

## **Dinner Buffet**

### **Includes:**

*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  
Assorted Dessert Bars*

*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*

**Classic Summer BBQ (I.)**

*Grilled Hamburgers  
Steamed Natural Casing Hot Dogs  
Rolls/Buns  
Sliced Cheese  
Lettuce, Tomato, Sliced Onions  
Assorted Condiments  
Dill Pickles  
Potato Salad, Pasta Salad, Garden Salad or Cole Slaw  
Individual Bags of Potato Chips  
Sliced Watermelon*

**Classic Summer BBQ (II.)**

*Grilled Hamburgers  
Steamed Natural Casing Hot Dogs  
Rolls/Buns  
Sliced Cheese  
Lettuce, Tomato, Sliced Onions  
Assorted Condiments  
Dill Pickles  
Potato Salad, Pasta Salad, Garden Salad or Cole Slaw  
Baked Beans or Chili  
Individual Bags of Potato Chips  
Sliced Watermelon*

**Classic Summer BBQ (III.)**

*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  
Add: Strawberry Shortcake Buffet*

## **Themed Dinner Buffets**

*Minimum 12 people*

### **Southwestern Lunch Buffet**

*Tex-Mex Chicken with Salsa, Monterey Jack Cheese and Crisp Bacon ✦ Beef, Bean and Cheese Chimichangas ✦ Cilantro-Lime Rice ✦ Black Bean Salad with Corn, Avocado, and Fried Tortilla Straws with Roasted Poblano Chili Dressing*

### **Mediterranean Lunch Buffet**

*Grilled Chicken Souvlaki Skewers ✦ Pastichio (Greek Lasagna) or Toasted Orzo Salad Greek Salad ✦ House Made Pita Chips with Hummus and Tabouleh*

### **Make-your-own-Fajita Lunch Buffet**

*Grilled Chicken and Beef Fajita Strips ✦ Sauteed Peppers and Onions ✦ Cheddar Cheese Guacamole ✦ Salsa ✦ Sour Cream ✦ Black Bean-Roasted Corn Salad Cilantro-Lime Rice*

### **Italian Lunch Buffet**

*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*

*Served with Anti Pasto Salad or Ceasar Salad and Garlic Breadsticks*

## **Themed Dinner Buffets Continued...**

*Minimum 12 people*

### **Make-your-own Chef Salad Buffet**

*Chopped Romaine and Iceberg Lettuce ✧ Cherry Tomatoes ✧ Sliced Cucumber ✧ Sliced Green Peppers ✧ Shaved Red Onions ✧ Julienned Roast Turkey ✧ Swiss Cheese ✧ Ham  
Hard Boiled Eggs ✧ Assorted Dressings ✧ Assorted Dinner Rolls and Butter*

### **Asian Lunch Buffet**

*Thai Peanut Noodle Salad with Shredded Chicken  
Beef Teriyaki Skewers ✧ Steamed Chicken and Lemon Grass Dumplings  
Fortune Cookie*

### **Calzone Buffet**

*(12-24 Choose 2, 24-48 Choose 3)*

***Buffalo Chicken and Cheddar  
Meatball with Provolone and Mozzarella Cheese  
Vegetable and Cheese  
Pepper Steak and Cheese  
Italian Sausage with Peppers and Onions***

*Served with Garden Salad ✧ Individual Bag of Potato Chips*

## **Appetizer Platters**

### **Mediterranean Platter**

*Mini Spanakopita ✦ Seasoned Pita Chips ✦ Feta Cheese ✦ Assorted Olives ✦ Hummus  
Baba Ganoush ✦ Tzatziki ✦ Locanico Sausage ✦ Stuffed Grape Leaves*

### **Southwestern Platter**

*Vegetable and Cheese Quesadillas ✦ Spicy South Western Eggrolls ✦ Salsa ✦ Tortilla Chips  
Guacamole ✦ Black Bean-Roasted Corn Salad ✦ Sour Cream*

### **Tuscan Antipasto Assortment**

*Mini Muffaletta ✦ Cherry Tomato Caprese Skewers ✦ Pepperoni ✦ Provolone Cheese  
Giardinierre ✦ Spicy Stuffed Peppers ✦ Marinated Eggplant ✦ Roasted Red Peppers  
✦ Artichoke Hearts ✦ Marinated Mushrooms ✦ Garlic Breadsticks*

### **Assorted Cheese, Cracker and Vegetable Crudit **

*Smoked Gouda ✦ Herbed Brie ✦ Aged Cheddar ✦ Spicy Pepper Jack ✦ Jarlsberg  
Mango-Ginger Stilton ✦ Fresh Vegetable Crudit  with Assorted Dips*



