



Since 1993

Taste the Experience!

FULL SERVICE BUFFET STATION MENUS

If variety is the spice of life, the following buffet station ideas are sure to give a personal signature feel to your event. Choose 3 or 4 stations (they are all further customizable) to reflect your particular tastes and let your friends graze & enjoy their trip around the flavors of the world.

Minimum of 3 Stations

SEAFOOD STATION

A Variety of Fresh Shellfish

*accompanying Two Chef's Signature Dishes on a Buffet
completely decorated with Nets, Corals & Shells*

Jumbo Gulf Coast Shrimp & Southwestern Grilled Shrimp

accompanied by Cocktail Sauce, Remoulade,
Fresh Lemon Wedges & Avocado Lime Mayonnaise

Scallop Ceviche

Citrus Marinated Baby Bay Scallops displayed in 5 oz Up Martini Glasses
on a bed of Shredded Chinese Cabbage
dressed with Sweet Rice Wine Vinegar

Charcoal Applewood Smoked Salmon

served room temperature & fully garnished with
Apple Pear Chutney & Mint Pepper Marmalade
accompanied by assorted Flatbreads

A LA CARTE

(Seafood Station)

Freshly Shucked Oysters

with Horseradish Sauce & Cocktail Sauce

MAINE Smoked Scallops

Market Price

Salmon Tartare

served on a Ceramic Oriental Soup Spoon with Dill Crème Fraiche

Maryland Crab Cakes

with Cajun Tartar Sauce & Mustard Mayonnaise

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MEXICAN STATION

Feliz Fiesta Mexicana

*Enjoy these South of the Border Delights served from a Buffet
decorated with Sombreros, Maracas & Sarapes*

Chef's Steak & Chicken Fajitas

with Fresh Flour Tortillas surrounded by Grilled Peppers & Onions
accompanied by
Guacamole, Salsa, Sour Cream, Cheddar Cheese,
Chopped Olives, Scallions, Tomatoes & Warm Flour Tortillas

Cheddar & Chihuahua Cheese Enchiladas
topped with Sliced Black Olives & Scallions

Authentic Spanish Rice with Fresh Scallion, Crushed Tomato & Cumin

Fresh Crisp Red, Blue & Yellow Corn Chips
served with Chef's Homemade Pico de Gallo

A LA CARTE

(Mexican Station)

Black Beans with Goat Cheese

Refried Beans with Cheddar

Mexican Fiesta Wraps

Flour Tortilla stuffed with Roasted Turkey, Guacamole, Salsa,
Sour Cream, Shredded Lettuce & Cheddar Cheese



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OKTOBERFEST

Our Heartiest Station!!

Homemade German Potato Salad

Warm Pretzel served with Bavarian mustard

Fresh Bratwurst steamed in Beer & Beef Knockwurst
served over Red Cabbage Sauerkraut
with Grilled Onions on the side

Our Chef Sautéing Live
Petite Medallions of Chicken Schnitzel
sautéed until golden brown accompanied by Calvados (Apple Brandy) Sauce
Our Chefs made Spaetzle with Gruyere and Caramelized onions

MEDITERRANEAN STATION

A Variety of Middle Eastern & Mediterranean ideas

Warm Falafel Patties

served with Tahini, Tomatoes, Chopped Lettuce & Warm Pita

Our Chef's Homemade Hummus drizzled with Virgin Olive Oil & garnished with Paprika
accompanied by Fresh Warm Pita Triangles

Chicken Marbella Kabobs

Boneless Breast of Chicken braised in White Wine
with Fresh Coriander, Bay & Brown Sugar
reduced with Garlic Cloves, Capers, Prunes & Olives

Moroccan Cous Cous

a Medley of Fresh Sautéed Vegetables & Dried Fruits
combined with Cous Cous in a Curried Red Pepper Marinade

A LA CARTE

(Mediterranean Station)

Tabbouleh with Fresh Mint



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Grilled Petite Malaysian Lamb Rack
hand carved & served with Mint Pesto Sauce

