

Buffet Breakfast

BREAKFAST FEATURES

Freshly sliced seasonal fruit
Assorted juice bar on ice
Basket of freshly baked morning pastries
Crisp smokehouse bacon or Vermont maple cured sausage
Hand cracked fluffy scrambled eggs
Skillet fried breakfast potatoes with onions and herbs
Country buttermilk pancakes
Maple syrup
Sweet cream butter and assorted fruit preserves and jams
Freshly brewed coffee-decaffeinated coffee-assorted herbal teas

Brunch

BREAKFAST FEATURES

Freshly sliced seasonal fruit
Assorted juice bar on ice
Basket of freshly baked morning pastries
Crisp smoke house bacon or Vermont maple cured sausage
Hand cracked fluffy scrambled eggs
Skillet fried breakfast potatoes with onions and herbs
Country buttermilk pancakes
Maple syrup
Sweet cream butter and assorted fruit preserves and jams
Freshly brewed coffee-decaffeinated coffee-assorted herbal teas

Assortment of cold seasonal salads (select two of the following):

- Asian beef salad with snow peas, bell peppers and peanuts
- Mixed field greens salad bowl with tomatoes, cucumbers, ripe olives, red onions and bell peppers
- Tomato mozzarella salad with basil and extra virgin olive oil
- Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash
- Basil chicken pesto salad with pine nuts and sun dried tomatoes
- Chicken "chop chop" salad with pineapple, cucumbers and cashews in a honey sesame vinaigrette
- Cheese tortellini salad with baby shrimp and creamy herb dressing
- Caesar salad with house made dressing

ACCOMPANIMENTS

Our chefs will select a fresh seasonal vegetable and starch to compliment your entrée selections.
Includes warm fresh rolls and sweet cream butter.

ADDITIONAL RECOMMENDATIONS

Belgian waffle station with strawberries, whipped cream, nuts, maple syrup and fresh warm blueberry compote*
Assorted fruit yogurts on ice with granola
Freshly poached country eggs on Canadian bacon and toasted English muffins, topped with a traditional Hollandaise sauce
Basket of fresh New York style bagels served with Atlantic smoked salmon, whipped cream cheese, capers, sliced red onion and vine ripened tomatoes

PLUS CHOICE OF TWO ENTRÉES

Italian four cheese ravioli blended with a light sauce of plum tomatoes, fresh basil, yellow bell peppers and a touch of cream
Farfalle pasta with extra virgin olive oil, garlic, Parmesan Reggiano, mixed fresh herbs, cherry tomatoes and asparagus
Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté
Slow roasted Atlantic salmon fillet served over a light creamy lemon and fresh herb risotto
Lump crabmeat stuffed fillet of sole with a New England lobster sauce
Roasted center cut pork loin roulade stuffed with baby spinach, fontina cheese, fire roasted peppers and served with a Madeira demi-glaze
Stir fried beef tenders with crisp Asian style vegetables in an exotic soy-chili accented sauce and steamed white rice

ADDITIONAL RECOMMENDATIONS

Chef's fresh fruit and chilled juice smoothie bar, includes ripe pineapple, cantaloupe, honeydew, strawberries and bananas*
Fresh "Country Morning" omelette station to include diced ham, vine ripened tomatoes, onions, button mushrooms, Vermont cheddar, baby spinach and bell peppers*
Roasted, whole, bone-in turkey breast basted with a sage butter, served with miniature rolls, rich turkey gravy, cranberry orange relish and mango chutney*
Basket of fresh New York style bagels served with Atlantic smoked salmon, whipped cream cheese, capers, sliced red onion and vine ripened tomatoes
Virginia smoked ham basted with a Dijon mustard and brown sugar glaze, served with miniature rolls, mango chutney, whole grain mustard and a warm apple compote
Roasted top round of western beef served with miniature rolls, caramelized onions, au jus and a whipped horseradish cream*

Luncheon

APPETIZERS (choice of one)

Sliced fresh seasonal fruit plate

Tiffany's signature mixed field green salad with honey citrus dressing

Classic Caesar salad with house made dressing

Italian Wedding Soup

Premium Selections:

Chilled tortellini pasta and vegetable salad

Caesar salad topped with two seasoned grilled gulf shrimp

Italian four cheese ravioli blended with a light sauce of plum tomatoes, fresh basil, yellow bell peppers and a light touch of cream

