

# DINNER BUFFETS

*All Dinner Buffets include regular and decaffeinated coffee and hot tea.*

*Prices are based on a maximum of 5 hours of service. Additional charges apply for longer service times.*

**Buffet Dinner includes Artisanal Cheese and Vegetable Displays during cocktail hour.**

**Buffet Dinner | 42**

## STARTERS - CHOICE OF ONE

*(Stationed on Buffet)*

### Mixed Green Salad

Grape Tomatoes, Diced Cucumber, Olives, Red Onions, Pepperoncini, Ranch Dressing and Tuscan Vinaigrette

### Caesar Salad

Chopped Romaine, Shaved Parmesan, and Focaccia Croutons

### Italian Wedding Soup

Spinach, Acini, and Meatballs

### Crab Bisque with Lump Crab

Sherried Cream, Celery, and Onion

### Cream of Wild Mushroom Soup

Roast Garlic and Sage

## ENTRÉES - CHOICE OF TWO

*Additional Entrée | +\$4 per person*

**Pan Seared Chicken** with Rosemary, Wild Mushroom, and Sherry Cream

**Chicken Romano** with Egg, Garlic, and Lemon Wine Sauce

**Stuffed Chicken** with Spinach, Artichoke, and Feta Cheese

**Blackened Salmon** with Mango-Pepper Slaw, and Cilantro

**Tiger Shrimp** with Crab Stuffing, Garlic, and White Wine

**Beef Bourguignon** with Braised Beef, Bacon, Red Wine, and Roast Vegetables

**Grilled Skirt Steak** with Chipotle-Tomato Salsa and Lime

**Bacon-Wrapped Pork Medallions** with Maple and Stone Ground Mustard Glaze

**Lump Crab Cakes** with Lobster Cream, Old Bay, and Chives

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Prices are subject to a 20% service charge. State and local sales tax applies; please confirm with your sales manager. All menus and prices are subject to change.

# DINNER BUFFETS [CONTINUED]

## CARVING STATIONS - CHOICE OF ONE

**Smoked Pork Loin** with Dried Cherry Brandy Compote

**Herb Roasted Turkey** with Orange-Cranberry Relish

**Top Round of Beef** with Demi-Glace and Creamy Horseradish

**Prime Rib of Beef** with Pearl Onion Jus and Horseradish

**Roasted Beef Tenderloin** Au Jus with Béarnaise Sauce | +\$4 per person

## PASTAS - CHOICE OF ONE

### Choice of Pasta:

Asiago Cheese Tortellini, Cavatappi, Fettuccine or Rigatoni

### Choice of Sauce:

Marinara, Roasted Red Pepper or Garlic Parmesan Alfredo

## ACCOMPANIMENTS – CHOICE OF TWO

**Potato Au-Gratin**

**Garlic and Rosemary Red Potatoes**

**Roasted Cauliflower** with Lemon, Garlic, and Parmesan-Crumb Topping

**Green Bean Almondine**

**Green Beans** with Bacon and Onion

**Wild Rice Pilaf** with Celery, Onion, and Carrot

**Glazed Baby Carrots** with Honey and Pecans

**Duchess Potato Rosette** with Cheddar Cheese, Chives, and Cream

**Roasted Asparagus** with Parmesan, Garlic, and Sea Salt



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# HORS D'OEUVRES

*Hors d'oeuvres require a minimum of 50 pieces per item. All items are priced per piece.*

## FROM THE OVEN

**Beef Wellington** | 5  
Beef Tenderloin, Puff Pastry, Mushrooms,  
Horseradish Cream

**Vegetable Spring Roll** | 3  
Asian Vegetables and Plum Sauce

**Mushroom Crostini** | 3  
Roasted Mushrooms, Goat Cheese, and  
Thyme

**Shrimp & Grits** | 4  
Cajun Shrimp, Shaved Ham, and Cheese  
Grits

**Bacon Wrapped Shrimp** | 4  
Bourbon Glaze

**Beef Satay** | 5  
Shaved Beef, Pepper, Onions, and  
Chimichurri

**Lump Crab Cake** | 5  
Remoulade Sauce

**Coconut Shrimp** | 3  
Sweet Chili Hoisin

**Mushroom Cap** | 3  
Baby Spinach, Boursin, and Thyme

**Pork Potsticker** | 2  
Soy-Ginger and Green Onion

**Chicken & Waffle** | 3  
Fried Chicken, Waffle and Maple-  
Mustard Glaze

**Bao** | 4  
Crispy Pork Belly, Pickled Cucumber,  
Hoisin, and Cilantro

**Chicken Satay** | 3  
Thai Peanut Sauce

## SERVED CHILLED

**Tomato Bruschetta** | 2  
Toasted Garlic, Basil, Pecorino Cheese,  
and Balsamic Reduction

**Cantaloupe and Prosciutto** | 4  
with Whipped Chevre

**Ahi Tuna Tataki** | 5  
Ponzu Sauce, Sesame, Daikon,  
and Wonton

**Caprese Skewer** | 3  
Ciliegine, Grape Tomato, Basil,  
and Balsamic Reduction

**Shrimp Martini** | 6  
Spicy Shrimp Cocktail with Olive  
Skewer

**Crab Martini** | 6  
Dijon Crab Salad and Asparagus

**Gulf Shrimp Cocktail** | 25 per dozen  
Spicy Shrimp Cocktail with Lemon



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# OUR POLICIES

## PAYMENTS & BOOKING

### Deposit

To reserve a date, Stratwood Caterers requires a \$300 deposit upon signing the Catering Agreement. Any deposits made to Stratwood Caterers may be transferred one time within one year if your event date needs to be changed. If your event is canceled, all deposits are non-refundable.

### Remaining Balance Payment

Any balance due to Stratwood Caterers must be paid in full three (3) days prior to the event. If payment is not received, Stratwood Caterers may terminate the agreement, retain all deposits, and will not provide catering services.

Deposits and payments may be made by personal check up to thirty (30) days prior to the event date. All final payments must be made by certified check, bank money order, or major credit card.

### Final Arrangements

Final arrangements and the final guest count are due ten (10) days prior to the event date. This number will be considered guaranteed and is not subject to reduction.

# INCLUDED SERVICES

Set-up the day before the event, based on room availability

White or ivory table linens

Choice of colored linen napkins

Skirted buffet, registration, cake, and gift tables

Champagne flutes for the bridal table

Cake handling

Tray and display of cookies

Most dietary restrictions accommodated

Vegetarian options available

30% discount for children 12 and under

Complimentary taste testing (weddings only)

Five (5) hours of service  
Additional hour of service:  
+\$500

Champagne flute and pour: +\$3 per person

Wine glass and pour: +\$3 per person