vinaigrette
served with freshly baked local breads \& in-house whipped honey butter

## sides (choose three, may choose from st. paul's buffet):

crisp broccolini with roasted garlic oil, lemon essence \& toasted almonds
smoked ancho chili rice with golden raisins, scallions \& roasted red pepper
roasted garlic \& chive mashed potatoes
fettuccine pasta with chipotle marinated shrimp \& roasted red bell peppers in a tomato vodka sauce
colleen's grippo dusted mac n'cheese
carving station (included):
carved prime rib with horseradish cream sauce, humboldt fog blue cheese cream sauce \& cabernet demi-glace (carved tableside)

## additional entree (choose one):

grilled airline chicken breast honey roasted spiral ham
oven-roasted tilapia smoked oven-roasted salmon turkey breast
with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia/salmon- capers \& dill cream sauce or mango buerre blanc sauce; turkey- cherry compote or apple brandy demi-glace; ham- cherry compote or dijon honey mustard
*sales tax \& $24 \%$ service charge will be added to all 2023 final bills
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.


# hannaford buffet 

hors d'oeuvres (included)
seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)
additional hors d'oeuvres (choose three, may choose from st. paul's \& otr buffet):
curry chicken salad tartlet (butler service)
caprese skewer with fresh mozzarella, basil \& marinated cherry tomato (butler service)
sundried tomato and goat cheese (butler service)
spinach \& artichoke dip wontons (butler service)
braised short rib crostini with horseradish cream \& crispy tobasco onions (butler service)
salads (choose two):
bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing
caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts \& feta cheese with pomegranate champagne vinaigrette
avocado salad- romaine \& iceberg greens, avocado, cherry tomatoes, vermont white cheddar cheese \& tortilla crisps with creamy roasted corn \& red pepper dressing
served with freshly baked local breads \& in-house whipped honey butter
sides (choose three, may choose from st. paul's \& otr buffet):
crisp asparagus with toasted almonds \& lemon essence
mushroom risotto with saffron, roasted corn \& cremini mushrooms

## carving station (included):

carved beef tenderloin with horseradish cream sauce, humboldt fog blue cheese cream sauce \& cabernet demi-glace (carved tableside)
additional entree (choose one):

| grilled airline chicken breast |
| :--- |
| oven-roasted tilapia smoked |
| turkey breast |


| honey roasted spiral ham |
| :--- |
| oven-roasted salmon |

with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus
chipotle \& lime glazed shrimp
buerre blanc or piccata sauce; tilapia/salmon- capers \& dill cream sauce or mango buerre blanc sauce;
turkey/pork- cherry compote or apple brandy demi-glace; ham- cherry compote or dijon honey mustard;
shrimp- mango buerre blanc sauce
*sales tax \& $24 \%$ service charge will be added to all 2023 final bills
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(avec raverovis)

plated menu
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hors d'oeuvres (included)
seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)
additional hors d'oeuvres (choose three):
spinach \& feta hummus on a fried pita chip (butler service)
watermelon \& goat cheese with a balsamic drizzle (butler service)
creamy cheese ball with green onion \& cheddar cheese topped with a crispy wonton chip (butler service)
crisp asparagus \& prosciutto canapés with balsamic reduction (butler service)
smashed avocado \& cherry tomato crostini (butler service)

## salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
served with freshly baked local breads \& in-house whipped honey butter
entree:
crisp broccolini \& carrots with roasted garlic oil, lemon essence \& toasted almonds roasted garlic \& chive mashed potatoes
marinated \& grilled chicken breast with capers \& piccata sauce
filet of beef tenderloin served with sweet pinot noir reduction \& humboldt fog blue cheese cream sauce
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# zettler plated 

## hors d'oeuvres (included)

seasonal fresh fruit \& berries (displayed) assortment of imported \& domestic cheeses with accompaniments (displayed)
additional hors d'oeuvres (choose three, may choose from pendleton plated):
antipasto skewer with fresh mozzarella, pepperoni, cherry tomato \& green olive (butler service)
walnut, bacon \& goat cheese on an apple chip (butler service)
fried grippo mac $n$ cheese with a sriracha ranch (butler service)
rustic beef carpaccio bruschetta with wild arugula \& truffle aioli topped with shaved parmigiano reggiano cheese (butler service)
salads (choose one):
bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts \& feta cheese with pomegranate champagne vinaigrette
served with freshly baked local breads \& in-house whipped honey butter
entree:
sautéed garlic green beans with a bell pepper \& onion confetti smoked ancho chili rice with golden raisins, scallions \& roasted red pepper oven roasted salmon with a caper \& dill cream sauce filet of beef tenderloin served with sweet pinot noir reduction \& humboldt fog blue cheese cream sauce
*sales tax \& $24 \%$ service charge will be added to all 2023 final bills
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.


