



## **High Rock Dinner** **(50 Person Minimum)**

### **Salad**

Select One

Gathered Greens

Julienne of Cucumber, Tricolor Peppers, Crispy Bermuda Onions  
Ricotta Salata Cheese, Extra Virgin Olive Oil and Balsamic Vinaigrette

Or

Salad with Whole Wheat Croutons, Shards of Asiago, Caesar Dressing

### **Buffet**

### **Chef's Selections**

Select One Menu

Boneless Breast of Chicken, Potatoes, Olives, Red Peppers

Roasted Tomato Smoked Paprika Sauce

Stuffed Loin of Pork, Asiago Cheese, Sun Dried Tomatoes, San Daniele Ham

Corn Meal Crusted Fried Calamari, Marinara Sauce

Eggplant Rollatini, Creamy Impastata Cheese, Tomato Basil Sauce

Market Vegetables

Or

Chicken, Pine Nuts, Sun Dried Tomatoes, Pesto Cream

Eggplant Stacks, Roasted Peppers, Fresh Mozzarella

Orecchiette Pasta, Sausage & Broccoli di Rabe

Horseradish Crusted Salmon, Lemon Butter Sauce

Market Vegetables

Or

Boneless Breast of Chicken, Sweet and Hot Cherry Peppers

Tenderloin of Pork, Honey Mustard Glaze

Cavatelli Bolognese

Catch of the Day, Capers and Olives

Market Vegetables

Or

Chicken, Baby Artichokes, Capers, Lemon Wine Sauce

Pork Medallions, Vinegar Peppers, Balsamic Drizzle

Petite Filet of Salmon, Roasted Red Pepper Sauce

Farfalle, Prosciutto, Peas, Pinot Grigio Cream Sauce

Market Vegetables

### **Tuscany Display**

Prosciutto di Parma and Seasonal Melons, Mushroom Salad, Focaccia  
Regional Olives, Eggplant Caponata, Garlic Rounds  
Salumeria Display of Assorted Regional Hot & Sweet Sausage  
Fire Roasted Peppers, Tomatoes and Mozzarella

### **Carving Station**

Served with Roasted Potatoes  
Select Two

Herb and Garlic Roasted Shell Steak, Cabernet Wine Sauce  
Vermont Turkey Breast, Cranberry Chutney, Sage Pan Gravy  
Spiced Baked Ham, Maple Glaze

### **Dessert**

Occasion Cake or Pedestals of Cookies and Pastries  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Assorted Soft Drinks