Eggplant Timbale
Layers of Sautéed Eggplant,
Fresh Tomato Basil Sauce
and Parmesan & Mozzarella Cheese

Mediterranean Trio
Chef's Homemade Hummus,
Baba Ganouj & Mixed Olives
accompanied by Pita Triangles

CARVING STATION

*Our Chefs hand carving sumptuous meats to order
accompanied by a variety of freshly baked rolls*

Hand Carved Flank Steak accompanied by
Tarragon Mayonnaise & Horseradish Sauce

Hand Carved Apricot Glazed Turkey Breast accompanied by
Cranberry Apple Chutney & Apricot Moutarde

A Basket of Freshly Baked Rolls to
include Pumpernickel, Whole Wheat & Petite Pain

A LA CARTE ***(Carving Station)***

Garlic Horseradish Mashed Potatoes

Oven Roasted Fanned Potatoes

Double Baked Potatoes with Sun-Dried Tomatoes

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ASIAN STATION

*A collection of Simple Traditional Eastern ideas
decorated with Fans & Asian Lanterns*

Sesame Chicken

Boneless Breast of Chicken covered with Crisp Panko Sesame
drizzled with Teriyaki Plum Sauce

Traditional Fried Rice

with Diced Carrots, Soy Sauce & Eggs

Blackened Shrimp & Scallop Spring Rolls

accompanied by Ginger Dipping Sauce

Chef's Turkey Pot Stickers with Our Own Special Dipping Sauce

A LA CARTE ***(Asian Station)***

Thai Spring Rolls

A Delicate Blend of Oriental Vegetables, Water Chestnuts & Chinese Cabbage
all tossed in a Savory Sesame Dressing & wrapped in Paper Thin Rice Paper

Asparagus Beef Rolls

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled

Asian Salad

with Julienne Bok Choy, Water Chestnuts &
Sno Pea in a Savory Sesame Dressing
topped with Crisp Fried Wonton Strips

Asian Pasta Salad

Ginger, Sesame, Sno Pea & Mushrooms
with Black Mushroom Linguine
in Rice Wine Vinaigrette

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AN ITALIAN TRATTORIA

Our Nonna would be proud!!

A Sumptuous Buffet adorned with Pastas, Olive Oils, Vinegars, Fresh Vegetables & Breads

Blackened Chicken & Artichoke Hearts

on Parsley Garlic Fettuccini with Alfredo Sauce & Roasted Red Pepper Garnish

Linguini

with Tomato Basil Sauce & Fresh Grilled Vegetables
and Toasted Pine Nuts

-OR-

Wild Mushroom Ravioli

with Grilled Fennel Gorgonzola Sauce
garnished with Fresh Sliced Pears & Walnut

Chef's Famous Caesar Salad

with Freshly Grated Parmesan Cheese & Homemade Croutons

Focaccia with Caramelized Onion, Plum Tomato & Fresh Herbs
drizzled with Basil Garlic Olive Oil

PASTA BAR

Decorated as festively as the Trattoria

This station gives your guests all of the options they could possibly want.

3 Pastas, 2 Sauces and lots of Topping choices

A delicious Salad & Garlic Bread complete this wonderful Pasta experience

Tri-Color Rotini • Spinach Fettuccine • Linguine

Fresh Plum Tomato Basil Sauce with Grilled Vegetables

Gorgonzola Sauce with Fresh Grilled Fennel

Grilled Chicken Breast

Broccoli Florets • Grilled Portobello • Mushrooms • Artichoke Hearts

Roasted Red Pepper • Fresh Chopped Plum • Tomatoes Italian Squash

Freshly Grated Parmesan Cheese • Toasted Pine Nuts

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Panzanella

Fresh Plum Tomatoes, Buffalo Mozzarella & Basil Chiffonade
all tossed in Herbed Vinaigrette with Homemade Grilled Rye & Herbed Garlic Croutons

Herbed Focaccia

A LA CARTE

(Pasta Bar)