**Pick Up Catering Menu**  
 (Half Pan serves 8-10, Full Pan serves 16-20)  
 Advance Notice Required

	<b>Half Pan</b>	<b>Full Pan</b>
<i>Chicken Marsala</i>	\$48.00	\$85.00
<i>Chicken Picatta</i>	\$48.00	\$85.00
<i>Chicken Parmesan</i>	\$48.00	\$85.00
<i>Chicken, Ziti and Broccoli</i>	\$48.00	\$85.00
<i>Chicken Cutlet Florentine</i>	\$48.00	\$85.00
<i>Chicken Monterey Jack</i>	\$48.00	\$85.00
<i>Grilled Chicken Souvlaki Skewers</i>	\$48.00	\$85.00
<i>Chicken Pot Pie</i>	\$42.00	\$75.00
<i>Jambalaya with Shrimp</i>	\$48.00	\$85.00
<i>Meat and Cheese Lasagna</i>	\$45.00	\$80.00
<i>Vegetable Lasagna</i>	\$45.00	\$80.00
<i>Shepherds Pie</i>	\$45.00	\$80.00
<i>Eggplant Parmesan</i>	\$42.00	\$75.00
<i>Stuffed Eggplant Rollatini</i>	\$48.00	\$85.00
<i>Stuffed Shells Florentine</i>	\$48.00	\$85.00
<i>Italian Meatballs in Marinara</i>	\$48.00	\$85.00
<i>Italian Sausage w/ Pepper &amp; Onions</i>	\$42.00	\$75.00
<i>Grilled Marinated Steak Tips w/Peppers, Mushrooms &amp; Onions</i>	\$52.00	\$90.00
<i>BBQ'd Pulled Pork</i>	\$48.00	\$85.00
<i>Greek Pastichio</i>	\$45.00	\$85.00
<i>Home Made Macaroni and Cheese</i>	\$38.00	\$65.00
<i>Seafood Casserole (Haddock with Shrimp, Scallops In Newburg Sauce)</i>	\$60.00	\$110.00
<i>Beef and Bean Burritos w/Salsa &amp; Sour Cream</i>	\$48.00	\$ 85.00
<i>Buffalo Chicken Tenders</i>	\$42.00	\$ 75.00
<i>Quiche (9" 8 cut)</i>	\$25.00	
<i>French Canadian Pork Pie (9" 8 cut)</i>	\$25.00	
<i>Calzones (serves 8)</i>	\$35.00	
<i>Rice Pilaf</i>	\$28.00	\$50.00
<i>Cilantro-Lime Rice</i>	\$28.00	\$50.00
<i>Roasted Vegetables</i>	\$34.00	\$60.00
<i>Garlic Mashed Potatoes</i>	\$28.00	\$50.00
<i>Oven Roasted Potatoes O'Brien</i>	\$28.00	\$50.00
<i>Maple Glazed Carrots</i>	\$28.00	\$50.00
<i>Baked Corn Pudding</i>	\$34.00	\$60.00

**Pick Up Catering Menu (Continued)**  
 (Half Pan serves 8-10, Full Pan serves 16-20)  
 Advance Notice Required

	<b>Half Pan</b>	<b>Full Pan</b>
<i>Red Potato and Egg Salad</i>	\$30.00	\$55.00
<i>French Herb-Dijon Potato Salad</i>	\$38.00	\$70.00
<i>Traditional Macaroni Salad</i>	\$30.00	\$55.00
<i>Ranch-Bacon Pasta Salad</i>	\$38.00	\$70.00
<i>South Western Pasta Salad</i>	\$34.00	\$60.00
<i>Cheese Tortellini Primavera Salad</i>	\$38.00	\$70.00
<i>Mediterranean Orzo Salad</i>	\$34.00	\$60.00
<i>Asian Peanut Noodle Salad</i>	\$34.00	\$60.00
<i>Black Bean-Roasted Corn Salad</i>	\$28.00	\$50.00
<i>Tossed Garden Salad</i>	\$24.00	\$45.00
<i>Cole Slaw</i>	\$28.00	\$50.00
<i>Cobb Salad</i>	\$34.00	\$60.00
<i>Greek Salad</i>	\$32.00	\$58.00
<i>Caesar Salad</i>	\$28.00	\$50.00
<i>Spinach Salad w/Warm Bacon-Dijon Dressing</i>	\$28.00	\$50.00
<i>Soup du Jour</i>	\$15.00/Quart	
<i>New England Clam Chowder</i>	\$20.00/Quart	
<i>Chili</i>	\$20.00/Quart	
<i>Assorted Dinner Rolls w/Butter</i>	\$5.00/dozen	
<i>Assorted Cookies</i>	\$18.00/dozen	
<i>Assorted Dessert Bars and Brownies</i>	\$22.00/dozen	
	<b>Half Pan</b>	<b>Full Pan</b>
<i>Bread Pudding with Bourbon Sauce</i>	\$40.00	\$75.00
<i>Paper Products</i> <i>(Plates, Napkin, Cutlery)</i>	\$1.00 pp	
<i>Disposable Serving Spoons/Tongs</i>	\$2.00	
<i>Disposable Banquet (Rectangular) Table Covering</i>	\$5.00	
<i>Disposable Wire Chafing Dishes</i>	\$10.00	
<i>Two Hour Sterno</i>	\$1.50	