

BASSETT BLACK TIE BUFFET

**YOUR EVENT BEGINS WITH A BEAUTIFULLY PRESENTED
COCKTAIL HOUR TO INCLUDE STATIONARY PRESENTATION**

FRESH FRUIT AND CHEESE DISPLAY DISPLAY

AN ELEGANT DISPLAY OF IMPORTED AND DOMESTIC CHEESES, SLICED SEASONAL FRUITS AND BERRIES.
SERVED WITH RUSTIC BREADS AND GOURMET CRACKERS

TUSCAN STATION

CHEF SELECTION OF GOURMET ITALIAN DELICACIES (IMPORTED PROSCUITTO DI PARMA, SOPERSETTA,
PEPPERONI, FRESH MOZZARELLA, BEEFSTEAK TOMATOES, FIRE ROASTED RED PEPPERS,
ARTICHOKE HEARTS, MARINATED MUSHROOMS, SUN DRIED TOMATOES AND ASSORTED OLIVES

GOURMET VEGETABLE DISPLAY

AN ABUNDANT DISPLAY OF CRISP FRESH GARDEN VEGETABLES AND BALSAMIC GLAZED ROASTED
VEGETABLES. SERVED WITH ROASTED GARLIC HUMMUS, AND SPINACH DIP

**STATIONARY PRESENTATION WILL BE COMPLIMENTED BY
A SELECTION OF HAND CRAFTED HORS D'OEUVRES**

OF SELECTIONS IS DETERMINED BY THE # OF GUESTS

SMOKED SALMON ROSETTE CUCUMBER CUP / PAN SEARED TUNA WITH MANGO SALSA /
MARYLAND CRAB CAKES / BAKED LITTLE NECK CLAMS / BACON WRAPPED SCALLOPS /
GRILLED PINEAPPLE SHRIMP / JUMBO SHRIMP COCKTAIL / COCONUT SHRIMP /
SHRIMP & SCALLOP CERVICHE MARTINIS
FRANKS IN PUFF PASTRY / TERIYAKI GLAZED BEEF SATAY / BEEF EMPANADAS /
ANGUS SIRLOIN SLIDERS / BEEF, ASPARAGUS & SCALLION NEGI MAKI /
BACON WRAPPED BEEF TENDERLOIN / ITALIAN MEATBALLS / SWEDISH MEATBALLS /
BEEF TENDERLOIN ON GARLIC CROSTINI / MINI BEEF WELLINGTON /
MINI GRILLED MARBLED RYE REUBEN
MOROCCAN CHICKEN SATAY / COCONUT LOLLIPOP CHICKEN / CHICKEN QUESADILLA /
BUFFALO CHICKEN WINGS / COCKTAIL BBQ BABY BACK RIBS
VEGETABLE SPRING ROLLS / MOZZARELLA & TOMATO SKEWERS / MOZZARELLA EN CARROZZA /
VEGETABLE STUFFED MUSHROOMS / SPANAKOPITA TRIANGLES /
MACARONI & CHEESE BITES / MINIATURE QUICHE / POTATO PANCAKES /
DEVILED EGGS / POTATO KNISHES / COCKTAIL RICE BALLS / MOZZARELLA STICKS
GOAT CHEESE STUFFED CAMPARI TOMATOES / VEGETABLE SAMOSAS

**BUFFET DINNER INCLUDES A SELECTION OF MENU ITEMS
FROM THE CLASSIC BUFFET MENU**

**THE BUFFET DINNER WILL BE COMPLIMENTED BY
A GOURMET SALAD STATION AND BREADBASKET**

DESSERT COURSE

FRESH BAKED COOKIES, BROWNIES AND CHEESECAKE
SERVED FAMILY STYLE WITH COFFEE AND TEA SERVICE

**PACKAGE INCLUDES
CHINA & LINEN
SERVICE**

DINNER PLATE, SALAD PLATE, COCKTAIL HOUR PLATE,
DESSERT PLATE, DINNER FORK, SALAD FORK, DESSERT FORK,
DINNER KNIFE, SPOON, WATER GLASS, COFFEE CUP AND COFFEE SAUCER
LINEN FOR BUFFET AND GUEST SEATING

KITCHEN STAFF

8 HOURS (2 HOUR SET UP / 5 HOUR EVENT / 1 HOUR CLEAN UP
INCLUDES LIMITED STAFF TO TEND TO BUFFET AND EQUIPMENT
(WAITERS ARE AN ADDITIONAL CHARGE)