## hors d'oeuvres (included)

seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)
additional hors d'oeuvres (choose three, may choose from pendleton or zettler plated):
curry chicken salad tartlet (butler service)
caprese skewer with fresh mozzarella, basil \& marinated cherry tomato (butler service)
sundried tomato and goat cheese (butler service)
spinach \& artichoke dip wontons (butler service)
braised short rib crostini with horseradish cream \& crispy tobasco onions (butler service)

## salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts \& feta cheese with pomegranate champagne vinaigrette apple walnut salad- spinach \& arugula greens, tart granny smith apples, candied walnuts \& vermont white cheddar cheese with creamy dijon \& black pepper dressing
served with freshly baked local breads \& in-house whipped honey butter
entree:
crisp asparagus with toasted almonds \& lemon essence mushroom risotto with saffron, roasted corn \& cremini mushrooms chipotle and lime glazed shrimp with a mango beurre blanc \& cilantro oil filet of beef tenderloin served with sweet pinot noir reduction \& humboldt fog blue cheese cream sauce
*sales tax \& 24\% service charge will be added to all 2023 final bills
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special menu



## hors d'oeuvres (included)

## special buffet

includes house beer \& house wine
**fridays \& sundays
**saturdays in january, february \& march
seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)

## additional hors d'oeuvres (choose three):

spinach \& feta hummus on a fried pita chip (butler service) watermelon \& goat cheese with a balsamic drizzle (butler service) creamy cheese ball with green onion \& cheddar cheese topped with a crsipy wonton chip (butler service) crisp asparagus \& prosciutto canapés with balsamic reduction (butler service) smashed avocado \& cherry tomato crostini (butler service)

## salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
served with freshly baked local breads \& in-house whipped honey butter

## sides (choose three):

crisp green beans with lemon essence \& toasted almonds roasted red skin potatoes with garlic \& rosemary roasted carrots with chipotle honey butter glaze roasted fingerling potatoes tossed with olive oil \& garlic roasted vegetables \& penne pasta tossed in a white wine cream sauce, topped with fresh basil \& shaved parmigiano reggiano cheese baked ziti pasta bolognese
protein (choose two):
grilled boneless chicken breast
oven-roasted tilapia
herbed pork loin
slow roasted roast beef
with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia- capers \& dill cream sauce or mango buerre blanc sauce; pork- cherry compote or apple brandy demi-glace; roast beef- cabernet demi-glace
*sales tax \& $24 \%$ service charge will be added to all 2023 final bills
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# special plated 

includes house beer \& house wine
**fridays \& sundays
**saturdays in january, february \& march

## hors d'oeuvres (included)

seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)
additional hors d'oeuvres (choose three):
spinach \& feta hummus on a fried pita chip (butler service)
watermelon \& goat cheese with a balsamic drizzle (butler service)
creamy. cheese ball with green onion \& cheddar cheese topped with a crispy wonton chip (butler service)
crisp asparagus \& prosciutto canapés with balsamic reduction (butler service)
smashed avocado \& cherry tomato crostini (butler service)

## salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts \& english goat cheese with a raspberry vinaigrette
house salad- romaine \& iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese \& garlic croutons with peppercorn ranch dressing caesar salad- romaine \& iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes \& caesar dressing
served with freshly baked local breads \& in-house whipped honey butter

## sides (included):

crisp green beans with lemon essence \& toasted almonds roasted red skin potatoes with garlic \& rosemary
protein (duet; choose two):
grilled \& marinated chicken breast with cabernet demi-glace
oven-roasted tilapia with capers \& dill cream sauce
herbed pork loin with spiced peaches
*sales tax \& $24 \%$ service charge will be added to all 2023 final bills



# sunday brunch buffet 

includes mimosa \& bloody mary bar offered until 2:00pm

## hors d'oeuvres (included)

seasonal fresh fruit \& berries (displayed)
assortment of imported \& domestic cheeses with accompaniments (displayed)
salads (choose one):

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bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat
cheese with a raspberry vinaigrette
house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes,
aged cheddar cheese & garlic croutons with peppercorn ranch dressing
caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry
tomatoes & caesar dressing
served with freshly baked local breads \& in-house whipped honey butter
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sides (choose three):
linguini pasta with marinated \& grilled chicken tossed in a marinara sauce \& topped with shaved parmigiano reggiano cheese
roasted red skin potatoes with garlic \& rosemary
crispy maple smoked bacon
maple sausage links
french toast with whipped cream, assorted berries \& maple syrup
carving station (choose one):
carved pork loin served with apple brandy demi-glace \& a horseradish mustard sauce (carved tableside)
carved spiral ham with a cherry compote (carved tableside)
omelet station (included):
omelet station made to order with guests choice of cheddar cheese, assorted bell peppers, mushrooms, onions, tomatoes \& maple smoked bacon
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