Crisp Maryland lump crab cake over field greens, tossed in a light sherry vinaigrette, grilled asparagus and cherry tomatoes

ENTRÉES

Sautéed boneless chicken with button mushrooms, julienne of smoked ham in a rich Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Lump crabmeat stuffed fillet of sole with a New England lobster sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Seared fillet of salmon topped with a whole grain mustard herb sauce

Butcher shop cut choice petit filet mignon grilled and served with classic béarnaise sauce

Seasoned grilled beef tender, sliced and presented over bleu cheese risotto with plum tomatoes, baby spinach and fresh grilled asparagus with a balsamic glaze

London broil with sherry mushroom sauce

Fresh potato gnocchi with crumbled sweet Italian sausage, porcini mushrooms, basil pesto, cherry tomatoes and a light touch of cream

Tri-colored cheese tortellini in classic Alfredo sauce topped with freshly grated parmesan and julienne garden vegetables

Stuffed bell pepper with a Mediterranean eggplant zucchini and tomato ratatouille with melted fontina cheese and a garlic cream sauce

(Split menu with choice of 2 entrées available)

ACCOMPANIMENTS

Our chefs will select a fresh seasonal vegetable and starch to compliment your entrée selections. Includes fresh baked rolls and sweet cream butter.

DESSERTS (choice of one)

New York style cheesecake with fresh strawberries, mango purée and whipped cream

Tahitian vanilla bean crème brûlée with whipped cream and seasonal berries

Double chocolate raspberry torte with whipped cream and berries

Freshly baked warm apple orchard pie served with vanilla bean ice cream

Moist pound cake slice topped with vanilla ice cream and a warm blueberry grand marnier compote

Rich Belgian Callebaut chocolate mousse with whipped cream

Island key lime pie

Lighter Fare Entrées*

Caesar salad with house made dressing topped with a grilled salmon fillet or a marinated chicken breast

East coast seafood salad with sweet sea scallops, poached shrimp, lump crabmeat, Prince Edward Island mussels with celery and a touch of mayonnaise on a bed of shaved lettuce and vine ripened tomatoes

**Includes choice of one dessert, freshly baked rolls, sweet cream butter, coffee, decaffeinated coffee and herbal teas.*

Luncheon Buffet

Italian Wedding Soup

Assortment of cold seasonal salads (Select four of the following):

- Asian beef salad with snow peas, bell peppers and peanuts
- Mixed field greens salad bowl with tomatoes, cucumbers, ripe olives, red onions and bell peppers
- Tomato mozzarella salad with basil and extra virgin olive oil
- Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash
- Basil chicken pesto salad with pine nuts and sun dried tomatoes
- Chicken "chop chop" salad with pineapple, cucumbers and cashews in a honey vinaigrette
- Cheese tortellini salad with baby shrimp and creamy herb dressing
- Caesar salad with house made dressing

ENTRÉES (choose 2 to 3 of the following)

Sautéed boneless chicken with button mushrooms, julienne of smoked ham in a rich Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Seared fillet of salmon topped with a whole grain mustard herb sauce

Vegetarian cannelloni with ricotta and parmesan cheeses blended with diced seasonal vegetables baked with a light white wine cream

Roasted center cut pork loin roulade stuffed with baby spinach, fontina cheese, fire roasted peppers and served with a Madeira demi glace

Seasoned grilled beef tender sliced and presented over blue cheese risotto with plum tomatoes, baby spinach and a balsamic glaze

Beef tender strips served Asian style with red bell peppers, broccoli and cashews in a ginger hoisin sauce

Fresh potato gnocchi with crumbled sweet Italian sausage, porcini mushrooms, basil pesto, cherry tomatoes and a light touch of cream

ACCOMPANIMENTS

Chef's selection of seasonal vegetable and starch to complement your entrée selection, freshly baked rolls, sweet cream butter, assorted desserts, coffee, decaffeinated coffee and herbal teas.

Market Deli Buffet

Italian wedding soup

Potato salad

Garden salad

Pasta salad

Premium quality sliced meats to include Virginia ham, smoked turkey breast, roast top sirloin, salami, Swiss, provolone, mozzarella and American cheeses. Condiments include assorted mustards, mayonnaise, horseradish, sweet pepper jam. Platter of sliced vine ripened tomatoes, lettuce leaves, sliced red onion, dill pickles and vinegar pepper rings.

