

Chef Select Seated MENU

Appetizer Selections Select one option served at each place setting or pre-plated on a station.

Classic Caesar

Crisp romaine with shaved Parmesan and garlic croutons, finished with traditional Caesar dressing.

Beef & Fish Selections

Brisket à la Esther

Our family recipe of sliced brisket, finished with Mama Resnick's signature tomato-infused pan gravy.

Mahi Mahi or Salmon

Prepared with your choice of seasoning or sauce. Select from blackened, jerk, herb-crusted, honey-crusted or lemon butter.

Roast Sirloin

Thinly sliced slow-roasted top sirloin, finished with a traditional brown pan gravy.

Savory Meatloaf

Choice ground beef, seasoned with house spices and drizzled with Martin's rich tomato sauce.

House Salad

Fresh garden greens with carrots, cucumbers and ripe tomatoes, served with your choice of dressing.

Starches (choose one)

Baked Potato	Jollof Rice
Baked Sweet Potato	Pilaf Rice
Basmati Rice	Potato Gratin
Candied Sweet Yams	Roasted Potatoes
Garlic Mashed Potatoes	Stuffed Potato
Italian Mac & Cheese	

Vegetables (choose one)

Asparagus	Glazed Carrots
Broccoli	Green Beans
Brussels Sprouts	Vegetable Medley



Chicken Selections

Breast of Chicken presented in the following styles.

Breast of Hen

Filled with homemade sage stuffing, roasted and complemented by a savory pan glaze.

Jerk Chicken*

Marinated in island spices and slow-roasted for bold Caribbean flavor. Suggested pairing: Jollof rice.

Marsala

Tender pan-seared chicken finished with mushrooms and a classic Marsala wine sauce.

Orange Chili Glazed*

Tender oven-roasted chicken finished with a vibrant orange glaze and a touch of chili spice.

Piccata

Pan-seared and finished with lemon-caper sauce.

Rosemary Almond

Sautéed with a delicate almond crust, rosemary, and lemon pepper, finished with an Amaretto cream sauce.

Santa Fe*

Roasted and served over fire-roasted bell peppers, black beans and corn, finished with ancho chili sauce.

Supreme

Oven-roasted and finished with a delicate white wine cream sauce.

**Select preparations include a small bone for presentation*

Complete Entrées

Served as listed

Eggplant & Ricotta Cannelloni

Cannelloni filled with ricotta, spinach, and eggplant, baked and served with marinara sauce, topped with a light dusting of Parmesan.

Chicken & Biscuit

Grilled herb chicken breast on a cheddar buttermilk biscuit with mashed potatoes and broccoli, finished with a velvety cream sauce.

Vegan Polenta Cake

Crisp polenta cake with peppers and aromatic seasonings, served with roasted red pepper sauce.

Tavern Pot Roast

Slow-roasted beef served over horseradish mashed potatoes with roasted root vegetables and finished with a rich pan gravy.

Dessert Selections

Served at each place setting or pre-plated on a station. Choice of one:

- Boston Cream Cake
- Carrot Cake
- Chocolate Fudge
- Lemon Cake

Desserts may contain or be processed in facilities that handle nuts.

Chef Select Buffet MENU

Appetizer Selections Select one option served at each place setting or pre-plated on a station.

Classic Caesar

Crisp romaine with shaved Parmesan and garlic croutons, finished with traditional Caesar dressing.

House Salad

Fresh garden greens with carrots, cucumbers and ripe tomatoes, served with your choice of dressing.

Build Your Buffet Choose a total of three entrées (Limit of one seafood selection.)

Beef/Pork Entrées

- Brisket à la Esther
- Glazed Ham
- Italian Sausage w/ Peppers
- Meatballs (Italian or Swedish)
- Pepper Steak
- Pork BBQ Ribs
- Roasted Beef Sirloin
- Roasted Pork Loin
- Savory Meatloaf
- Sliced Flank Steak
- Tavern Pot Roast

Chicken Entrées

- Breast of Hen
- Chicken Marsala
- Chicken Piccata
- Chicken Supreme
- Fried Chicken
- Jerk Chicken
- Orange Chili Glazed
- Pollo Parmigiana
- Rosemary Almond
- Santa Fe
- Turkey Breast (with stuffing)