Blackened Shrimp

GAUCHO STATION

An Argentinean Red Meat Experience

Two Types of Traditional Empanadas:

Sirloin with Raisins & Cracked Green Olives

•

Veal with Quince Red Pepper & Cinnamon Apples

Matambre

Traditional Chilled Argentinean Sirloin Roulades with Chimichurri Sauce

Burgundy Marinated Kabobs

Chunks of Tenderloin alternated with Mushrooms & Zucchini
grilled to medium rare

SALAD STATION

A Collection of Simple, Light & Beautifully displayed Salads to accompany our Heartier Stations

Lightly Poached Asparagus Spears, Hearts of Palm, Tear Drop Tomatoes & Alfalfa Sprouts
sprinkled with Raspberry Walnut Vinaigrette

Sliced Plum Tomato & Fresh Buffalo Mozzarella

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with Ribbon of Basil Pesto

Baby Lettuces & Spinach Salad
tossed with Fresh Grilled Vegetables, Crispy Walnuts & Fresh Raspberries
drizzled with a Raspberry Walnut Vinaigrette

Chef's Specialty Bread Basket Chef's Selection of Assorted Breads, Rolls & Crackers
accompanied by Butter

APPETIZER DELI STATION

Fresh Hot Corned Beef Sandwiches & More

Our Chef slicing & preparing live
Hot Chef Andrey's Corned Beef Sandwiches
with Horseradish Mustard, Yellow Mustard & Spicy Brown Mustard
on Jewish Rye & Onion Rolls

Dill Pickles

Pickled Tomatoes

Creamed Herring with Apples & Onions

Assorted Coca Cola Sodas displayed on Ice

MARTINI MADNESS

*3 uniquely exciting interactive stations that can be incorporated into almost any event.
The following menus are all served in Oversized Up Martini Glasses by our impeccably attired staff.
Whether adding to your cocktail hour or using as part of a complete station party, these buffets are certain to
add a special touch that your guests will remember long after the end of the affair.*

Station 1

MASHED POTATO BAR

Our Chef scooping up your choice of Garlic Horseradish, Sun Dried Tomato
or just Old-Fashioned Mashed Potatoes (Choose One)



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surrounded by a tantalizing array of toppings including

Sautéed Mushrooms • Steamed Broccoli • Caramelized Onions • Roasted Red Pepper

Shredded Cheddar Cheese • Crumbled Bacon • Horseradish • Chopped Asparagus

Roasted Garlic • Crumbled Bleu Cheese • Sour Cream • Fresh Chives

Red Caviar & Black Caviar

Station 2

SHAKEN, NOT STIRRED

Choose from a variety of crisp Garden Greens and a bountiful selection of toppings to be "Shaken, Not Stirred" by our own tuxedoed Mr. Bond with your choice of any of our fabulous homemade dressings.

Mesclun Mix of Baby Lettuces

Fresh Spinach Leaves • Romaine Lettuce • Artichoke Hearts • Red Pepper

Hand Cut Grilled Chicken Breast • Blackened Shrimp • Sliced Mushrooms • Baby Corn

Broccoli • Carrots • Cauliflower • Red Onion • Alfalfa Sprouts • Bean Sprouts • Sliced Cucumber

Hearts of Palm • Homemade Garlic Croutons

Choice of 3 Dressings

Station 3

SUNDAE BAR - GROWN UP STYLE

Begin with either our Rocky Road Brownie or Freshly Baked Chocolate Chip Cookie.

Add a scoop of French Vanilla Ice Cream and then the fun begins.

Cherries Jubilee, Bananas Foster, Brandied Apples & Hot Fudge are just some of the toppings available to complete this upscale dessert extravaganza.

Other toppings include:

Crushed Heath Bars • Crumbled Oreos • Nonpareils • Chopped Reese's

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Chopped Pecans • Chocolate Chips • Gaufrette Cookie Garnish

Contact our Event Coordinators for pricing

Additional fee apply, visit our [Terms & Conditions](#) for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.