

NATHANAEEL GREENE

LODGE & RECEPTION HALL

Dinner Buffet Selections

Minimum 25 Guests (Under Minimum an Additional Service Charge is Required)

Buffets are priced according to your selections. The Following Buffets include: China and Silverware, Table Linens, Professional Serving Personnel, Regular and Decaffeinated Coffees, a Selection of Hot Teas, Dinner Rolls and Butter, and Appropriate Condiments.

Dinner Buffet.....\$14.00 per Person

Entrée Selections (Choose Two)

Side Dishes (Choose Two)

Salad Selections (Choose One)

The Grand Buffet.....\$16.00 per Person

Greetings to Your Guests: Array of Vegetables w/ Dip, Cheese Spread in Bread Loaves, Potato Chips & Pretzels to precede Dinner Buffet

Entrée Selections (Choose Two)

Side Dishes (Choose Three)

Salad Selections (Choose One)

New York Strip Steak (8 ounce).....\$16.50 per Person

New York Strip Steak (10 ounce).....\$17.75 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

Grilled Rib Eye Steak (8 ounce).....\$15.50 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one).

Marinated Chicken Breast (6 ounce).....\$12.50 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

Barbecued Baby Back Ribs (Half Slab).....\$15.50 per Person

Barbecued Baby Back Ribs (Full Slab).....\$18.75 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

Barbecued Ribs & Marinated Chicken Breast.....\$18.00 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

(* add \$1.00 per asterisk per person for that item)

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Beef Entrées

Italian Pepper Steak

Grilled Marinated Sirloin served with Medley of Peppers, Onions, and Mushrooms Sautéed with Garlic, Herbs, and Olive Oil

Roast Sirloin of Beef

Crusted with Kosher Salt and Cracked pepper, roasted and sliced, served with Caramelized Shallot Demi

Short Ribs of Beef

Slow Roasted with Shallot, Plum Tomato and Red Wine Reduction

Philly Cheese Steaks*

Char-grilled Petite Sirloin Topped with Sautéed Mushroom, Onion, Green Pepper and Provolone Cheese

Petite Grilled Sirloin Steaks*

Served with Steak Butter Sauce

Brown Dog Beef Stew

Traditional Home Style Stew

Beef Ragout

Pan Seared Medallions of Sirloin Simmered with Tomatoes, Onion, Squash and Eggplant with Pecorino Cheese

Roast Prime Ribs of Beef**

Served Sliced with Natural Juice

Petite Filet Mignon***

Char-grilled and Served with your choice of Sautéed Mushrooms, Steak Butter Sauce or Peppercorn Brandy Sauce

Traditional Italian Lasagna

Double Buffalo Lasagna

Ground Bison and Fresh Buffalo Mozzarella layered in Traditional Lasagna with Asiago Cheese and Tomato Sauce

Drunken Beef

Tenderloin Tips Simmered in Red Wine with Onions, Mushrooms and Demi

(* add \$1.00 per asterisk per person for that item)

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Poultry Entrées

Pecan Fried Chicken with Strawberry Salsa

Barbecued Breast of Chicken

Grilled Herbed Marinated Chicken

Breast of Chicken Benjamin

Sautéed Breast with Broccoli, Red Onion, Prosciutto with Parmesan Veloute

Mediterranean Chicken

Baked Breast Filled with Feta, Prosciutto, Onion and Herbs

Cashew Broccoli Chicken

Oriental Grilled Breast with Szechwan Broccoli and Toasted Cashews

Jamaican Jerk Chicken

Seared with Jerk Style Spices Served with Caribbean Chutney and Fried Plantain

Honey Roast Hen

Quartered Roast Baby Hen with Citrus and Chili Honey Glaze

Southern Fried Chicken

Grilled Amish Breast with Lemon Caper Butter

Buffalo Style Chicken

Upstate New York Hot Sauce Coats Fried Breast Meat with Gorgonzola Cream Sauce

Wood Grilled Turkey Breast

Grilled Marinated Steak & Turkey Breast with Honey and Stone Ground Mustard Broth

Oven Roast Turkey with Cranberry Demi or Natural Gravy

Plum Glazed Leg of Duckling

Chicken Ponchartrain

Pan seared Breast with Mushroom, Artichoke, Olives, Peppers w/ Cajun Cream

Chicken Cordon Bleu

Breast Filled with Ham and Swiss, w/a Panko Crumb Crust, Fried Golden and Served w/ Veloute

(* add \$1.00 per asterisk per person for that item)

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Seafood Entrées

Cheddar Crumb Cod or Tilapia

Baked with Cracker Crumbs and Cheese, served with White Wine Butter Sauce

Crab Stuffed Tilapia

New England Crab Cake Filled Tilapia Fillets with Lemon Butter

Swordfish Piccata*

Sautéed Medallions of Swordfish with Caper Wine Sauce

Shrimp Creole

Cajun Stew of Shrimp, Tomatoes, and Vegetables

Jerk Grilled Scallops**

Jamaican Seasonings and Fruit Chutney

Lemon Sole or Cod

Baked with Wine, Lemon, and Herbs

Seafood Diane*

Shrimp, Scallops, and Whitefish simmered with Mushrooms, Scallions, and Brandy with Court Bouillon and Cream