\$59.95 PER PERSON

**+STAFF CHARGE AND STAFF GRATUITY
(75 GUEST MINIMUM)**

BASSETT BLACK TIE SEATED DINNER

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ANGUS SIRLOIN SLIDERS / BEEF, ASPARAGUS & SCALLION NEGI MAKI /
BACON WRAPPED BEEF TENDERLOIN / ITALIAN MEATBALLS / SWEDISH MEATBALLS /
BEEF TENDERLOIN ON GARLIC CROSTINI / MINI BEEF WELLINGTON /
MINI GRILLED MARBLED RYE REUBEN
MOROCCAN CHICKEN SATAY / COCONUT LOLLIPOP CHICKEN / CHICKEN QUESADILLA /
BUFFALO CHICKEN WINGS / COCKTAIL BBQ BABY BACK RIBS
VEGETABLE SPRING ROLLS / MOZZARELLA & TOMATO SKEWERS / MOZZARELLA EN CARROZZA /
VEGETABLE STUFFED MUSHROOMS / SPANAKOPITA TRIANGLES /
MACARONI & CHEESE BITES / MINIATURE QUICHE / POTATO PANCAKES /
DEVILED EGGS / POTATO KNISHES / COCKTAIL RICE BALLS / MOZZARELLA STICKS
GOAT CHEESE STUFFED CAMPARI TOMATOES / VEGETABLE SAMOSAS

SEATED DINNER 1ST COURSE SOUP OR SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE,
HOMEMADE SEASONED CROUTONS AND CHERRY TOMATOES
SERVED WITH A CLASSIC CAESAR DRESSING

FIELD GREEN SALAD

ORGANIC BABY GREENS WITH CUCUMBERS, CHERRY TOMATOES,
CANDIED WALNUTS, CRANRASINS AND CRUMBLED BLUE CHEESE.
SERVED WITH A RASPBERRY VINAIGRETTE DRESSING

SPINACH SALAD

ORGANIC BABY SPINACH, SWEET RED ONIONS, SLICED BABY PORTABELLO MUSHROOMS, AND APPLEWOOD SMOKED BACON.
SERVED WITH A DIJON VINAIGRETTE DRESSING

CLASSIC GREEK SALAD

CRISP ROMAINE AND ICEBERG LETTUCE, CUCUMBER, PLUM TOMATO, FRESH BELL PEPPERS, SWEET RED ONIONS, GREEK OLIVES, FETA CHEESE AND STUFFED GRAPE LEAVES.
SERVED WITH A CLASSIC GREEK DRESSING

ROASTED BEET SALAD

CRISP ROMAINE LETTUCE, CHERRY TOMATO, CUCUMBERS, ROASTED BEETS, SWEET RED ONIONS, CRUMBLLED GOAT CHEESE AND TOASTED PECANS.
SERVED WITH BALSAMIC VINAIGRETTE DRESSING.

SOUP

MINISTRONE / ITALIAN WEDDING SOUP / POTATO LEEK / TOMATO BISQUE
CHICKEN WILD RICE / LENTIL / MANHATTAN OR NEW ENGLAND CLAM CHOWDER / SPLIT PEA ANY MANY SEASONAL SOUPS.

2ND COURSE PASTA (CHOOSE ONE)

PENNE VODKA SAUCE
PAPPARDELLE BOLOGNESE
RIGATONI POMODORO
SPINACH RAVIOLI IN VODKA SAUCE
CAVATELLI WITH BROCCOLI AND SUN DRIED TOMATOES
JUMBO STUFFED SHELLS

MAIN COURSE (CHOOSE THREE)

HERB ROASTED PRIME RIB / MARINATED GRILLED SKIRT STEAK /
BEEF SHORT RIBS WITH RED WINE REDUCTION / GRILLED RIB EYE STEAK
CHICKEN FLORENTINE / CHICKEN CUTLET FRANCAISE
FREE RANGE ROASTED HALF CHICKEN / CHICKEN CUTLET MARSALA
JUMBO STUFFED SHRIMP / SHRIMP SCAMPI / BAKED SALMON WITH DILL CREAM SAUCE

**VEGETARIAN SELECTION WILL ALSO BE INCLUDED
WITH SEATED DINNER PACKAGE**

ENTREES AVAILABLE ADDITIONAL CHARGE

BAKED CHILEAN SEA BASS OREGANATA + \$8 PER PERSON
CHATEAUBRIAND + \$8 PER PERSON
GRILLED FILET MIGNON + \$8 PER PERSON
HERB CRUSTED RACK OF LAMB +\$6 PER PERSON
STUFFED VEAL CHOP +\$8 PER PERSON

