



**Buffet Package Menu**  
**Greens Point Catering & Lionscrest Manor**

**Greens Point Executive Chef Recommends the Following Options:**

**Select Two Appetizers:**

- **Wild Mushroom Risotto Cake**, crème fraiche, chives
- **Meatballs**, chipotle cream
- **Crab Cakes**, cajun remoulade
- **Chicken Scallopini**, Italian fried chicken skewer, tomato coulis
- **Mushrooms Florentine**, spinach, garlic, breadcrumb crust
- **Vegetable Samosa**, curried potato, peas, crispy pastry shell, tzatziki
- **Caprese Bruschetta**, crostini

**Select a Salad:** *(served at buffet)*

- **Caesar**, romaine, parmesan, croutons, Caesar dressing
- **Baby Greens**, tomato, cucumber, carrot, homemade croutons, dressing choice on the side
- **Arugula and Romaine**, pear, candied pecans, parmesan, pomegranate vinaigrette

**Select One of the Following Entrees:**

- **Chicken Marsala**, mushroom, sweet marsala wine sauce
- **Chicken Rosa**, white wine, basil, plum tomatoes, fresh mozzarella
- **Alfredo Chicken**, sun-dried tomato, artichoke, parmesan cream sauce

**Select a Second Entrée (Add \$6 per person):**

- **Carved Top Round of Beef**, creamy horseradish sauce
- **Dijon Glazed Salmon**, herbed cream sauce
- **Sliced Beef Brisket**, classic roasted vegetable jus

**Select a Vegetable:**

- **Asparagus**, butter, herbs
- **Roasted Vegetable Medley**, zucchini, squash, bell peppers, red onions
- **Green Beans**, butter, herbs

**Select a Starch:**

- **Red Skinned Mashed Potatoes**, garlic
- **Red Bliss Potatoes**, oven roasted
- **Wild Rice Pilaf**, herbs
- **Tuscan Orzo**, artichoke, olives, sun-dried tomatoes

**Bread:**

- **Assorted Rustic Breads**, butter

**Complimentary Items:** cake cutting bar set-up, service support package, greeting station.  
Greens Point Catering will design a beautiful buffet display that complements your event style.

\*Includes All Wait Staff and Service Charges \*\* TAXES NOT YET INCLUDED  
\*\*\*Extra guests over 100 charged at \$30 per person for 2010 and 2011 basic menu