Grilled Dill Salmon*

Fresh Dill, Lemon, Wine Butter

Southern Fried Catfish

Pan Fried and Served with Creole Apple Tartar Sauce

Butter Crumb Catfish

Our Secret Recipe for Herb Crust with Wine Butter Sauce

Trout ala Menourie

Classic Dish with Brook Trout, Lemon, Herb and Chablis

(* add \$1.00 per asterisk per person for that item)

NATHANAEAL GREENE

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Pork, Lamb, and Veal Entrées

Roast Loin of Pork

Rubbed with fresh Herbs and Garlic Roasted and Sliced, Served with Natural Pan Drippings Gravy

Pecan Crusted Pork Steak

Grilled Pork Chop

Boneless Chop Grilled and Served with Sautéed Onions and Natural Gravy

Baby Back Ribs*

Spice Rubbed and Slow Roasted with Coffee Can BBQ Sauce

Cashew Apple Pork

Sautéed Medallions of Pork Served with a Candied Apple Cashew Reduction

Grilled Pork Tenderloin*

Char-grilled and Sliced, Served with Poached Pear Puree and Balsamic Demi

Cherry Walnut Stuffed Pork Roast

Traditional Bread Stuffing Studded with Dried Cherries and Walnuts Fill a Roasted Pork Shoulder, Served Sliced in Natural Gravy

Ham w/ Currant Sauce or Pineapple Glaze or Cherry Glaze

Roast Leg of Lamb

With Rosemary and Mint infused Demi

Veal Champignon*

Sautéed Veal Cutlets finished with Mushrooms and Marsala Demi

Veal Parmesan*

Sautéed Veal Cutlets finished with Marinara and Fresh Mozzarella

Petite Lamb Chops*

Char-grilled and Served with Mint Jelly and Natural Gravy

(* add \$1.00 per asterisk per person for that item)

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Salad Selections

House Salad

Baby Greens with Dried Cherries, Spicy Pecans, Gorgonzola Cheese and Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Chopped Egg, Bacon, Marinated Grape Tomatoes, Gorgonzola Cheese and Avocado Bleu Cheese Vinaigrette

Heart of Palm

Hearts of Palm, Radicchio, Arugula, Plum Tomato and Basil Vinaigrette

Strawberry Salad

Strawberry and Onions with Field Greens and Orange Vinaigrette

Tossed Salad

Fresh Mixed Greens with Grape Tomatoes, Croutons and Choice of Two Dressings

My Big Fat Greek Salad

Classic Caesar Salad

Bacon & Tomato Caesar Salad

Poached Pears with Feta Cheese, Pine Nuts and Port Wine Vinaigrette

Casual Salad Options (Choose One)

Basil Bleu Slaw, Marinated Vegetable Salad, Fennel Cole Slaw, Grape & Strawberry Compote, German Hot Slaw, Gelatin Fruit Salad, Cottage Cheese, Fresh Fruit Salad, Macaroni Salad, German Potato Salad, Pasta Salad w/Italian Herb Vinaigrette Dressing, Oregon Yukon Gold Potato Salad (Mustard or Mayonnaise), French Style New Potato Salad, Thai Noodle Salad, Asian Noodle Salad (with Shrimp, Wasabi and Cilantro), Tortellini Pasta Salad

(* add \$1.00 per asterisk per person for that item)

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Vegetable Side Dishes

Green Beans Almandine

French Green Beans with Pecan Dust

Vegetable Medley

Broccoli, Cauliflower, Carrot and Herb Butter

Ratatouille

Mediterranean Blend

Spinach, Artichoke, Olives, Roast Tomato, and Mushroom with Goat Cheese

Cashew Broccoli Tossed in Raspberry Chipotle Hoisin

Cauliflower in White Cheddar Cheese Sauce

Grilled Asparagus with White Truffle Butter

Steamed Broccoli with Lemon Butter or Cheese Sauce

Sautéed Summer Squash

Glazed Baby Carrots (Carrots with Maple Butter)

Southern Style Green Beans

Onion, Ham Hocks, and Hours of Simmering

Baked Italian Casserole

Squash and Eggplant baked with Marinara and Fresh Mozzarella

Spinach and Cheese Cobbler

Grilled Vegetables with Balsamic Glaze

Portabella Mushrooms, Squashes and Onions

Sweet Corn in Parsley Butter

Wild Mushroom Pie

Shiitake, Oyster, and Portabella Mushrooms baked with Caramelized Onion Cream

(* add \$1.00 per asterisk per person for that item)

NATHANAEEL GREENE **LODGE & RECEPTION HALL**

Starch Side Dishes

Au Gratin Potatoes

Baked Idaho or Sweet Potatoes

Parsley Red Skin Potatoes

Yukon Smashed Potatoes

Idaho Mashed Potatoes

O'Brien Potatoes

Parmesan Risotto

Baked Ziti

Mushroom Potato Tart

Wild Rice Pilaf

Baked Dressing

Mashed Sweet Potatoes with Rum, Banana, and Honey

Sweet Potato Casserole

My Mom's Traditional Macaroni & Cheese with Penne Pasta

(* add \$1.00 per asterisk per person for that item)