

## **Buffet Dinner Options**

### **FISH ENTRÉE**

*Roasted Local Haddock with Citrus Parley Butter and Toasted Almonds*

*Roasted Local Haddock with Mango and Cucumber Salsa*

*North Atlantic Cod with Tomato-Olive Provencal Sauce*

*North Atlantic Cod with a Light Thai Coconut Curry*

*Moroccan-Style Roasted North Atlantic Cod*

*Roasted Red and Yellow Pepper, Kalamata Olives & Orange Zest Salsa*

*Herb Coated Swordfish and Onion Shish Kebab with Olive Oil Lemon Sauce*

*Cornbread and Scallop Stuffed Flounder with Lemon Beurre Blanc*

*Seared Halibut with a Roasted Red Pepper Walnut Pesto*

*Seared Halibut on a bed of Spinach with Champagne Cream*

*Slow- Roasted Faroe Island Salmon with Lemon Cucumber Yogurt Sauce*

*Ancho Rubbed Grilled Salmon with Grilled Pineapple Salsa*

*Butter Poached New England Lobster Tails*

*Lobster Rolls with Iggy's Homemade Brioche*

*Wellfleet Littlenecks and Chatham Mussel in a Citrus Herb Broth*

*Seafood and Chorizo Paella*

*(Local Mussels and Littlenecks, Calamari and Shrimp)*

### **PORK ENTRÉE**

*Herb Crusted Pork Tenderloin with Cranberry Orange Chutney*

*BBQ Pork Ribs with our Tangy Mustard BBQ Sauce*

*Sausage, Peppers and Onions*

## **BEEF ENTRÉE**

*Red Wine and Garlic Marinated Grilled Beef Tenderloin with Five-onion Marmalade*

*Grilled Beef Tenderloin with Gorgonzola, Caramelized Onion Butter*

*Grilled Beef Tenderloin with Wild Mushroom Port Wine Sauce*

*Grilled Beef Tenderloin with Bordeaux Demi-Glace*

*Grilled Beef Tenderloin with Parsley and Caramelized Onion Sauce*

*Grilled Flank Steak with Chimmi Churri Sauce (An Argentinean Parsley Garlic Sauce)  
On a Bed of Romaine*

*Bordeaux Braised Beef Short Ribs*

*Ancho Mole Braised Beef Short Ribs*

*Jack and Coke Grilled Sirloin Steak Tips*

*Pesto Crusted Beef and Vegetable Kebabs*

## **CHICKEN ENTRÉE**

*(minimally processed chicken raised with no antibiotics and no hormones ever)*

*Grilled Mediterranean Chicken served over Wilted Swiss Chard  
crumbled feta & oven-dried tomatoes*

*Chicken Breast sautéed with Artichoke Hearts, Spinach, Cherry Tomatoes, Garlic, Kalamata Olives, Chili Flakes,  
Lemon Juice and White Wine*

*Pan-Seared Chicken Breasts with Wild Mushroom Marsala Sauce*

*Cosmos Grilled Chicken Piccata*

*Peruvian Roasted Chicken With Spicy Cilantro Sauce*

*Roasted Chicken with a Walnut Roasted Red Pepper Pesto*

*Braised Chicken with Moroccan Harissa, Green Olives and Preserved Lemons*

*Jamaican Jerk Chicken with Grilled Pineapple Salsa*

*Grilled Chicken with our Tangy Mustard BBQ Sauce*

*Truro Raised Herb Roasted Chicken Quarters*

*Bell and Evans Herb Roasted Chicken Quarters  
(air-chilled, hormone and antibiotic free)*

*Lemon and Garlic Grilled Chicken and Onion Kebabs*

## **VEGETARIAN ENTRÉE**

*Assorted Locally Made Raviolis—many flavors to choose from:*

*Spinach Ravioli w/ Fresh Tomato Basil Sauce and Asiago Cheese*

OR

*Butternut Squash and Parmesan Ravioli w/ Sage Brown Butter, Oven-Dried Tomatoes and Asiago Cheese*

