



Buffet Dinners

Carefully planned and customized menus with a creative flair.

Taste of Tradition

Hors d'oeuvres

Cheese Display w/fresh fruit garnish
Fresh Vegetable Display with dip
Signature Punch

Dinner

Garden Salad
tossed in olive oil vinaigrette
Bakery Basket
Royal Round of Beef, carved
Grilled Marinated Hickory Chicken
Garlic Roasted Potatoes
Seasonal Vegetable Medley
Cheesecake with topping
Coffee Service

\$21.50 per person

Change of Season

Hors d'oeuvres

Crimson Crème Torta
with Swiss Almond cheese layered with cranberry-orange
chutney & caramelized almonds served with
baguette & specialty crackers
Seasonal Fruit Display
Signature Punch

Dinner

Harvest Salad
mixed greens, dried cranberries, toasted walnuts,
crumbled blue cheese and raspberry-walnut vinaigrette
Pumpkin Muffins & Cranberry-Nut Bread
Carved Breast of Turkey & Glazed Ham
Apricot, Almond and AppleBread Stuffing
Scalloped Potatoes
Maple Butternut Squash
French Apple Cake & Marble Gingerbread
with whipped cream
Coffee Service

\$25.50 per person

Call (585) 467-4400

www.TastefulConnections.com

Buffet Dinner Menus

Bountiful Bistro

Hors d'oeuvres

Mediterranean Mélange

fresh mozzarella, aged provolone, gourmet olives, cured meat and a medley of artisan breads served with extra virgin olive oil and herbs

Tomato Bruschetta

Signature Punch

Dinner

Greek Salad

Focaccia Triangles

Chicken Marbella

Grilled chicken breast marinated with olives, dried plums, herbs and spices

Lemon, Basil & Feta Orzo

Herb Encrusted Salmon

Wild Rice Pilaf

Roasted Vegetable Platter

Mini Cupcake Sampler

Coffee Service

\$29.50 per person



Contemporary Cuisine

Hors d'oeuvres

Hot Crab & Sherry Dip

Relishes & Crudité

Signature Punch

Dinner

Mandarin Salad

with mixed greens, mandarin oranges, caramelized almonds and citrus dressing

Artisan Bread and Butter

Carved Roast Tenderloin of Beef

with bordelaise

Fig and Blue Cheese stuffed Pork Tenderloin

Portobello Mushroom Ravioli

Rosemary Mashed Potatoes

Baby Carrots, Red Pepper, Green and

Yellow Beans in Basil Butter

Fanciful Fudge Confections

Coffee Service

\$32.50 per person



Menus are priced for a minimum of 50 guests. Please add 20 percent catering fee for full-service and 8 percent sales tax. Full service events include service staff, on site, equipment, decor and linen cloths and skirting for buffet tables and disposableware. The catering fee is not a gratuity and will not be distributed to employees as a gratuity. Additional linen, décor and china, flatware and glassware is available for an additional charge.

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