Grand Buffet

$35 per person ~ minimum 50  ●  $40 per person  25-49
Plus tax and gratuity

Appetizers

Please select (1) This course will be served

* Soup du Jour

Classic Lobster Bisque 4
Tomato Bisque  | Parmigiana Reggiano Crostini 3
Porcini Mushroom Ravioli  | Spinach Truffle Alfredo 9
Traditional Shrimp Cocktail 12
Ahi Tuna Poke  | Cucumber Salad 15
Capellini  | Baby Shrimp  | Spinach & Shellfish Crème 12
Chilled Fresh Fruit Cup 4

Garde Manger

Please select (3)

Caesar Salad
Waldorf Salad
Tossed Garden Salad
Roasted Mushroom Marinated Artichoke with Sherry Vinaigrette
Rice Noodle Pasta with Thai Peanut Dressing
Mixed Heirloom Cherry Tomato Salad  | Chilled Angel Hair Pesto Pasta  | Marinated Tomato Parmesan
Basil Pesto  | Mozzarella Cucumber Fraise Greens  | Spiced Deviled Egg with Bacon
Balsamic Vinaigrette
Roasted Field Mushrooms  | Grilled Asparagus  | Bowtie Pasta  | Shaved Fennel  | Champagne Brie Dressing
Sliced Fruit with Berries
Roasted Beets  | Basil  | Balsamic Vinaigrette
Jumbo Shrimp Cocktail ~ 12 per person

100 TAVISTOCK LANE | HADDONFIELD, NJ 08033
856-629-1866 | WWW.TAVISTOCKCC.ORG
Hand Carved Ice Piece
For Buffet Centerpiece ~ 195

Carved by Chef
Hot Corned Beef ~ 7 p.p.
Baked Virginia Ham ~ 7 p.p.
Roast Tom Turkey ~ 7 p.p.

Hot Entrees
Please select (3)

Fillet of Sole Florentine with Lobster Sauce
Old Fashioned Beef or Chicken Pot Pie
Stir-fried Chicken | Charred Vegetables | Sesame Soy Sauce
Fresh Steamed Rice
Roasted Turkey | Bread Stuffing
Mussels Marinara with Linguine
Grilled Marinated Flank Steak | Mushroom Jus

Fettuccine Alfredo
Chicken Tempura | Ginger Orange Glaze
Shepherd’s Pie with Potato Crust
Stir-Fried Shrimp | Charred Vegetables
Swedish Meatballs
Beef Bordeaux
Porcini Mushroom Ravioli | Truffle Spinach Alfredo
Bow Tie Pasta | Sautéed Wilted Spinach
Garlic Lemon Herb Sauce
**Accompaniments**

Please select (3)

- Rice Pilaf
- Ginger Glazed Carrots
- Smashed New Potatoes
- Buttered Egg Noodles
- Brown Sugar Baked Beans
- Parmesan Potatoes Gratin
- Linguine with Herb Butter
- Eggplant and Zucchini Au Gratin
- Buttered Green Peas
- Vegetable du jour
- Baked Macaroni with Cheddar Cheese
- Honey Roasted Green Peas
- Sweet Potato Puree
- Penne Pasta | Grilled Vegetables | Housemade Marinara
- Truffle Herb Potato Puree
- Spiral Pasta with Mushrooms & Garlic Crème
- Baked Macaroni with Cheddar Cheese
- Ratatouille

**Desserts**

Please select (1) This course is served

- Sherbet Melba
- Double Chocolate Mousse
- Lemon Chiffon Pie
- Grand Marnier Cake
- Vanilla Ice Cream with Butter Rum Sauce
- Apple Crumble
- Seasonal Fruit Crumble

**For the Connoisseur**

Viennese Sweet Table ~ 12 per person

Chef’s Mini Display of Desserts: Cookies | Blondies | Lemon Bars | Cannolis ~ 7 per person

Sundae Bar ~ 7 per person • add Waffles ~ 3 per person

100 per Chef Attendant