

Sand Dollar Package

Buffet Meal

Hors D'oeuvre selection: Choose 3 to be butler passed or buffet style during cocktail hour

Cold

- Ahi Tuna
- Bruschetta
- Prosciutto Wrapped Melon
- Cheese Board with Crackers
- Vegetable Crudités with Dip
- Smoked Fish Spread w/ Crackers

Hot

- Samosa
- Spanakopita
- Mini Beef Wellington
- Bacon Wrapped Scallops
- Cod Nuggets w/ Dilled Tartar Sauce
- Pot stickers w/ Shrimp, Pork or Chicken

Choose one from each category.

Salad selection: Will be plated, served to tables and accompanied with assorted rolls

- **Spring salad**- Mixed greens with candied walnuts, sundried cranberries, tomatoes, cucumbers, mandarin oranges, gorgonzola cheese and served with a raspberry vinaigrette
- **Caesar Salad**- Crisp romaine hearts tossed in a creamy homemade dressing, topped with croutons & shaved Asiago cheese
- **Caprese Salad**- Tomatoes, mozzarella cheese, fresh basil, virgin olive oil, drizzled with balsamic glaze

Raw bar selection:

- **Virginia Oysters**- served with cocktail sauce, lemons & saltines
- **Peel n Eat Shrimp**- steamed shrimp, served with cocktail sauce
- **Assorted Sushi Rolls**- served with ginger, wasabi & soy sauce
- **Smoked Salmon**- served with capers, diced red onions & chopped hard boiled eggs
- **Smoked Fish Display**- selection of smoked fish, served with sour cream & horseradish sauce

Pasta selection:

- **Meat or Vegetarian Lasagna**- pasta sheets w/ Bolognese & cream sauce, mozzarella & parmesan cheese
- **Chef's Choice of Pasta**- cavatappi, penne, bow tie or linguine served with marinara, alfredo or carbonara
 - Additional Ingredients: spinach, roasted red peppers, artichoke hearts or mushrooms
 - Seafood- add \$4.00 per person- clams, mussels, shrimp or calamari

Carving Station:

- **Carved Prime Rib of Beef**- served with au jus & horseradish sauce
- **Carved Honey Glazed Ham**- glazed with brown sugar, honey & a touch of cinnamon
- **Carved Pork Loin**- with homemade caramelized apple sauce

Seafood Entrees:

- **Baked Grouper**- topped with lemon butter, white wine & bread crumbs
- **Stuffed Flounder**- stuffed with crabmeat & topped with Hollandaise
- **Fried Shrimp**- lightly dusted & deep fried, served with tartar sauce & lemons
- **Blackened Redfish**- with a mango coulis
- **Coconut Shrimp**- rolled in coconut, deep fried till golden brown & served with orange ginger sauce
- **Seared Salmon**- served on a bed of spinach, oven roasted tomatoes & finished with anisette butter sauce
- **Seafood Au Gratin**- crab, shrimp & lobster in vermouth cream sauce with gouda & pepper jack cheese

Meat Entrees:

- **Chicken Marsala**- lightly seared & finished with a mushroom marsala demi-glace
- **Chicken Francaise**- dipped in egg batter, sautéed & finished with a white wine lemon butter sauce
- **Sweet 'n' Sour Chicken**- deep fried chicken strips, tossed in an oriental sweet & sour sauce
- **Pork Medallions**- pan seared & served with a sundried tomato cherry demi-glace
- **Marinated Grilled Flank Steak**- marinated, grilled, sliced & served with a chimichurri sauce
- **Braised Short Ribs**- braised in red wine, onions, garlic, fresh thyme & tomatoes

Accompaniments:

- Vegetables and Accompaniments- Chef will choose sides that compliment your entrees.

Package includes:

- **4 Hour Open Host Bar**- including "Premium Brand" mixed drinks with up to 2 liquors, house wine, domestic & imported draft beer and domestic can or bottle beer.
- Tax & Service Charge
- Room Charge & Setup
- White Linen Tablecloths, White Napkins & Chair Covers with a choice of colored sash
- Hors D'oeuvres, Buffet, Soft Beverage & Cake Cutting, Cake NOT PROVIDED
- Champagne Toast (Non-alcoholic also available upon request)