Market Deli Buffet includes an assortment of fresh rolls, sliced breads, assorted desserts, coffee, decaffeinated coffee and herbal teas.

ADDITIONAL RECOMMENDATIONS

Sweet Italian sausage with grilled Vidalia onions and red and green bell peppers served in a hoagie roll

All beef frankfurters with all the accompaniments

Chili con carne with assorted toppings to include: sour cream, scallions, grated cheddar, salsa and corn chips

Shaved lean pastrami with onions, melted Swiss cheese served on marble rye with assorted mustards made to order*

Hand rolled meatballs served in a hoagie roll with a parmesan marinara sauce

Lean shaved steak grilled to perfection topped with American cheese served in a hoagie roll

Station Presentations

Your choice of three stations, served for one hour

FROM THE CARVING BOARD

Roasts (Select two of the following)*

- Roasted bone-in turkey breast basted with a sage butter, served with rich turkey gravy, cranberry orange relish, mango chutney
- Baked Virginia ham basted with a Dijon mustard brown sugar glaze, served with mango chutney, whole grain mustard, warm apple compote
- Slow roasted boneless BBQ pork butt, sweet pepper jam, spicy BBQ sauce, cole slaw
- Salmon en croute-fresh fillet wrapped in puff pastry served with New England lobster sauce
- Steamship round of beef, au jus, horseradish cream, caramelized onions
- Roasted center cut pork loin, warm apple compote, rosemary pork jus, sweet hoisin ginger glaze
- Roasted peppercorn crusted choice whole tenderloin of beef with classic béarnaise sauce and horseradish cream (Add \$5.00 per person)

All the above meats roasted, hand carved and served with fresh baked rolls

SOUTH OF THE BORDER

Chili con carne with a basket of tortilla chips, shredded cheddar cheese and shaved lettuce

Build your own fajita-marinated beef and chicken, guacamole, shredded lettuce, tangy salsa, Monterey jack cheese, sour cream and warm flour tortillas

Boneless BBQ chicken breasts

Spicy, slow roasted baby back pork ribs

Black bean, corn and scallion quesadillas with chipotle sour cream

ASIAN STATION

Sechzuan spiced green beans with ground pork and chilies

Mongolian marinated center cut pork loin with a hoisin scallion glaze

Stir fry of shrimp, chicken and beef with a ginger citrus soy sauce and wok seared vegetables

Steamed jasmine rice

Assorted steamed dumplings

Vegetable spring rolls with a curry mango sauce

Basket of crispy wonton chips with a spicy dipping sauce

ANTIPASTO

Stuffed cherry peppers, genoa salami, soppressata, prosciutto de Parma, provolone cheese, fresh mozzarella with vine ripened tomatoes, artichoke hearts, roasted Portabella mushroom caps, fire roasted bell peppers, tuna with extra virgin olive oil and herbs, kalamata olives and field greens. Assorted Italian breads, oils and vinegars.

PASTA AL FRESCO (a house favorite)*

With alfredo, hearty tomato basil, pesto, and olive oil with garlic sauces.

Selection of penne, farfalle and tortellini with your choice of gourmet ingredients including tomatoes, asparagus, chicken, sun-dried tomatoes, broccoli florettes, pine nuts, mushrooms, baby spinach, olives, peppers, onions and fresh Parmesan Reggiano cheese. Served with fresh Italian garlic bread.

FRESH FROM THE ATLANTIC

Freshly shucked littlenecks and oysters on ice

Hearty seafood chowder

New England cod cakes with remoulade sauce and lemon

Traditional clams casino with bacon

TIFFANY'S DISPLAY OF ELEGANT DESSERTS & FINE SWEETS

Assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries. Includes freshly brewed coffee, decaffeinated coffee and herbal teas.

