

The High Rock

Dinner Buffet For Parties of 25 or More

Hors d'oeuvres Display

Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

*Baby Greens Salad with Your Choice of Two Dressings:
(Additional Enhanced Appetizers & Salad Options Available)*

Balsamic Vinaigrette

Champagne Vinaigrette

Bleu Cheese

Peppercorn Parmesan

Fresh Rolls with Butter

Choice of Four Entrées

Kentucky Bourbon Glazed Atlantic Salmon Filet

Panko and Citrus Encrusted Baked Scrod

Slow Roasted Top Round of Beef Ladled with Tomato Rosemary Au Jus

Roasted Pork Loin served with Fruit Chutney

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Baked Chicken Scarpariello with Italian Sausage and Potatoes tossed in Olive Oil, Garlic and Basil

Chicken Casino - Topped with Bacon, Bell Peppers and Bread Crumbs in a Garlic Veloute

Fontinella Chicken Parmesan served with Cavatappi Pasta

Cheese Tortellini with Crispy Prosciutto and Fresh Peppers in a Pesto Cream Sauce

Sweet and Spicy Asian Stir Fry with Rice

Chef's Choice Potato

Chef's Choice vegetable

Chef's Choice Dessert

(A Decorated Cake is Available For an Additional 1.50 Per Person)

Coffee, Tea, Decaf & Soda

34.99 per person

Please Add 19.5% Gratuity and New York Sales Tax

Final Guest Count is Due 7 days Prior to Event