

Deluxe Buffet

This package is \$69 dollars per person – or upgrade to the “All Inclusive Package” which adds the 5 hour Tudor Arms Open Bar for \$110 per person

Cocktail Reception

Garden Vegetable Crudite with assorted Dip's & Imported and Domestic Cheese Display with Water Crackers

Passed Hors d'Ouevres (Choice of 3)

Miniature Phyllo Beggars Purses of Wild Mushroom and Swiss cheese
Chicken Satay's with Grilled Pineapple and Thai Roasted Peanut Sauce
Sausage in Puff Pastry with Basil Tomato sauce
Cheese and Wild Mushroom Croquettes
Parsnip Cakes with Crispy Bacon and Cheese Sauce
Stilton Cheese with Strawberry and Walnut on Endive
Mango Curry Shrimp Salad in Wonton Cups
Spicy Chicken Salad and Candied Pecans in Wonton Cups
Prosciutto Rolls with Arugula and Figs
Mediterranean Bruschetta on Crusty Italian Bread
Bay Scallop Hush Puppies with Green Tatar Sauce
Maryland Style Crab cakes with Three Citrus Aioli
Cucumber Cups with Fresh Gazpacho
Princess Rolls – Asparagus and Smoked Ham with Braised Horseradish Cream Sauce

Elegant Buffet Dinner

House Rolls and Sweet Whipped Butter

Salads (Choice of 2)

Mixed Greens, Grape Tomato and Garden Vegetables with Citrus Balsamic Vinaigrette
Boston Bibb Lettuce Tossed with Strawberries and Candied Pecans with Sweet and Sour Poppy seed Dressing
Traditional Caesar Salad with Pecorino Cheese and Croutons
Baby Spinach and Arugula with Crispy Pancetta with Mushroom and Honey Vinaigrette

Entrees (Choice of 3)

Beef Brisket Braised with Root Vegetables
Pan Roasted Pork Tenderloin with roasted garlic crust and Forest Berry Reduction
Pork Tenderloin with Roasted Pears and Scallions
Free Range Airline Chicken Breast Stuffed with Spinach, Roasted Red Peppers, Feta & light citrus butter sauce
Free Range Airline Pan Roasted Chicken Breast with Mango Crust and Tropical Fruit Salsa
Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts, with Dijon Mustard /Balsamic Glaze
Napoleon of Chicken Breast- Bavarian Ham, Swiss Cheese, with a breadcrumbs and fresh herb crust
Pan Seared Cashew Crusted Salmon with a Orange Leek Butter
Blacken Mahi with Charred Pineapple and Mango Salsa
Blacken Salmon with Watermelon Salsa
Canneloni with Roasted Peppers, Mushrooms and Zucchini
Spicy Orecchiette with White Beans, Roasted Tomato's and Broccoli

Carved Prime Rib of Beef (as one of the 3 entrees—additional \$4.95 per person)

Side Dishes (Choice of 3)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashers, Vegetable Rice Pilaf, Roasted Yukon Gold
Masked potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with carrots

The above Food and Beverage menu is subject to a 22% service charge and state 7.75% sales tax