

Dinner Buffet

Your Choice of One (1) Stationary Appetizer Table

Choice of Four (4) Passed Appetizers

Choice of Two Entrees, with
Tossed Garden Salad with Choice of Two Dressings
Vegetable Du Jour
Potato or Rice Du Jour
Dinner Rolls and Butter

Great Circle Catering provides all necessary equipment, chafing dishes, and buffet tables with linens.

Entrees

Chicken Marsala

Sautéed mushroom assortment and shallots, marsala wine and chicken

Chicken Piccata

Lemon, Vermouth, capers, fresh parsley and sweet butter

Chicken Mediterranean

Boneless chicken tenderloin medallions in focaccia bread crumbs, sautéed with garlic, tomatoes, spinach and artichoke hearts

Marinated Sirloin Beef Tips

with Mushrooms, Onions and Peppers in Burgundy Sauce

Beef Short Ribs

Seared and slow simmered in a rich Beef Red Wine Sauce

Apple Stuffed Center Cut Pork

House made apple-cornbread stuffing with a hint of cinnamon

House Vegetable Lasagna

Spinach, Ricotta Cheese, Roasted Red Peppers, Sautéed Mushrooms, Julienned Carrots

Stuffed Filet of Sole

With crabmeat stuffing and lemon-white wine sauce

Grilled Faroe Island Salmon

With Lemon-Dill Sauce

Passed Appetizer Party

Your Choice of Six (6) Selections from our current Appetizer List

COLD

Seafood Salad with Avocado in Edible Spoons
Crostini with Roasted Pear, Arugula and Danish Blue Cheese
Seared Sesame Tuna with Seaweed Salad in Edible Spoon
Roast Tenderloin on Toasted Ciabatta with Sauce Béarnaise or Horseradish Cream
Deviled Eggs with Smoked Bacon, Blue Cheese and Micro greens
Cherry Tomato Caprese salad skewer with balsamic glaze
Country Pate Platter, pickled red onions, cornichons
Snow Peas stuffed with House Boursin
Smoked Salmon, House Made Boursin Cheese, Cucumber and Dill on Mini Pretzel Buns

HOT

Roasted Vegetable Phyllo Pinwheels
Asian Pork Meatballs with Ginger-Soy Dipping Sauce
Steamed Asian Dumplings with Sweet Chili Dipping Sauce
Applewood Bacon Wrapped Scallop
Bite Size Jalapeno-Risotto Crab Cakes with Remoulade Sauce
Grilled Shrimp wrapped in prosciutto with Dijon-Bourbon Glaze
Mini Spinach and Feta Phyllo Triangles
Baked Clams Pernod with Havarti
Tomato and Cheese Sausage Pinwheels with Roasted Red Pepper Pesto
Shrimp Empanadas with Chipotle Sauce
Szechwan Tangerine Chicken Skewers
Roasted Artichoke and Spinach Wonton with Lemon-Basil Aioli
Mini Chicken, Vegetable and Cheese Chimichanga with Avocado-Ranch Dipping Sauce
Golden Fried Lobster Mac and Cheese Balls
Wild Mushroom Strudels with Roasted Tomato Coulis
Boneless Honey-Orange Glazed Chicken Wings
Bacon Wrapped Medjool Dates Stuffed with Goat Cheese
Roasted Vegetable and Cheese Quesadilla
Crostini with Fig, Grilled Green Apple, Bacon and Aged Cheddar Cheese
Buffaloed Chicken and Cheese Wontons

Stationary Appetizer Tables

(pricing is for “add-on”, not “stand-alone”)

Mediterranean Platter

Mini Spanakopita, Seasoned Pita Chips and Greek Flat Bread
Feta Cheese, Assorted Olives, Red Pepper Hummus
Baba Ganoush, Tzatziki, Locanico Sausage Bites, Stuffed Grape Leaves

Southwestern Platter

Vegetable and Cheese Quesadillas, Spicy Southwestern Eggrolls, Salsa
Tortilla Chips, Guacamole, Black Bean-Roasted Corn Salad, Sour Cream

Tuscan Antipasto Assortment

Cherry Tomato Caprese Skewers, Pepperoni, Provolone Cheese, Genoa Salami,
Mortadella, Marinated Vegetables, Spicy Stuffed Peppers, Marinated Eggplant, Roasted Red
Peppers, Artichoke Hearts, Marinated Mushrooms, Garlic Breadsticks

Assorted Cheese, Cracker and Vegetable Crudité

Smoked Gouda, Herbed Brie, Aged Cheddar, Spicy Pepper Jack, Jarlsberg
Mango-Ginger Stilton, Smoked Gouda, Manchego, and
Fresh Vegetable Crudité with Assorted Dips

Appetizer Stations

(pricing is for "add-on", not "stand-alone")

Soup, Chili or Chowder Station

(guest self-serve)

