

BEST IN GOURMET
186 GREYROCK PLACE, STAMFORD CT, 06902
P. 203.978.0360 F. 203.978.0165

STANDARD BUFFET OR SIT DOWN DINNER

BASKET OF FRESH ASSORTED BREADS

SALAD

PLEASE SELECT 1

RED OAK LEAF AND BABY LETTUCE / TOASTED ALMONDS / FETA CHEESE / DRIED CRANBERRY / SHAVED RED ONION / SWEET RED WINE VINAIGRETTE

TRADITIONAL HOUSE SALAD / BALSAMIC VINAIGRETTE

SPINACH SALAD / BABY SPINACH / MUSHROOMS / BACON / EGG / HONEY MUSTARD DRESSING

BOSTON BIB LETTUCE / APPLE / DRIED CHERRY / WALNUT SALAD / MAPLE DRESSING

KALE SALAD / PINE NUTS / CURRANTS / PARMESAN

FRISEE & ENDIVE SALAD / WARM BRUSSEL SPROUTS / TOASTED PECANS

PLEASE SELECT 1

CHICKEN FRANCAISE / LEMON BUTTER SAUCE

CHICKEN MARSALA / FRESH MUSHROOMS / LIGHT MARSALA BROWN SAUCE

CHICKEN DIANE / PROSCUITTO / SWISS CHEESE / PORT WINE DEMI

PAN SEARED CHICKEN BREASTS / MAPLE, MUSTARD & DILL SAUCE

PLEASE SELECT 1

PENNE ALA VODKA / PENNE RIGATE / FRESH PLUM TOMATOES / HEAVY CREAM

SALMON FRANCAISE / LEMON BUTTER SAUCE

PAN SEARED SALMON / HONEY / SOY & GINGER GLAZE

HERB ROASTED PORK TENDERLOIN / PAN DEMI

BREADED PORK CUTLET / APPLE COMPOTE

VEAL SCALOPPINE / PLUM TOMATOES / FRESH BASIL / GORGONZOLA SAUCE



SIDE DISHES

PLEASE SELECT 2

SAUTEED SPINACH & SHALLOTS

SAUTEED BABY CARROTS & ZUCHINNI

HARICOT VERT

MAPLE GLAZED CARROTS

SAUTEED HERB VEGETABLE MEDLEY

GRILLED ASPARAGUS / MUSHROOMS / TARRAGON

SWISS CHARD / RAISINS / ALMONDS

ROASTED BUTTERNUT SQUASH

ROASTED BRUSSEL SPROUTS / PANCETTA

BRAISED ARTICHOKE / GARLIC / MINT / PARSLEY

ROASTED FENNEL / ASIAGO / THYME

VEGETABLE COUS COUS

SPRING VEGETABLE & HERB RISOTTO

MARSCAPONE & ROSEMARY RISOTTO

SAFFRON RICE PILAF

ROASTED RED BLISS POTATOES

GARLIC MASHED POTATOES

POTATO LYONNAISE

MUSTARD ROASTED POTATOES

POTATO DAUPHINOISE

RICE WITH GANDULES

PRALINE SWEET POTATOES

DESSERT

PLEASE SELECT 1

CHOCOLATE MOUSSE CAKE

CHOCOLATE CHEESECAKE BROWNIES

WHITE CHOCOLATE MACADAMIA NUT COOKIES

100% COLUMBIAN BREWED COFFEE / ASSORTED TEAS



FOR AN ADDITIONAL CHARGE ADD AN ADDITIONAL, OR SUBSTITUTE, ENTRÉE TO YOUR BUFFET (PRICES VARY)

BOURBON CHICKEN / DEGLAZED WITH BOURBON / GARLIC / PARSLEY

PAN SEARED CHICKEN / PORTOBELLO MUSHROOMS / ARTICHOKE FRICCASSE

BRAISED CHICKEN / TOMATOES & OLIVES

ARROZ CON POLLO

CHICKEN GUISADO

STUFFED SOLE / CRAB & SHRIMP STUFFING

CHILEAN SEA BASS / LEEKS / RED PEPPER COULIS / SPINACH

BASS / ARTICHOKE & TOMATO BROTH

SALMON / PEARL COUS COUS / OVEN ROASTED TOMATOES / LEMON & OREGANO OIL

MAHI MAHI / CHARRED ONIONS / TOMATOES/ TAPENADE VINAIGRETTE

STUFFED SHRIMP / CRAB STUFFING

SESAME CRUSTED SEA SCALLOPS / SPAGHETTINI OF VEGETABLES / RED PEPPER BEURRE BLANC

GRILLED SWORDFISH / TRI COLORED PEPPERED COMPOUND BUTTER

BEEF BOURGUIGNON / WHOLE WHEAT EGG NOODLE

GLAZED BEEF / ROQUEFORT & BOURBON SAUCE

PEPPER CRUSTED STEAK / WORCESTERSHIRE GLAZED PORTOBELLOS

MUSTARD CRUSTED BEEF TENDERLOIN / ARUGULA, RED ONIONS & WAX BEAN SALAD

PAN SEARED FILET MIGNON / SCALLION / PINE NUTS / PORT WINE DEMI GLACE

LAMB CUTLETS / ROSEMARY / TOMATO & ONION SALAD

HAZELNUT CRUSTED RACK OF LAMB / TOMATO & OLIVE RAGOUT

VEAL SHANK / BALSAMIC ONIONS / WHITE BEANS

VEAL SCALOPPINE / WILD MUSHROOMS

HERBED VEAL LOIN / STUFFED WITH SPINACH & PINE NUTS / ROSEMARY CREAM SAUCE

PORK CHOPS / APPLE CHUTNEY

BRAISED PORK / FENNEL & ORANGES

BREADED PORK CUTLET / APPLE COMPOTE

JERK SPICE PORK



CARVING STATION

HERBED FLANK STEAK

HONEY GLAZED HAM

ROAST TURKEY

ROAST BEEF

PRIME RIB OF BEEF

ROASTED PORK LOIN

FILET MIGNON

SALMON WELLINGTON

GRILLED BALSAMIC CHICKEN

ROASTED LEG OF LAMB

PRICING SUBJECT TO CHANGE DUE TO MARKET CONDITIONS

