



GRAND BUFFET

(Two)

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

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ASIAN STATION

Charred Ahi Tuna, Miso Noodles, Seaweed
Steamed Pork Pot Stickers, Steamed Barbeque 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 Lettuces, Vanilla Roasted Peaches, Candied Walnuts, Champagne Vinaigrette
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
Roasted Potato, Boursin Cheese, Red Pepper Napoleon
Tomato Gazpacho, Citrus Marinated Scallops

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CHEF'S TO CARVE

Herb Roasted New York Strip Loin of Beef
Wild Mushroom Sauce, Horseradish Cream
Roasted Turkey Breast, Sun-Dried Cranberry Jus
Whole Grilled Seasonal Vegetables, Balsamic Rosemary Glaze

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DISPLAYED IN SILVER CHAFING DISHES

Grilled Swordfish, Tomato Provençal Sauce
Chicken Picatta, Lemon, Capers
Roasted Fingerling Potatoes, Garlic Confit
Wild Mushroom Ravioli, Tomatoes, Summer Corn Nage

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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

Strawberry Mouse Cake, Pistachio Crema
Chocolate, Passion Fruit Tart
Chocolate Eclairs
Pecan Tart, Praline Buttercream
Summer Berry Pudding, Crème Fraîche Coulis
Almond Apricot Tart
White Chocolate, Blackberry Mousse Cake
Chèvre Cheesecake
“La Perla” Chocolate Flourless Cake

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ACTION STATION

Orange Scented Beignets, Berry Coulis
Frozen Yogurt Popsicles, Anti-Griddle
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