Your Choice of our Scratch Made Soups,
New England Clam Chowder, Corn and Bacon Chowder,
Chili Con Carne, Chili Verde or Vegetarian Chili,
Served with Crackers, Crostini, Tortilla Chips or Oyster Crackers

Pasta Station

(guest self-serve)

your choice of two:

Lobster Mac and Cheese
Shrimp Scampi Ravioli
Smoked Mozzarella Ravioli
Fig and Mascarpone Cheese Ravioli
Four Cheese Tortellini Alfredo
Spinach and Garlic Ravioli

Served with Garlic Breadsticks

Chef Manned Carving Station

your choice of two:

Boneless Stuffed Turkey Breast Roll with Sage Gravy
Roast Tenderloin of Beef with Peppercorn Demi-Glace
Smoked Carving Ham with Brown Sugar Glaze
Roast Boneless Cannon of Lamb

Taco Station

Crispy Shell and Soft Tacos
Seasoned Beef and Chicken
Shredded Lettuce, Diced Tomatoes
Salsa, Sour Cream, Guacamole and Shredded Cheddar Cheese

Slider Station

-Choice of 3-

- Black Angus Beef Burger
- Fresh Salmon Burger with Lemon-Basil Mayo
- Pulled Pork Sliders with House Carolina Sauce
- Asian Flavored Turkey Burger with Hoisin Glaze and Rainbow Slaw
- Lamb Burger with Tzatziki
- Buffalo Chicken Cutlet with Blue Cheese-Ranch
- Vegetarian Black Bean Burger with Chipotle Dressing

Crostini Party Station

-Choice of 3-

- Fire Roasted Tomato Bruschetta with Fresh Mozzarella and Basil
- Garlic-Herb Goat Cheese with Cucumber, Smoked Salmon and Dill
- Olive Tapenade with Roasted Red Pepper and Provolone
- Roast Tenderloin with Caramelized Shallots and Bernaise Sauce
- Shrimp Scampi
- Salami, Sweet Capicola and Gherkin
- Feta, Sundried Tomato and Scallion

Side Dishes

- Garlic-Gouda Mashed Potato
- Country Rice Pilaf
- Herbed Red Bliss Potato
- Toasted Orzo Florentine
- Grilled Mediterranean Vegetable
- Maple Glazed Baby Carrots
- Roasted Cauliflower
- Baked Broccoli Au Gratin
- Green Beans Almondine
- Roasted Autumn Vegetable Medley

Italian Dinner Buffet

Stationary Appetizer Table

Antipasto Display

Cherry Tomato Caprese Skewers, Pepperoni, Provolone Cheese, Genoa Salami, Mortadella, Marinated Vegetables, Spicy Stuffed Peppers, Marinated Eggplant, Roasted Red Peppers, Artichoke Hearts and Marinated Mushrooms

First Course

Caesar Salad

Served with Garlic Breadsticks

Entrees

(Choice of Two)

Chicken, Ziti and Broccoli Alfredo

House Meat and Cheese Lasagna

House Vegetable Lasagna **(V) and or (GF)**

Grilled Sweet Sausage with Peppers and Onions

Chicken Marsala

Eggplant Parmesan (V)

Meatballs in Marinara

Great Circle Catering provides all necessary equipment, chafing dishes, buffet tables disposable table coverings, disposable dinner ware and cutlery.

Full China Service, Stainless Cutlery and Linens available at additional cost.

Taco Dinner Buffet

Stationary Appetizer Table

Southwestern Display

*Pepper-Jack Cheese Bites, Spicy Southwestern Eggrolls, Mini Vegetable and Cheese Quesadilla,
Bottomless Tortilla Chips with Tomato Salsa*

Buffet

Crispy Corn Taco Shells

Soft Flour Tortillas

Seasoned Taco Beef

Seasoned Chicken

Choice of Refried or Black Beans

Shredded Lettuce, Diced Tomatoes, Chopped Red Onions

Sliced Black Olives, Diced Jalapeno

Shredded Cheddar Cheese, Guacamole, Sour Cream, Cilantro, Lime wedges

An Assortment of Hot Sauces

Served with Cilantro Lime Rice

Black Bean-Roasted Corn Salad with Fried Tortilla Straws

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Classic Summer BBQ

Dry Rub Smoked Pork Ribs or Pulled Pork Sliders with Carolina Sauce

Grilled Orange-Honey Glazed Chicken Quarters

Hamburgers and Cheeseburgers

Steamed Natural Casing Hot Dogs

Corn on the Cob with Lime Butter

Rolls/Buns

Lettuce, Tomato, Sliced Onions

Assorted Condiments, Dill Pickles

Potato Salad, Pasta Salad, Garden Salad or Cole Slaw

Baked Beans or Chili

Southern Style Cheddar Cheese Cornbread

Individual Bags of Potato Chips

Sliced Watermelon