Hors d' Oeuvres

STATIONED

An array of domestic cheese both hard and soft with seasonal fruits and assorted crackers serves 50-75

Display of assorted international cheeses including: Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections. Served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits serves 50-75

Fresh garden vegetable basket accompanied with a savory bleu cheese dip serves 50-75

Fresh seasonal and exotic sliced fruit served with a mango yogurt dip serves 50-75

CHARCUTIERE BOARD

Selection of smoked chicken, duck, salmon, country pate, kielbasa, smoked mozzarella, smoked cheddar cheese, assorted nuts, condiments, crisp wafers and cornichons serves 50-75

TIFFANY'S BERRIES AND BUBBLY

Basket of fresh strawberries, served with a marshmallow dipping sauceserves 50-75

Champagne or Sparkling Wine *(Please see our wine list priced by the bottle)*

RAW BAR (50 PIECES PER TRAY)

Little necks on half shell

Oysters on the half shell

Cocktail shrimp on ice

Custom Ice Sculptures available

Hors d' Oeuvres Packages

Unlimited quantities for one hour (Minimum 25 guests)

HORS D' OEUVRES PACKAGE I

Wasabi and coriander seared sea scallops with a mango ginger sauce

Delicate phyllo leaves filled with spinach and feta cheese

Tender chicken strips seared with white sesame seeds served with a chili mango chutney sauce

Freshly ground veal, pork and herb meatballs on a rosemary skewer

Plus 2 stationed displays:

An array of domestic cheese both hard and soft with seasonal fruits and assorted crackers

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

BUTLER PASSED (100 pieces per tray)

Sesame chicken with chili mango chutney sauce

Scallops wrapped in maple bacon

Wasabi and coriander seared sea scallops, mango ginger sauce

Crab cakes with remoulade sauce

Potato pancakes with applesauce and chive sour cream

Veal, pork and herb meatballs on rosemary skewer

Southwest spicy chicken skewer, poblano cream dip

Crab with brie in flaky phyllo

Domestic mushroom caps with vegetable stuffing

Corn, lobster and jack cheese quesadilla, smoked pepper puree

Mozzarella en carozza with marinara sauce

Delicate phyllo leaves with feta and spinach

Vegetarian cornucopia in a mini tortilla shell

Lollipop lamb chops with hot wild mushroom sauce

Mini beef Wellington with Madeira dipping sauce

Seared ginger and orange beef skewers

HORS D' OEUVRES PACKAGE II

Lollipop lamb chops served with hot wild mushroom sauce

Maine jumbo lump crab cakes served with sauce remoulade

Mini beef Wellington with Madeira dipping sauce

Domestic mushroom caps stuffed with warm vegetable filling

Plus 2 stationed displays:

Display of assorted international cheeses including Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections, served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

DINNER APPETIZER (choice of one)

Sliced fresh fruit plate

Italian Wedding soup

New England clam chowder

Jumbo gulf shrimp cocktail with brandy cocktail sauce and fresh lemon

Sautéed Gulf shrimp scampi served over a Parmesan Reggiano cheese risotto with parsley and fresh garlic

Seasonal wild mushroom crostini with fresh herbs, diced tomatoes and white wine

SALAD & PASTA (choice of one)

Tiffany's signature mixed field green salad with our own honey citrus dressing. Blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Wedge of chilled iceberg lettuce with blue cheese dressing and applewood smoked bacon

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper

Penne pasta with tomato basil sauce

Classic fettuccine alfredo with shaved parmesan and fresh herbs

North Atlantic lobster ravioli served in a rich lobster tarragon sauce

ENTRÉES

Pan seared fresh statler chicken breast served with a creamy lobster tarragon sauce

Free range boneless chicken breast, stuffed with our own apple sage stuffing, topped with a creamy velouté sauce

Sautéed boneless chicken with button mushrooms, julienne of smoked ham in a rich Marsala sauce

Stuffed bell pepper with a Mediterranean eggplant zucchini and tomato ratatouille with melted fontina cheese and a garlic cream sauce

Grilled Atlantic center cut swordfish steak draped with fresh lemon and basil butter

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Fennel crusted center cut pork loin served with warm apple cider compote

Rack of lamb with a fresh blackberry currant sauce

12oz. choice prime rib of beef served with a horseradish cream and au jus

Butcher shop cut choice filet mignon grilled and served with classic béarnaise sauce

Surf and turf of grilled petit filet mignon served with a béarnaise sauce, accompanied by two jumbo Gulf shrimp filled with a lump crabmeat stuffing

Roasted whole peppercorn crusted choice beef tenderloin accompanied with a rich wild mushroom demi glace

(Split menu with choice of 2 entrées available)

TIFFANY'S SIGNATURE DISHES

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and fresh herb risotto

Grilled petit filet mignon served with a béarnaise sauce, and chicken Milanese with a fresh lemon velouté

Chef carved roasted New York sirloin strip served with a slow roasted shallot and red wine demi-glace*

ACCOMPANIMENTS

Our Chef will select a fresh seasonal vegetable and starch to complement your entrée selections. Includes warm fresh rolls and sweet cream butter.

