

Dinner Buffet

*Your Choice of One (1) Stationary Appetizer Table
Choice of Four (4) Passed Appetizers
Choice of Two Entrees, with
Tossed Garden Salad with Choice of Two Dressings, Vegetable Du Jour Potato
or Rice Du Jour, Dinner Rolls and Butter*

Entrees

Chicken Marsala

Sautéed mushroom assortment and shallots, marsala wine and chicken

Chicken Piccata

Lemon, Vermouth, capers, fresh parsley and sweet butter

Chicken Mediterranean

Boneless chicken tenderloin medallions in focaccia bread crumbs, sautéed with garlic, tomatoes, spinach and artichoke hearts

Marinated Sirloin Beef Tips

with Mushrooms, Onions and Peppers in Burgundy Sauce

Beef Short Ribs

Seared and slow simmered in a rich Beef Red Wine Sauce

Apple Stuffed Center Cut Pork

House made apple-cornbread stuffing with a hint of cinnamon

House Vegetable Lasagna

Spinach, Ricotta Cheese, Roasted Red Peppers, Sautéed Mushrooms, Julienned Carrots

Stuffed Filet of Sole

With crabmeat stuffing and lemon-white wine sauce

Grilled Faroe Island Salmon

With Lemon-Dill Sauce

Passed Appetizer Party

Your Choice of Six (6) Selections from our current Appetizer List

Cold

*Seafood Salad with Avocado in Edible Spoons
Crostini with Roasted Pear, Arugula and Danish Blue Cheese
Seared Sesame Tuna with Seaweed Salad in Edible Spoon
Roast Tenderloin on Toasted Ciabatta with Sauce Béarnaise or Horseradish Cream
Deviled Eggs with Smoked Bacon, Blue Cheese and Micro greens
Cherry Tomato Caprese salad skewer with balsamic glaze
Country Pate Platter, pickled red onions, cornichons
Snow Peas stuffed with House Boursin
Smoked Salmon, House Made Boursin Cheese, Cucumber and Dill on Mini Pretzel Buns*

Hot

*Roasted Vegetable Phyllo Pinwheels
Asian Pork Meatballs with Ginger-Soy Dipping Sauce
Steamed Asian Dumplings with Sweet Chili Dipping Sauce
Applewood Bacon Wrapped Scallop
Bite Size Jalapeno-Risotto Crab Cakes with Remoulade Sauce
Grilled Shrimp wrapped in prosciutto with Dijon-Bourbon Glaze
Mini Spinach and Feta Phyllo Triangles
Baked Clams Pernod with Havarti
Tomato and Cheese Sausage Pinwheels with Roasted Red Pepper Pesto
Shrimp Empanadas with Chipotle Sauce
Szechwan Tangerine Chicken Skewers
Roasted Artichoke and Spinach Wonton with Lemon-Basil Aioli
Mini Chicken, Vegetable and Cheese Chimichanga with Avocado-Ranch Dipping Sauce
Golden Fried Lobster Mac and Cheese Balls
Wild Mushroom Strudels with Roasted Tomato Coulis
Boneless Honey-Orange Glazed Chicken Wings
Bacon Wrapped Medjool Dates Stuffed with Goat Cheese
Roasted Vegetable and Cheese Quesadilla
Crostini with Fig, Grilled Green Apple, Bacon and Aged Cheddar Cheese
Buffaloed Chicken and Cheese Wontons*

Stationary Appetizer Tables

Mediterranean Platter

Mini Spanakopita, Seasoned Pita Chips and Greek Flat Bread Feta Cheese, Assorted Olives, Red Pepper Hummus Baba Ganoush, Tzatziki, Locanico Sausage Bites, Stuffed Grape Leaves

Southwestern Platter

Vegetable and Cheese Quesadillas, Spicy Southwestern Eggrolls, Salsa Tortilla Chips, Guacamole, Black Bean-Roasted Corn Salad, Sour Cream

Tuscan Antipasto Assortment

Cherry Tomato Caprese Skewers, Pepperoni, Provolone Cheese, Genoa Salami, Mortadella, Marinated Vegetables, Spicy Stuffed Peppers, Marinated Eggplant, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Garlic Breadsticks

Assorted Cheese, Cracker and Vegetable Crudit 

Smoked Gouda, Herbed Brie, Aged Cheddar, Spicy Pepper Jack, Jarlsberg Mango-Ginger Stilton, Smoked Gouda, Manchego, and Fresh Vegetable Crudit  with Assorted Dips

