

# CHARTER BUFFET MENU

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## Cocktail Hour

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*Choice of 4 passed items*

### BUTLER PASSED ITEMS

Marinated Steak Skewers with Chimmichurri  
Mini Crab Cakes with Papaya Salsa  
Chicken Satay with Spicy Peanut Sauce  
Spanakopita  
Pork en Croute  
Shrimp Potstickers  
Parmesan Polenta with Filet di Pomodoro  
Smoked Salmon Canapé with Mustard on Pumpnickel  
Vegetable Dumplings with Ginger Sesame Soy Sauce  
Potato Croquettes with Herbed Aioli  
Tomato Basil Bruschetta  
Wild Mushroom & Goat Cheese Crostini  
Stuffed Mushrooms  
Yogurt Marinated Lamb Skewers with Tzatziki  
Mixed Soup Shooters

### STATIONS

**Fresh Vegetable Crudité**  
accompanied by various dips

**International & Domestic Cheese Board**  
accompanied by assorted fruits

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## Buffet Selections

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### STARTER

*Select one, pre-set*

**Lobster Bisque**

OR

**Mixed Baby Green Salad**  
toasted pine nuts and vinaigrette dressing

### CARVING STATION

Hand carved Beef Tenderloin and Wild Salmon

### BUFFET ENTREES

Seafood Ravioli  
Free Range Rosemary Garlic Chicken  
Vegetarian Harvest Paella  
Roasted Red Bliss Potatoes  
Seasonal Vegetables

### SWEET ENDING

**Dessert Sampler**  
plated assortment of Chef selected seasonal desserts  
Fresh Brewed Coffee & Tea Service

### PREMIUM OPEN BAR