DESSERTS (choice of one)

New York style cheesecake with fresh strawberries, mango puree and fresh whipped cream

Tahitian vanilla bean crème brûlée with whipped cream and seasonal berries

Double chocolate raspberry torte with whipped cream and berries

Freshly baked warm apple orchard pie served with vanilla bean ice cream

Moist pound cake slice topped with vanilla ice cream and a warm blueberry grand marnier compote

Rich Belgian Callebaut chocolate mousse with whipped cream

Island key lime pie

TIFFANY'S DISPLAY OF ELEGANT DESSERTS AND FINE SWEETS

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries. Includes freshly brewed coffee, decaffeinated coffee and herbal teas.

SIGNATURE DESSERT

A rich combination of a warm Belgian chocolate cake with a molten center and a cool crisp vanilla bean crème brûlée. Garnished with whipped cream and fresh berries.

Dinner Buffet

Italian wedding soup

Assortments of cold seasonal salads (select four of the following):

- Asian beef salad with snow peas, bell peppers and peanuts
- Mixed field greens salad bowl with tomatoes, cucumbers, ripe olives, red onions and bell peppers
- Tomato mozzarella salad with basil and extra virgin olive oil
- Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash
- Basil chicken pesto salad with pine nuts and sun dried tomatoes
- Chicken "chop chop" salad with pineapple, cucumbers and cashews in a honey sesame vinaigrette
- Cheese tortellini salad with baby shrimp and creamy herb dressing
- Caesar salad with house made dressing

ENTRÉES (choose 2 to 3 of the following)

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Boneless chicken breast simmered with apple cider, red delicious apples, fresh rosemary and shallots

Sesame crusted tuna loin with steamed baby bok choy drizzled with sweet ginger hoisin sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slow baked to perfection

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and herb risotto

Shellfish medley of scallops and shrimp in a light pernod mushroom sauce garnished with herb duchess potatoes

Fresh potato gnocchi with crumbled sweet Italian sausage, porcini mushrooms, basil pesto, cherry tomatoes and a light touch of cream

Hearty meat and cheese lasagna with ricotta, mozzarella and Parmesan cheeses served with a robust tomato basil sauce

Roasted center cut pork loin roulade stuffed with baby spinach, fontina cheese, fire roasted peppers and served with a Madeira demi-glace

Chef carved roasted New York sirloin strip served with a slow roasted red wine shallot demi-glace sauce*

ACCOMPANIMENTS

Our chefs will select a fresh seasonal vegetable and starch to complement your entrée selections. Includes freshly baked rolls and Tiffany's display of gourmet desserts and fine sweets, coffee, decaffeinated coffee and herbal teas.

Beverage Service

**BASIC HOST BAR INCLUDES:
PREMIUM OR HOUSE COCKTAILS, CORDIALS,
IMPORTED & DOMESTIC BEERS, HOUSE WINES,
SOFT DRINKS, MINERAL WATERS**

	Hosted Bar Service	Cash Bar
Premium Cocktails	6.25	6.50
House Brand Cocktails	5.75	6.25
Cordials	5.75	6.25
Premium Cordials	6.50	7.00
Imported Beers	5.25	5.75
Domestic Beers	4.75	5.25
Bottled Mineral Waters	3.00	3.25
Soft Drinks	2.00	2.25
House Wine by the Glass	6.00	6.50
Champagne by the Glass	5.50	5.75
Champagne Toast	3.00	—

BEVERAGES SERVED IN A CRYSTAL PUNCH BOWL

By the gallon serves approximately 25

Fruit Punch, Non-Alcoholic	\$35.00
Fruit Punch with White Wine	\$50.00
Mimosas Punch	\$65.00
Champagne Punch	\$70.00

A bartender fee of \$75.00 per bartender, based on one bartender for every 75 guests applies. Additional bartenders supplied upon request at \$100 per bartender.

Hosted bars are charged on a consumption basis.