Appetizer Stations

Soup, Chili or Chowder Station (guest self-serve)

*Your Choice of our Scratch Made Soups, New England Clam Chowder, Corn and Bacon Chowder, Chili Con Carne, Chili Verde or Vegetarian Chili,
Served with Crackers, Crostini, Tortilla Chips or Oyster Crackers*

Pasta Station (guest self-serve)

Your choice of two: Lobster Mac and Cheese Shrimp Scampi Ravioli Smoked Mozzarella Ravioli Fig and Mascarpone Cheese Ravioli Four Cheese Tortellini Alfredo Spinach and Garlic Ravioli Served with Garlic Breadsticks

Chef Manned Carving Station your choice of two:

Boneless Stuffed Turkey Breast Roll with Sage Gravy Roast Tenderloin of Beef with Peppercorn Demi-Glace Smoked Carving Ham with Brown Sugar Glaze Roast Boneless Cannon of Lamb

Taco Station

Crispy Shell and Soft Tacos Seasoned Beef and Chicken Shredded Lettuce, Diced Tomatoes Salsa, Sour Cream, Guacamole and Shredded Cheddar Cheese

Slider Station

-Choice of 3-

*Black Angus Beef Burger
Fresh Salmon Burger with Lemon-Basil Mayo
Pulled Pork Sliders with House Carolina Sauce
Asian Flavored Turkey Burger with Hoisin Glaze and Rainbow Slaw
Lamb Burger with Tzatziki
Buffalo Chicken Cutlet with Blue Cheese-Ranch
Vegetarian Black Bean Burger with Chipotle Dressing*

Crostini Party Station

-Choice of 3-

*Fire Roasted Tomato Bruschetta with Fresh Mozzarella and Basil
Garlic-Herb Goat Cheese with Cucumber, Smoked Salmon and Dill Olive Tapenade with Roasted Red Pepper and Provolone
Roast Tenderloin with Caramelized Shallots and Bernaise Sauce
Shrimp Scampi Salami, Sweet Capicola and Gherkin Feta, Sundried Tomato and Scallion*

Side Dishes

*Garlic-Gouda Mashed Potato
Country Rice Pilaf
Herbed Red Bliss Potato
Toasted Orzo Florentine
Grilled Mediterranean Vegetable
Maple Glazed Baby Carrots
Roasted Cauliflower
Baked Broccoli Au Gratin
Green Beans Almondine
Roasted Autumn Vegetable Medley*

Italian Dinner Buffet
Stationary Appetizer Table

Antipasto Display

Cherry Tomato Caprese Skewers, Pepperoni, Provolone Cheese, Genoa Salami, Mortadella, Marinated Vegetables, Spicy Stuffed Peppers, Marinated Eggplant, Roasted Red Peppers, Artichoke Hearts and Marinated Mushrooms

First Course

Caesar Salad Served with Garlic Breadsticks

Entrees

(Choice of Two)

*Chicken, Ziti and Broccoli Alfredo
House Meat and Cheese Lasagna
House Vegetable Lasagna (V) and or (GF)
Grilled Sweet Sausage with Peppers and Onions
Chicken Marsala
Eggplant Parmesan (V)
Meatballs in Marinara*

Great Circle Catering provides all necessary equipment, chafing dishes, buffet tables disposable table coverings, disposable dinner ware and cutlery. Full China Service, Stainless Cutlery and Linens available at additional cost.

Taco Dinner Buffet

Stationary Appetizer Table

Southwestern Display

Pepper-Jack Cheese Bites, Spicy Southwestern Eggrolls, Mini Vegetable and Cheese Quesadilla, Bottomless Tortilla Chips with Tomato Salsa

Buffet

Crispy Corn Taco Shells
Soft Flour Tortillas
Seasoned Taco Beef
Seasoned Chicken
Choice of Refried or Black Beans
Shredded Lettuce, Diced Tomatoes, Chopped Red Onions
Sliced Black Olives, Diced Jalapeno
Shredded Cheddar Cheese, Guacamole, Sour Cream, Cilantro, Lime wedges
An Assortment of Hot Sauces

Served with Cilantro Lime Rice Black Bean-Roasted Corn Salad with Fried Tortilla Straws

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