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 glace

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 (continued......)

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 Vegetarían 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 Caramalized 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

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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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fClassic 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