

Themed Buffets



LET'S BRUNCH

Chef's Choice Assorted Tea Sandwiches

Quiche: Choice of 2

Quiche Lorraine, Broccoli Cheese,
Tomato & Feta or Bacon, Spinach & Goat Cheese

Soup: Choice of 2

New England Clam Chowder, Minestrone,
Butternut Squash Bisque, Beef Barley or Chicken Noodle

Salad: Choice of 2

Garden, Caesar, Caprese or Mediterranean Orzo

Assorted Dessert Bars

PICNIC LUNCH

Domestic Cheese & Crackers

Fresh Fruit Display

Artisanal Sandwich Platter: Choice of 3

Vegetarian: Marinated Sauteed Baby Bellas,
Roasted Red Peppers, Spinach, Goat Cheese,
Served on Herbed Focaccia Bread

Spicy Bird: Turkey, Pepper Jack, Bacon, Lettuce,
and Tomato, with Chipotle Aioli Served on
Sourdough

Italian Chicken: Chilled Char-Broiled Chicken
Breast with Fresh Mozzarella, Tomatoes and
Basil Pesto Served on Ciabatta Bread

Muffuletta: Salami, Mortadella, Ham, Swiss,
Provolone, Olive & Giardiniera Mix

Side Salad: Choice of 2

Potato Salad, Curried Cauliflower Salad, Confetti Cole Slaw
or Mediterranean Orzo Salad (Orzo Pasta, Artichoke Hearts,
Roasted Red Peppers, Grape Tomatoes, Kalamata Olives),
Feta Cheese, Olive Oil

Cookies & Brownies

MANGIA

Great Circle Signature Salad

Crisp Lettuce, Heirloom Tomatoes, Cucumbers, Julienne Carrots

Chicken Cacciatore

Boneless, Skinless Chicken Thighs Braised in a Rustic Tomato
Sauce with Onions, Red Bell Peppers, Mushrooms & Italian Herbs

Penne Bolognese

Penne Pasta Coated in a Rich Meat Sauce

Penne Primavera

Penne Pasta, Fresh Vegetables Sauteed in Olive Oil with
Garlic & White Wine

Potatoes Milanese

Yukon Gold Potatoes Whipped with Pecorino Romano Cheese

Ciambotta

Ratatouille-Style Vegetables

Garlic Knots

Warm Marinara Sauce and Herbed Olive Oil

GREAT CIRCLE SIGNATURE BUFFET

Great Circle Signature Salad

Crisp Lettuce, Heirloom Tomatoes, Cucumbers, Julienne Carrots

Braised Short Ribs

Boneless Short Ribs Braised in Red Wine with Root Vegetables

Chicken Marsala

Sauteed Medallions of Chicken in Mushroom Marsala Wine Sauce

Mediterranean Pasta

Penne Pasta Tossed with Artichoke Hearts, Tomatoes, Spinach
in a Garlic, Lemon White Wine Sauce

Chef's Choice Potato and Vegetable

Rolls & Butter

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*Prices Subject to Change

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AMERICANA

Great Circle Signature Salad

Crisp Lettuce, Heirloom Tomatoes, Cucumbers, Julienne Carrots

Lemon Thyme Chicken

Searched Boneless, Skinless Chicken Breasts in a Lemon Thyme Pan Jus

Steak Tips

House Marinated, Charbroiled Steak Tips

Grilled Vegetables

Chef's Seasonal Vegetables

Garlic Mashed Potatoes

Mashed Red Bliss Potatoes Laced with Roasted Garlic

Rolls & Butter

STEAKHOUSE FAVORITES

Chopped Salad

Crisp Romaine Lettuce, Tomatoes, Cucumbers, Red Onions and Bell Peppers, Chopped and Served with Red Wine Vinaigrette

Burgundy Beef Tips

Beef Tips, Braised in a Burgundy Wine Sauce

Steakhouse Fricassee

Pan Seared Chicken Breast with Cipollini Onions and Mushrooms, Finished with a Marsala Wine Laced Shallot Butter Sauce

Creamed Spinach OR Roasted Asparagus Spears

Sea Salt Crusted Baby Potatoes

BACKYARD BBQ

Garden Salad

Crisp Lettuce, Tomatoes, Cucumbers, Seasoned Croutons

Sides: Choice of 3

Potato Salad, Pasta Salad, Coleslaw, Seasonal Grilled Vegetables, Baked Beans

Hamburgers

Sausage, Peppers & Onions

Grilled Steakhouse Chicken Breast

Served with Appropriate Rolls, Condiments & Accompaniments

TASTE OF NEW ENGLAND

Regional Cheese Platter

Served with Crackers and Farmstand Fruits

Soup: Choice of 1

New England Clam Chowder, Rhode Island Clam Chowder or Corn Chowder

Brown Bread

Baked Haddock

Steak Tips

Summer Succotash OR Boston Baked Beans

Pan Fried Maine Potatoes

**Add Petite Lobster Rolls with Fox Family Potato Chips Market Price*

TASTE OF THE TROPICS

Little Gem Salad

Gem Lettuce, Julienned Carrots, Orange Segments, Daikon, Champagne Citrus Vinaigrette

Hearts of Palm Salad

Hearts of Palm, Artichoke Hearts, Cleary, Grape Tomatoes, Slivered Red Onion, Dijon Vinaigrette

Entree: Choice of 2

Huli Huli Chicken

Marinated, Grilled Chicken, Glaze with Huli Huli Sauce and Grilled Pineapple

Jamaican Jerk Rubbed Pork Loin with Pineapple Salsa Crudo

Spicy Dry Rubbed Roast Pork Topped with a Sweet & Spicy Salsa

Mojo Marinated Flank Steak

Citrus-Garlic Marinated, Grilled Flank Steak

Guava Glazed Shrimp Skewers

Skewered Shrimp, Grilled with a Sweet Guava Glaze

Chef's Fresh Catch with Mango Salsa

Mild White Fish, Broiled and Topped with Fresh Mango Salsa

Hawaiian Sweet Rolls & Butter

Coconut Jasmine Rice

Rum Glazed Carrots

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NORTHERN COMFORT

Soup: Choose 1

New England Clam Chowder or Corn Chowder (with or without Bacon)

Seacoast Salad

Hearty Greens, Fresh Blueberries, Craisins, Feta Cheese, Local Honey Vinaigrette

Braised Short Ribs

Boneless Short Ribs Braised in Red Wine with Root Vegetables

Chicken Coq-Au Vin Style

Medallions of Chicken, Mushrooms, Onions and Pancetta Braised in Red Wine Sauce

Mac & Cheese

Creamy White Cheddar Mac & Cheese

Roasted Seasonal Vegetables

Chef's Selection of Seasonal Vegetables

SOIREE

Domestic Cheese & Crackers

Fresh & Dried Fruit Accompaniments

Crudite

Vegetable Batons with Assorted Dips

Shrimp Cocktail

House Made Cocktail Sauce & Lemons

Fig, Prosciutto and Goat Cheese Crostini

Petite Beef Wellington

Buffalo Chicken Spring Rolls

Blue Cheese Dipping Sauce

Petite Jalapeno Bacon BLTs

SOUTHERN COMFORT

Cornbread with Honey Butter

Spinach Salad

Baby Spinach, Fresh Strawberries, Crumbled Bacon, Crispy Shallots, Dijon Vinaigrette

Potato Salad

Cole Slaw

BBQ Pulled Pork OR Pulled Chicken

BBQ Beef Brisket

Baked Beans

Served with Rolls and BBQ Sauces

Assorted Dessert Bars & Cookies

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