

THE MARGINAL WAY BUFFET

The dinner buffet menu includes: Two salad selections accompanied with fresh bake breads and rolls, Two Entrée selections, your choice of vegetable, rice or potatoes and choice of dessert. Also included: China, flatware, table linen (white or ivory), and linen napkins.

In addition these choices can also be set-up in different stations for a more relaxed and less formal reception

Salads (Select two)

- MIXED GREENS TOSSED WITH FRESH GARDEN VEGETABLES
SEVERED WITH BALSAMIC VINAIGRETTE
- TOSSED CAESAR SALAD WITH GARLIC CROUTONS
- SPINACH SALAD WITH WARM BACON & BALSAMIC DRESSING
- TOSSED GREEK SALAD WITH CALAMATA OLIVES
AND FETA CHEESE
- ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES, SMOKED
BACON, SERVED WITH A SWEET HONEY AND RED WINE
DRESSING
- TORTELLINI PESTO SALAD
- TOMATO AND MOZZARELLA SALAD (ADDITIONAL COST)

Entrees (Select two)

- CHICKEN MARSALA
- CHICKEN PICATTA
- BROCCOLI AND CHEESE STUFFED CHICKEN
- MARINATED GRILLED SIRLOIN TIPS
WITH MUSHROOM GRAVY
- GRILLED MARINATED PETITE TOP SIRLOIN
- 8oz. Top sirloin, marinated in rosemary, garlic and balsamic, grilled to medium and served with a choice of béarnaise or a burgundy wine sauce.
- SIRLOIN FLORENTINE
- BAKED STUFFED HADDOCK
- SEAFOOD NEWBURG SERVED OVER PUFF PASTRY

Chef Carved Station (Select one)

- ROAST BEEF AU JUS WITH GARLIC AND HERBS
- ROASTED TURKEY BREAST
with homemade stuffing and cranberry sauce

The Red Barn at Outlook Farm



GLAZED BAKED HAM

with a brown sugar and pineapple glaze

ROASTED CENTER CUT PORK LOIN with pan gravy

GARLIC AND HERB GRILLED LONDON BROIL
with croustade accompaniment

ROASTED PRIME RIB ROAST AU JUS (additional cost)
ROASTED SIRLOIN with beef demi glace (additional cost)

SEARED TENDERLOIN
wrapped in double smoked apple bacon (additional cost)

Vegetable Choice (Select one)

- BROCCOLI MILANESE ~ ROASTED ZUCCHINI, SUMMER
SQUASH, RED PEPPERS, ONION AND GARLIC ~ BUTTERED
GREEN BEAN ALMONDINE ~ SAUTÉED ASPARAGUS WITH
LEMON ~ SUGAR GLAZED CARROTS

Potato or Rice Choice (Select one)

- SEASONED RED ROASTED POTATOES ~ SCALLOPED OR AU
GRATIN POTATOES ~ GARLIC MASHED POTATOES ~
BUTTER WHIPPED POTATOES ~BAKED POTATOES WIT
SOUR CREAM ~ HERB RICE PILAF ~ WILD RICE PILAF

Coffee and Tea Service

Dessert (see dessert list) or
(Wedding Receptions, cake cutting served
with vanilla ice cream)

Hors D'oeuvres

Must be ordered with Buffet package,
pricing not valid for hors d'oeuvres only

Dessert Menu

ASSORTED CHEESECAKES

- NY STYLE CHEESECAKE
WITH FRESH STRAWBERRIES AND CREAM
- WHITE CHOCOLATE AND RASPBERRY CHEESECAKE
- HOT FUDGE SUNDAE CHEESECAKE
- BOSTON CREAM PIE CHEESECAKE
- CARMEL TURTLE CHEESECAKE

CHOCOLATES

- THREE LAYER DIVINE CHOCOLATE CAKE
- CHOCOLATE LAVA CAKE
- CHOCOLATE GRAND MARNIER MOUSSE
WITH CHANTILLY CREAM
- WHITE CHOCOLATE LAYERED MOUSSE CAKE

FRUITS AND BERRIES ~

- APPLE CINNAMON BREAD PUDDING A LA MODE
- APPLE CRISP A LA MODE
- WILD BERRY FRUIT FLAN WITH CRÈME ANGLAISE

Additional Menu Items

SEAFOOD RAW BAR - ADDITIONAL \$12 PP

To include Jumbo Shrimp Cocktail
Little Necks
Oysters

DELUXE RAW BAR - MARKET PRICE

To include Jumbo Shrimp Cocktail
Little Necks
Oysters

Snow Crab Claws

Alaskan King Crab or Stone Crab (seasonal)

“Casual Elegance with Breathtaking Views”