VEGETABLE AND STARCH FOR MAIN COURSE (CHOOSE TWO)

ASPARAGUS IN LEMON BUTTER SAUCE / SUGAR SNAP PEAS AND CARROTS /
MIXED VEGETABLE MEDLEY / STRING BEANS WITH SHALLOTS & BUTTER
SAUTEED BROCCOLI / BABY CARROTS IN BUTTER SAUCE / POTATO CROQUETTES /
HERB ROASTED BABY POTATOES / TWICE BAKED POTATO / MASHED POTATOES /
WILD RICE PRIMAVERA / MUSHROOM RISOTTO

DESSERT COURSE

FRESH BAKED COOKIES, BROWNIES AND CHEESECAKE
SERVED FAMILY STYLE WITH COFFEE AND TEA SERVICE

PACKAGE INCLUDES

CHINA & LINEN SERVICE

DINNER PLATE, SALAD PLATE, COCKTAIL HOUR PLATE,
DESSERT PLATE, DINNER FORK, SALAD FORK, DESSERT FORK,
DINNER KNIFE, SPOON, WATER GLASS, COFFEE CUP AND COFFEE SAUCER
LINEN NAPKIN, LINEN FOR BUFFET AND GUEST SEATING

KITCHEN STAFF

8 HOURS (2 HOUR SET UP / 5 HOUR EVENT / 1 HOUR CLEAN UP
INCLUDES LIMITED STAFF TO TEND TO BUFFETS AND EQUIPMENT
(WAITERS ARE AN ADDITIONAL CHARGE)

\$69.95 PER PERSON

**+STAFF CHARGE AND STAFF GRATUITY
(75 GUEST MINIMUM)**

Seated Dinner Menu can also be served as a Family Style Menu

CHEFS STATIONS MENU

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COCKTAIL HOUR TO INCLUDE STATIONARY PRESENTATION**

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SERVED WITH RUSTIC BREADS AND GOURMET CRACKERS

TUSCAN STATION

CHEF SELECTION OF GOURMET ITALIAN DELICACIES (IMPORTED PROSCUITTO DI PARMA, SOPERSETTA,
PEPPERONI, FRESH MOZZARELLA, BEEFSTEAK TOMATOES, FIRE ROASTED RED PEPPERS,
ARTICHOKE HEARTS, MARINATED MUSHROOMS, SUN DRIED TOMATOES AND ASSORTED OLIVES

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VEGETABLES. SERVED WITH ROASTED GARLIC HUMMUS, AND SPINACH DIP

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MARYLAND CRAB CAKES / BAKED LITTLE NECK CLAMS / BACON WRAPPED SCALLOPS /
GRILLED PINEAPPLE SHRIMP / JUMBO SHRIMP COCKTAIL / COCONUT SHRIMP /
SHRIMP & SCALLOP CERVICHE MARTINIS
FRANKS IN PUFF PASTRY / TERIYAKI GLAZED BEEF SATAY / BEEF EMPANADAS /
ANGUS SIRLOIN SLIDERS / BEEF, ASPARAGUS & SCALLION NEGI MAKI /
BACON WRAPPED BEEF TENDERLOIN / ITALIAN MEATBALLS / SWEDISH MEATBALLS /
BEEF TENDERLOIN ON GARLIC CROSTINI / MINI BEEF WELLINGTON /
MINI GRILLED MARBLED RYE REUBEN
MOROCCAN CHICKEN SATAY / COCONUT LOLLIPOP CHICKEN / CHICKEN QUESADILLA /
BUFFALO CHICKEN WINGS / COCKTAIL BBQ BABY BACK RIBS
VEGETABLE SPRING ROLLS / MOZZARELLA & TOMATO SKEWERS / MOZZARELLA EN CARROZZA /
VEGETABLE STUFFED MUSHROOMS / SPANAKOPITA TRIANGLES /
MACARONI & CHEESE BITES / MINIATURE QUICHE / POTATO PANCAKES /
DEVILED EGGS / POTATO KNISHES / COCKTAIL RICE BALLS / MOZZARELLA STICKS
GOAT CHEESE STUFFED CAMPARI TOMATOES / VEGETABLE SAMOSAS

**COCKTAIL HOUR IS FOLLOWED BY A STATIONS BUFFET DINNER
GUESTS WILL ENJOY YOUR SELECTION OF THREE GOURMET FOOD STATIONS**

