



GRAND BUFFET

(One)

SEAFOOD DISPLAYS ON ICE

Poached Chilled Lobster
Shrimp, Champagne Marinated Mussels
Native Oysters, Half Shell
Chatham Clams, Half Shell
Chatham Lobster Salad
Traditional Condiments

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CAVIAR AND SMOKED FISH DISPLAY

Black Sturgeon, Golden, Salmon, Tabeko
House Smoked Salmon, Peppered Mackerel, Smoked Trout
Accompanied by Brown Bread, Traditional Condiments

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DISPLAY OF IMPORTED AND DOMESTIC CHEESES

Fresh Fruit, English Crackers, French Breads
Assorted Breads, Rolls
Seasonal, Tropical Fruit Display, Mango Lime Yogurt

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ASIAN STATION

Charred Ahi Tuna, Miso Noodles, Seaweed
Steamed Pork Pot Stickers, Pork Buns, Ginger Sesame Sauce
Crispy Fried Vegetable Spring Rolls, Sweet and Sour Sauce

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ANTIPASTO STATION

(Uniformed Chef to Serve and Slice Italian Meats)

Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata
Italian Grilled Vegetables : Zucchini, Yellow Squash, Eggplant, Radicchio
Pickled Fennel, Red Wine Infused Onions, Marinated Roasted Red Peppers, Artichokes,
White Anchovies, Tuscan White Beans
Pepperoncini, Marinated Mushrooms, Cured Olive Assortment
Parmigiano Reggiano, Aged Balsamic Vinegar, Extra Virgin Olive Oils
Focaccia, Grissini
Vine Ripe Tomato Salad Caprice
Bocconcini Mozzarella, Basil Puree

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TOSSED SALAD STATION

(Uniformed Chef to Prepare)

Assorted Spring Baby Lettuce, Roasted Artichoke, Sun-Dried Tomatoes
Traditional Caesar Salad, Garlic Crotons

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SOUP STATION

Chatham Bars Inn Clam Chowder

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COLD PLATTERS

Poached Young Asparagus, Green Goddess Dressing
Fried Green Tomatoes, Shaved Ham,
Air Dried Corn, Buttermilk Ranch Dressing
Chilled Spring Pea Soup, Whipped Carrot
Curry Chicken Salad, Compressed Watermelon, Jicama Slaw

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CHEF'S TO CARVE

Salt, Peppercorn Crusted Prime Rib of Beef,
Cabernet Shallot Sauce, Horseradish Cream
Herb Roasted Leg of Lamb, Whole Grain Mustard Sauce
Roasted Pork Loin, Calvados Sauce

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DISPLAYED IN SILVER CHAFING DISHES

Roasted Free Range Organic Chicken, Confit of Garlic, Thymel Jus
Local Sole Stuffed with Shrimp, Scallop Mousse, Lemon Grass Emulsion
Yukon Gold Mashed Potatoes
Baby Vegetable Medley, Thyme Butter

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ACTION STATIONS

(Uniform Chef to Prepare)

Sautéed Crab Cakes, Creole Rémoûlade
Lobster Risotto, Peas, Mascarpone Cheese

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GRAND DESSERT BUFFET

Key Lime Almond Tartlets
Classic Opera Cake
Tropical Fruit Flan
Walnut Caramel Meringue Mousse Cake
Giandjua Tiramisu
Blackberry, White Chocolate Mousse Cake
Linzer Cookies
Fresh Strawberry, Basil, Saba Salad
Raspberry Sacher Torte

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ACTION STATION

Crème Brûlée, Vanilla, Chocolate
Mixed Berry Crepes, Orange Nut Compote
Make Your Own Cupcake

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CANDY BAR

Candies, Confections, Chocolates

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\$72.00 per person

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CHILDREN'S BUFFET

Chicken Fingers, French Fries
Macaroni and Cheese
Peanut Butter & Jelly Sandwiches
Vegetable Crudités Platter
Assortment of Cookies, Brownies

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\$33.00 per child, ages 5 – 12