Seafood Entrées

- Battered Cod
- Herb Salmon
- Jambalaya
- Mahi-Mahi
- Padded Oysters
- Seafood Creole
- Seafood Newburg

Vegetarian Entrées

- Cheese Ravioli with Marinara
- Eggplant & Ricotta Cannelloni
- Homemade Baked Penne
- Italian Macaroni & Cheese
- Pasta w/ Vegetables à la Fromage
- Penne Primavera
- Vegan Polenta Cake
- Vegan Chicken* Stir Fry
- Vegetable Lasagna
- Wild Mushroom Ravioli
- *(plant based)*

Starches (Choose One)

Selections

- Basmati Rice | Candied Sweet Yams | Garlic Mashed Potatoes | Jollof Rice | Potato Gratin
- Rice Pilaf | Roasted Potatoes



Vegetables (Choose One)

Selections

- Asparagus | Broccoli | Brussels Sprouts
- Collard Greens | Glazed Carrots | Green Beans | Vegetable Medley

**Upgrade option: Substitute a selection and add a 2nd seafood item for an additional \$3.00 per person.*

**Add-on option: Add a 4th selection to your buffet for an additional \$2.50 pp. Seafood options are \$5.50 pp.*

Buffets will remain open for one hour.

Dessert A selection of sweet options chosen by our chef and served on a station.

Desserts may contain or be processed in facilities that handle nuts.



Cabaret Dinner Dance MENU

Event Guidelines

- Event duration is 4 hours and the start time must be 8:00 pm or later.
- Buffet will open promptly at contracted start of the event and remain available throughout the first two hours.
- Coffee, decaf coffee and hot tea will be served on a station
- A head table is not permitted with a Cabaret style event.

When contracting a Cabaret-style event, the client acknowledges and accepts the event guidelines outlined on this page.

Build Your Buffet Choose a total of four entrées (Limit of one seafood selection.)

Beef/Pork Entrées

Brisket à la Esther
 Italian Sausage w/ Peppers
 Meatballs (Italian or Swedish)
 Pepper Steak
 Roasted Beef Sirloin
 Savory Meatloaf

Chicken Entrées

Breast of Hen
 Chicken Marsala
 Fried Chicken
 Jerk Chicken
 Pollo Parmigiana
 Turkey Breast (with stuffing)

Seafood Entrées

Battered Cod
 Herb Salmon
 Jambalaya
 Mahi-Mahi
 Seafood Creole
 Seafood Newburg

Vegetarian Entrées

Eggplant & Ricotta Cannelloni
 Homemade Baked Penne
 Italian Macaroni & Cheese
 Penne Primavera
 Vegan Polenta Cake
 Vegetable Lasagna

Starches (Choose One)

Starch Selections

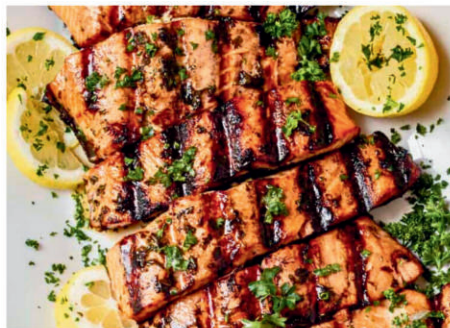
Basmati Rice | Candied Sweet Yams | Garlic
 Mashed Potatoes | Jollof Rice | Potato
 Gratin | Rice Pilaf | Roasted Potatoes



Vegetables (Choose One)

Vegetable Selections

Asparagus | Broccoli | Brussels Sprouts
 Collard Greens | Glazed Carrots | Green
 Beans | Vegetable Medley



Appetizer Options Add an appetizer for \$3.00pp

Salad Bar or Station

Choice of a salad bar with a selection of fresh mixed greens with assorted toppings and salad dressings or premade plated house salads on a station.

Soup Station (Choice of two)

Chicken Corn Chowder | Cream of Broccoli |
 Cream of Crab | Maryland Crab | Potato Leek
 Shrimp Bisque | Tomato Bisque | Vegetable
 Minestrone

Dessert

A selection of sweet options chosen by our chef and served on a station.

Please note that all desserts are manufactured in facilities that are not nut free.