PASTA STATION

SELECT TWO PASTA CUTS AND TWO SIGNATURE SAUCES AND ONE BAKED PASTA DISH

**PASTA CUTS
CHOOSE TWO**
PENNE
RIGATONI
CHEESE TORTELLINI

**PASTA SAUCE
CHOOSE TWO**
VODKA SAUCE
POMODORO SAUCE
BOLOGNESE

**BAKED PASTA
CHOOSE ONE**
LASAGNA ROLLATINE
JUMBO STUFFED SHELLS
BAKED ZITI

PAPPARDELLE

ALFREDO SAUCE

LOBSTER MAC & CHEESE

**GUESTS CAN CREATE THEIR PASTA DISH WITH
A VARIETY OF ACCOMPANIMENTS TO INCLUDE**

POACHED SHRIMP, GRILLED CHICKEN, ITALIAN MEATBALLS, SWEET ITALIAN SAUSAGE,
SAUTEED BROCCOLI, FRESH SPINACH, PORTOBELLO MUSHROOMS, SUN DRIED TOMATOES,
ROASTED CHERRY TOMATOES, ROASTED VEGETABLES, FRESH HOMEMADE MOZZARELLA,
SHAVED PARMESAN AND GRATED PECORINO ROMANO CHEESE

CARVING STATION

SELECT TWO ROASTS AND TWO SIDE DISHES

ROAST SELECTIONS (CHOOSE TWO)

HERB ROASTED PRIME RIB
CARVED TOP ROUND ROAST BEEF
TERIYAKI GLAZED FLANK STEAK
CARVED ROASTED WHOLE TURKEY
LEMON HERB ROASTED CHICKEN
BRAISED BEEF BRISKET
MAPLE GLAZED HAM
APPLE RAISIN STUFFED PORK LOIN
TERIYAKI GLAZED PORK TENDERLOIN

SIDE DISH SELECTIONS (CHOOSE TWO)

GARLIC MASHED POTATOES / HERB ROASTED RED POTATOES
WILD RICE MEDLEY / MIXED VEGETABLE MEDLEY
REDSKIN SMASHED POTATOES / APPLE RAISIN SAGE STUFFING
STRING BEANS WITH SHALLOTS / SAUTEED BROCCOLI
STEAMED ASPARAGUS WITH LEMON & BUTTER
ROASTED CAULIFLOWER / ROASTED BRUSSEL SPROUTS

SLIDER STATION CHOOSE THREE

ANGUS SIRLOIN BEEF SLIDERS / TURKEY SLIDERS,
BUFFALO CHICKEN SLIDERS / CRAB CAKE SLIDERS /
BEER BATTERED COD FISH SLIDERS / PORTABELLA MUSHROOM SLIDERS /
MEATBALL PARMIGIANA SLIDERS / BRAISED BEEF SHORT RIB SLIDERS

SERVED WITH FRENCH FRIES, ONION RINGS, COLE SLAW,
SLICED TOMATOES, LETTUCE, PICKLED RED ONIONS,
SAUTEED MUSHROOMS, CARMELIZED ONIONS, PICKLE CHIPS
SLICED AMERICAN CHEESE, APPLEWOOD SMOKED BACON,
KETCHUP, MUSTARD, RELISH, BLEU CHEESE DRESSING & TARTAR SAUCE

SEAFOOD STATION CHOOSE THREE

JUMBO SHRIMP COCKTAIL / COLD ITALIAN SEAFOOD SALAD
/ SHRIMP AND SCALLOP CERVICHE MARTINIS / NEW ENGLAND LOBSTER ROLLS /
BAKED LITTLE NECK CLAMS / SHRIMP SCAMPI / SEAFOOD PAELLA /
BEER BATTERED COD FISH AND CHIPS / FRIED CALAMARI / MARYLAND CRAB CAKES / COCONUT
CRUSTED JUMBO SHRIMP / CRAB STUFFED JUMBO SHRIMP

ASIAN WOK STATION

**OUR CHEFS WILL CREATE FAVORITE ASIAN DISHES
ALL FRESHLY PREPARED AND SERVED IN TAKE OUT CONTAINERS**

LO MEIN NOODLES, FRIED RICE,
CHICKEN, BEEF, PORK, SHRIMP, GRILLED TOFU,
SNOW PEA PODS, SLICED ONIONS, SHITAKE MUSHROOMS, BOK CHOY,
NAPA CABBAGE, CARROTS, BEAN SPROUTS AND RED BELL PEPPERS
WITH SPICY SZECHUAN SAUCE, SWEET & SOUR SAUCE & TERIYAKI SAUCE

