

# Full Service Buffet Dinner



Customize a buffet menu for your business or social gathering. Menu options are carefully styled to tantalize your guest's appetite for any special occasion. Customized menus can be presented in a fun and festive fashion, or designed to fulfill the fancy, formal format of an elegant corporate event or wedding reception.

Customized buffet menus may be tailored by our catering consultants.

Be sure to check our hors d'oeuvre menus to enhance your dinner. Check out our bar and specialty drink menus!

## *Entrées*

- Java Encrusted Roasted Tenderloin of Beef** carved to order, served with demi-glace
- Roasted Royal Round of Beef** carved to order, served with au jus
- Tenderloin Tips** sautéed in a red wine herb sauce with peppers, onions and mushrooms
- Dry Rubbed Beef Brisket** carved to order, served with maple bourbon BBQ sauce
- Maple Roasted Turkey** carved to order, with herb Riesling gravy
- Bruschetta Chicken** topped with asiago cheese
- Chicken Breast** simmered in a white wine butter sauce with lemon and herbs
- Seasoned Pork Loin** served over cranberry apple stuffing
- Teriyaki Glazed Salmon**

## *Vegetarian Entrees*

- Three Cheese Lasagna
- Eggplant Bolognese
- Sweet Potato Bake with lentils, dried cranberries and walnuts
- Stuffed Seasonal Vegetables
- Spinach, Artichoke and White Bean Stuffed Portobello Caps
- Moroccan Stew with chick peas, cauliflower and carrots
- Eggplant Roulade

## *Vegetables*

- Ratatouille
- Kale slow simmered with garlic, onions and white beans
- Broccoli Cauliflower Parmesan
- Roasted Seasonal Vegetables
- Green Beans with roasted fennel
- Brandy Glazed Carrots

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## *Salad & Bread*

### **Caprese Garden Salad**

Spinach and Greens with tomatoes, fresh mozzarella and basil tossed in balsamic vinaigrette. Served with homemade focaccia

### **Thai Noodle**

Rice Noodles with julienne carrots, cucumbers, avocado, edamame, zucchini & summer squash spirals with rice wine vinaigrette. Served with baby naan

### **Lettuce—less**

Variety of market vegetables served with creamy poppy seed dressing and herb vinaigrette. Served with Artisan breads and whipped butter

### **Pear Salad**

Mixed greens with pears, apples, cinnamon toasted walnuts and crumbled blue cheese with house vinaigrette. Served with specialty rolls

### **Chopped Greek Salad**

Romaine lettuce, tomatoes, Kalamata olives, chick peas, cucumbers and feta cheese tossed in creamy lemon dill dressing. Served with grilled pita

**\*Ask about Seasonal Green Salad\***

## *Pasta, Potato, Rice*

### **Herb Mashed Potatoes**

### **Yukon Gold Mashed Potatoes**

### **Herb Roasted Potato Medley**

### **Sweet Potato Bake**

### **Pasta Bruschetta**

### **Basmati Rice**

### **Wild Rice Pilaf with sorghum**

### **Tri-color Tortellini and Gnocchi**

tossed in pesto with tomatoes, olives, spinach and fresh herbs

### **Loaded Potatoes Au Gratin**

### **Seafood Mac and Cheese**

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## *Sample Menus*

### **Traditional**

*\$24 pp*

Roasted Royal Round of Beef carved to order, served with au jus  
Chicken Breast simmered in a white wine butter sauce with lemon and herbs  
Caprese Garden Salad with homemade focaccia  
Herb Roasted Potato Medley  
Seasonal Pie

### **Fall Flavors**

*\$26 pp*

Maple Roasted Turkey carved to order with herb Riesling gravy  
Seasoned Pork Loin topped with cranberry apple stuffing  
Pear Salad with specialty rolls  
Herb Roasted Potatoes and Wild Rice Pilaf with sorghum  
Apple Brandy Cobbler

### **Global Inspiration**

*\$29 pp*

Teriyaki Glazed Salmon and Basmati Rice  
Tri-color Tortellini and Gnocchi  
Chopped Greek Salad  
Thai Noodle Salad with baby naan  
Bread Pudding

### **Comfort Cuisine**

*\$29 pp*

Beef Tenderloin Tips  
Bruschetta Chicken  
Herb Mashed Potatoes  
Broccoli Cauliflower Parmesan  
Lettuce—less Salad with Artisan Bread  
Seasonal Trifle

Sample menus are based on estimated pricing. Prices vary based on guest count, season, location and duration of event. Please add 20 percent catering fee for full-service and 8 percent sales tax for all catered events. The catering fee or delivery charge is not a gratuity and it will not be distributed to employees as a gratuity.

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