OR

*Wild Mushroom Ravioli w/ Basil Butter, Caramelized Onions and Asiago Cheese*

*Herbed Polenta Gratin*

*Wild Mushrooms, Caramelized Onions, Roasted Garlic, Tomato Sauce & Asiago Cheese*

*Grilled Vegetable Kebabs*

*BBQ Tofu and Vegetable Kebabs*

## **VEGETABLE**

*Steamed Broccoli with Garlic, Lemon and Extra Virgin Olive Oil*

*Grilled Vegetable Platter*

*Asparagus, Summer Squash, Red Peppers, Portobello Mushrooms & Red Onion*

*Grilled Vegetable Kebabs*

*Sautéed Shallot Green Beans*

*Blanched Asparagus with Shallot Lemon Vinaigrette*

*Sautéed Green Beans with Oven-Dried Tomatoes and Crumbled Feta Cheese*

*Grilled Zucchini, Yellow Squash and Red Onions with Balsamic Reduction*

*Roasted Fall Vegetables and Baby Potatoes*

*Butternut Squash, Baby Potatoes, Onions, Brussel Sprouts, Carrots and Parsnips*

*Sautéed Rainbow Chard and Shitake Mushrooms*

*Corn on the Cob*

## **STARCH**

*Scallion Mashed Potatoes*

*Creamy Gruyere Potato Gratin*

*A Medley of Roasted Potatoes with Extra- Virgin Olive Oil and Fresh Rosemary*

*Rice and Orzo Pilaf*

*Summer Rice Salad with Roasted Vegetables and Garden Herbs*

*Mixed Grains with Toasted Almonds and Fresh Parsley*

*Asiago Risotto Cakes*

## **GREEN SALAD**

*Fresh Mozzarella, Cherry Tomato and Baby Arugula Salad with Basil Vinaigrette*

*Garden Green Salad with Citrus Shallot Vinaigrette  
English Cucumbers, Carrots, and Walnuts*

*Garden Green Salad with Balsamic Vinaigrette  
English Cucumbers, Dried Cranberries, Pecans and Gorgonzola*

*Romaine Hearts with Balsamic Vinaigrette  
Orange Segments, Toasted Almonds and Feta Cheese*

*Romaine Hearts and Radicchio with Citrus Shallot Vinaigrette  
Tomatoes, Goat Cheese and Homemade Garlic Croutons*

*Caesar Salad with Homemade Croutons and Shaved Asiago*

*Baby Arugula Salad with Goat Cheese, Candied Pecans and Strawberries  
Balsamic and Cape Cod Honey Vinaigrette*

*Mixed Greens and Grains  
Grapes, Feta and Pepita Seeds with a Lemon Vinaigrette*

*Baby Arugula Saad with Roasted Beets, Walnuts and Seared Goat Cheese Cake*

## **OTHER SALAD**

*Corn, Cherry Tomato and Basil Salad*

*Orzo Salad with Baby Spinach, Cherry Tomatoes, Kalamata Olives, Parsley and Feta*

*Israeli Couscous and Roasted Vegetable Salad*

*Traditional Red Bliss Potato Salad*

*Roasted Mediterranean Salad with Roasted Sweet Potato, Red Bliss Potato and Red Onions  
Kalamata Olives, Feta and Parsley in a Red Wine Vinegar Dressing*

*Chopped Fall Salad with Citrus Shallot Vinaigrette  
Shaved Brussel Sprouts, Kale and Red Cabbage with Dried Cranberry, Walnuts and Feta Cheese*

*Mixed Grain and Roasted Vegetables Salad*

*Summer Wheat Berry and Quinoa Salad and with Green Beans, Parsley and Lemon*

*Sesame Noodle Salad with Julienne Snow Peas, Scallion and Carrots  
Sesame and Peanut Dressing*

*Lebanese Tabbouleh*

*Pesto Pasta with Roasted Zucchini and Corn and Tomatoes*