



Lunch & Dinner Buffets

*(Buffets Require a Minimum of 25 Guests – Banquet Room minimums apply)
All Buffets Include... Assorted Soft Drinks and Complete Coffee and Tea Service
Soup can be added to any Buffet*

Classic Buffet Collection

This Collection Enables You to Design Your Own Feast

Salad Selections

Please Select One (1)

Mesclun Green Salad

With Julienne of Zucchini and Carrots
Wild Berry and Balsamic Vinaigrettes

Fresh Spinach Salad

Toasted Almonds and Mandarin Oranges
Asian Sherry Dressing

Organic Field Lettuces

Cherry Tomatoes, Cucumber and Bermuda
Onions & Classic French Vinaigrette

Greek Salad

Feta Cheese & Aged Sherry Vinaigrette

Traditional Caesar Salad

Garlic Croutons & Parmesan

Classic Tomato & Mozzarella

Basil, Black Pepper, Aged Balsamic

Entrée Selections

Please Select Two (2)

Chardonnay Basted Chicken

Bear Claw Carrots and Braised Greens with
Fresh Herbs Natural Reduction

Barbecued Chicken Breast

Warm Roasted Corn Salad

Shrimp Scampi

Served Over Scallion Pepper Jasmine Rice

Roasted Salmon

Spinach and Mandarin Cream

Sliced Grilled London Broil

Soft Garlic-Basil Polenta and

Rich Pinot Noir Jus

Cabernet Braised Short Ribs

Bistro Style

Garden Eggplant Rollatini

Stewed Tomato Marinara

Pasta Selections

Please Select One (1)

Slow Baked Rigatoni

Crusted with 3-Cheeses and Fresh Basil

Penne Pasta in Tripled Distilled Vodka Sauce

Grated Parmesan and Black Pepper

Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Carrots

Toasted Garlic and Pesto Lie

Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas,

Pancetta & Parmesan Cream Sauce

Our Vegetable Selections

Please Select One (1)

Green Beans with Sweet Onion and Cashews

Seasonal Vegetable Medley

Yellow Squash & Tomato, Parmesan Butter

Sugar Snap Peas with Ginger and Carrots

Roasted Zucchini with Mushrooms

Our Starch Selections

Please Select One (1)

Aromatic Indonesian Steamed Rice

Roasted Potatoes with Garlic and Rosemary

Herb & Mascarpone Soft Polenta

Buttermilk & Chive Mashed Potatoes

Delicious Dessert Selections

Please Select One (1)

Homemade Warm Bread Pudding

Cream Cheese Glace

New York Style Cheese Cake

Fresh Berries & Fruit Coulis

Hotel-Baked Apple and Blueberry Pies

All Butter Crusts

A Selection of Cookies and Brownies

Seasonal Berry Garnish

Children Ages 4-10 years old, Dine from Buffet OR Chicken Fingers & French Fries

Children 3 years old & under are complimentary

Prices are Based on Two Hours in Length of Hot Food Service



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South of the Border Buffet

Corn Salad with Lime and Cilantro

Tortilla Chips and Pico de Gallo

From a Crock, We Will Serve...

Mexican Chorizo and Vegetable Soup

From Under a Heat Lamp, We Will Serve...

Cheese Stuffed Jalapeno Poppers

From Silver Chafing Dishes, We Will Serve...

Spanish Rice with Pigeon Peas

Vegetarian Black Beans

Fajita and Taco Station...

Seasoned Ground Beef and Spicy Chicken Strips, Flour Tortillas and Corn Tortillas

Shredded Lettuce, Cheddar Cheese, Diced Onions, Diced Tomatoes, Black Olives, Sour Cream,
Guacamole and Salsa

Dessert

Warm Cinnamon Churros

Almond Caramel Flan

Deep South Buffet

Served with Traditional Sweet Tea

Southern Cabbage Slaw

Country Style Potato Salad

Tossed Garden Greens with a Selection of Two Dressings

From Under a Heat Lamp, We Will Serve...

Iron Skillet Baked Cornbread with Sweet Creamery Butter and Local Honey

From a Silver Chafing Dish, We Will Serve...

Southern Fried Chicken

Jambalaya- a Classic Dish of Rice, Chicken and Andouille Sausage

Mini Muffalettas- A New Orleans Specialty Sandwich of Salami, Cheese and Pickled Olive Spread

Green Beans with Tomato and Aged Country Ham

3-Cheese Baked Macaroni and Cheese

Desserts

Pecan Pie

Banana Cream Pie

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Ode to the New York Deli

Our Chilled Salad Selection Will Include...

