

— SOCIAL BUFFET DINNER —

# menu

**east meets west**

## **PASSED HORS D 'OEUVRES**

Ahi Tuna Tartare, English Cucumber Tower, Tobiko, Wasabi Aioli  
Blue Cheese stuffed Date wrapped in Prosciutto  
Fire roasted marinated Thai Shrimp, fresh Cilantro Lime Dip

## **STATIONARY HORS D 'OEUVRES**

Assorted Artisanal American & Imported Farmstead Cheeses  
Fig Jam, Honey, seasonal fresh and dried Fruit,  
Gourmet Crisps, Flatbreads, Crackers

## **BUFFET**

Grilled Hearts of Romaine, Tear Drop Tomato, crumbled Blue Cheese, Applewood smoked Bacon, grilled Focaccia,  
Lemon Caesar Dressing

Fingerling Potato, Haricot Vert, roasted Corn, creamy Grain Mustard and Chive Dressing

Rosemary encrusted Rack of Lamb, Port Wine Demi-Glace

Steamed New England Lobster, drawn Butter

## **DESSERT**

Burnt Sugar Ice Cream, Chocolate sauce, Toffee, whipped Cream

