

DINNER BUFFET

(Minimum 25 guests)

APPETIZERS

Chef's Seasonal Soup

Seasonal Green Salad with a Balsamic & Dijon dressing
Greek Salad with kalamata olives and feta cheese with a herb vinaigrette
Tomato and Bocconcini Salad with Balsamic drizzle
Indian Point Mussels in white wine and garlic

Fresh baked rolls and butter

ENTREES

(Choose 2)

Poched Salmon Filet with a Cajun hollandaise sauce
Free Run Chicken Breast, herb de provencal & a creamy Dijon mustard sauce
Pork Tenderloin with a smoked pepper rubbed
Beef Tenderloin Tips with a wild mushroom ragout
Roast Turkey with traditional stuffing and gravy
Panko Crusted Haddock with a white wine and lemon caper sauce
3 Cheese Tortellini with green peppercorn and basil
Pasta Primavera with white wine, garlic, olive oil and pesto
Chicken Coq au Vin with red wine, mushrooms and pearl onions

STARCH

(Choose 1)

Oven roasted baby potatoes
Buttermilk mashed potatoes with rooftop herbs
Cheesy scallop potatoes
Rice Pilaf
Sweet potato mashed

VEGETABLES

Seasonal vegetable medley

DESSERTS

Chocolate Mousse
Pastry chef's seasonal selection of pastries
Apple Crumble
Freshly brewed Coffee or tea

\$38.95 per person

Choose additional entrees for an extra \$4.00 per selection/per person

Customize your buffet by adding any of the following selections.....

Duffy's Famous Seafood Chowder \$3.00 per person
Grilled Lamb Chop \$7.50 per person

A Chef's Carving Station

(Add an additional \$75.00 for attending Chef)

Slow roasted Prime rib with a port wine jus \$7.00 per person
Roasted Garlic Rubbed Beef Tenderloin with horseradish \$10.00 per person
Hip of Beef \$9 per person (minimum 70 people)

All menus are subject to change. Harmonized sales tax and 17% gratuities will be added.

RYAN | DUFFY'S 