Tri Color Fusilli Pasta Salad with Olives, Red Peppers, Tomatoes and Cubed Cheddar Cheese
Inn Keeper's Egg Salad and Tuna Salad with Sliced Multigrain Wheat Bread

An Assortment of Rustic Sandwiches to Include... (Select 2 Cold Sandwiches & 2 Hot Panini Sandwiches)

Cold Sandwich Selections:

Chicken Caesar Wrap

Angus Roast Beef with Romaine Lettuce, Tomato and Mayonnaise on a Keiser Roll
Smoked Ham with Provolone Cheese, Red Tipped Lettuce and Raspberry Mustard on a Focaccia Roll
Fresh Mozzarella, Tomato & Arugula with Balsamic Drizzle on a French Baguette

Hot Panini Sandwich Selections:

Short Ribs & Gruyere Cheese Panini
Grilled Chicken, Broccoli Rabe, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil
Cuban – Roasted Pork Loin, Honey Baked Ham, Swiss Cheese, Pickles, Havana Mayo
BBQ Pork, Slaw, Onion Straws, White Cheddar, Homemade Bourbon BBQ Sauce

Elegant Desserts to Include...

Assorted Elaborate Miniature Pastries
Creamy NY Style Cheese Cake

Italian Buffet

Chilled Salads

Mixed Field Organic Greens with Balsamic Dressing
Classic Caesar Salad, Garlic Croutons
Antipasto Salad

Sliced Ripe Tomato and Mozzarella Platter

From a Silver Chafing Dish, We Will Serve...

Chicken Marsala with Sautéed Wild Mushrooms
Balsamic Marinated Hanger Steak with a Plum Tomato Demi Glace
Baked Penne Pasta with Plum Tomato Sauce, Fresh Mozzarella, and Italian Sausage
Our Chef's Selection of Daily Vegetables and Potatoes
Assorted Warm Italian Breads and Bread Sticks

Desserts to include...

Assorted Elaborate Miniature Pastries
Creamy NY Style Cheese Cake

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Vegetarian Buffet

From a Crock, We Will Serve...

Crimson Lentil Soup with Carrots, Celery and Tomato

Our Chilled Salad Selection Will Include...

Mediterranean Plate: Olive Tapenade, Tabouleh, Hummus, Moroccan Falafel, Lemon Tahini & Warm Pita

Baby Spinach Salad with Dried Cranberries, Pecans, Citrus Vinaigrette

Fresh Mozzarella & Tomato with Aged Balsamic

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese, Pine Nut Vinaigrette

From a Silver Chafing Dish, We Will Serve...

Market Vegetable Brown Fried Rice with Tofu and Peanuts

Baked Eggplant Rollatini Parmesan

Vegan Farfalle Pasta with Roasted Mushrooms, Truffle Oil, Fresh Basil

White Bean & Spinach Burgers with Havarti Cheese & Spicy Harissa on Pita

Elegant Desserts to Include...

Seasonal Sliced Fresh Fruit & Chocolate Covered Strawberries

Peach & Cherry Strudel

Ode to the Mediterranean

From an Elaborately Decorated Buffet, We Will Serve...

Olive Tapenade, Tabouleh, Hummus and Pita Chips

Chickpea Falafel with Cucumber Yogurt Dip

Greek Salad with Feta Cheese & Aged Sherry Vinaigrette

Organic Bibb Lettuce with Baked Almonds, Red Pepper, Golden Raisins & Lemon-Thyme Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Eggplant Rollatini

Ratatouille de Provence

Sage Rubbed Turkey with Mission Fig and Apricot Stuffing

Sautéed Tortellini with Oven Dried Tomatoes, Fresh Peas and Plum Tomato Scampi Sauce

Filet of Atlantic Salmon Tri-Colored Peppered Couscous, Wilted Spinach & Greek Lemon Beurre Blanc

Elegant Desserts to Include...

Traditional Tiramisu

Baklava

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The Basking Ridge Barbeque

Chilled Salads

Yukon Gold Potato Salad
Balsamic Marinated Tomato Salad with Garden Fresh Herbs
Creamy Cole Slaw

From Silver Chafing Dishes, We Will Serve...

Cabernet Braised Short Ribs, Bistro Style
Bourbon Barbequed Chicken over Warm Corn Salsa
Smoked Barbequed Pulled Pork Po'Boys on Hawaiian Rolls
Crumb Crusted Baked Mac-n-Cheese
Oven Baked Beans
Iron Skillet Corn Bread

Desserts

Watermelon Wedges
Warm Peach or Blueberry Cobbler with Streusel Topping

The Stirling Buffet

From a Crock, We Will Serve...

Chef's Soup of the Day

Chilled Salads

A Display of Ripe Beefsteak Tomatoes and Fresh Mozzarella with Balsamic Syrup
Signature Grain House Salad - Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese
& Aged Sherry Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Grilled Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes
Baked Salmon Fillets Over Steamed Spinach, Light Shallot Sauce
Rigatoni Carbonara with Bacon, Egg, Parmesan Cheese & Black Pepper
Herb Roasted Potatoes
Medley of Steamed Seasonal Vegetables

A Uniformed Chef will Carve...

Pepper Roasted New York Sirloin with Barolo Wine Sauce
Assorted Breads and Rolls

Desserts

Chocolate Mousse Cake
Sliced Seasonal Fresh Fruits and Berries

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