SOUTHERN COMFORT STATION

CHOOSE THREE

SHRIMP & CHEDDAR CHEESE GRITS / BUTTERMILK FRIED CHICKEN & WAFFLES,
SLOW ROASTED BBQ BABY BACK RIBS / BBQ PULLED PORK
SERVED WITH SOUTHERN STYLE DIRTY RICE, COLLARD GREENS AND JALAPENO CORN BREAD

TACO AND FAJITA STATION

**BUILD YOUR OWN TACOS, FAJITAS, BURRITOS AND QUESIDIILAS
WITH A SELECTION OF TOPPINGS FROM OUR CUSTOMIZED STATION**

BEEF, CHICKEN AND FISH TACOS SERVED ON HARD OR SOFT SHELLTACOS
FAJITAS, BURRITOS AND QUESILLIAS FILLED WITH
MARINATED GRILLED SKIRT STEAK, GRILLED CHICKEN, TEQUILA LIME SHRIMP
OR PULLED PORK WITH CARMELIZED TRI COLOR PEPPERS AND ONIONS
STATIONS INCLUDES BLACK BEANS AND RICE, NACHOS,
REFRIED BEANS, SALSA, GUACAMOLE, DICED TOMATOES, SWEET RED ONIONS,
SLICED BLACK OLIVES, JALAPENO, NACHO CHEESE SAUCE,
MEXICAN QUESO BLANCO, SOUR CREAM & SHREDDED LETTUCE

BIER GARTEN STATION

ALE BRAISED BRATWURST, SAUERBRATEN & GERMAN PORK SCHNITZEL
SERVED WITH SAUERKRAUT, BRAISED RED CABBAGE AND SAUTEED SPATZLE WITH
MUSTARD, ALE INFUSED CHEDDAR CHEESE FONDUE AND SOFT BARVARIAN PRETZELS,

PACKAGE INCLUDES

CHINA & LINEN SERVICE

DINNER PLATE, SALAD PLATE, COCKTAIL HOUR PLATE,
DESSERT PLATE, DINNER FORK, SALAD FORK, DESSERT FORK,
DINNER KNIFE, SPOON, WATER GLASS, COFFEE CUP AND COFFEE SAUCER
LINEN FOR BUFFET AND GUEST SEATING

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PREMIERE COCKTAIL PARTY

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TUSCAN STATION CHEF SELECTION OF GOURMET ITALIAN DELICACIES (IMPORTED PROSCUITTO DI PARMA, SOPER SATTA, PEPPERONI, FRESH MOZZARELLA, BEEFSTEAK TOMATOES, FIRE ROASTED RED PEPPERS, ARTICHOKE HEARTS, MARINATED MUSHROOMS, SUN DRIED TOMATOES AND ASSORTED OLIVES

GOURMET VEGETABLE DISPLAY AN ABUNDANT DISPLAY OF CRISP FRESH GARDEN VEGETABLES AND BALSAMIC GLAZED ROASTED VEGETABLES. SERVED WITH ROASTED GARLIC HUMMUS, AND SPINACH DIP

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MACARONI & CHEESE BITES / MINIATURE QUICHE / POTATO PANCAKES /
DEVEILED EGGS / POTATO KNISHES / COCKTAIL RICE BALLS / MOZZARELLA STICKS
GOAT CHEESE STUFFED CAMPARI TOMATOES / VEGETABLE SAMOSAS

**COCKTAIL PARTY WILL INCLUDE YOUR CHOICE OF TWO
GOURMET STATIONS FROM OUR CHEF STATION MENU**

DESSERT TABLE

CHOCOLATE MOUSSE CAKE, CHOCOLATE COVERED STRAWBERRIES.
MINIATURE PASTRIES, CREME BRULEE, FRESH SLICED FRUIT DISPLAY,
FRESH BAKED COOKIES, BROWNIES AND CHEESECAKE
SERVED BUFFET STYLE WITH COFFEE AND TEA SERVICE

PACKAGE INCLUDES

CHINA & LINEN SERVICE PLATES, DESSERT PLATE, FORK, DESSERT FORK, KNIFE, SPOON,
COFFEE CUP AND COFFEE SAUCER LINEN FOR BUFFET AND GUEST SEATING

KITCHEN STAFF 8 HOURS (2 HOUR SET UP / 5 HOUR EVENT / 1 HOUR CLEAN UP
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