

DANFORDS BUFFET MENU

(Minimum of 25 Adults)



SALADS

(Select 3)

Mixed Baby Greens
with Pink Peppercorn Sherry Dressing

Classic Caesar Salad
Crisp Romaine Lettuce with Shaved Parmesan, Herbed Croutons, & Creamy Caesar Dressing

Tomato-Mozzarella Caprese Salad
A Bouquet of Baby Greens with a Balsamic Pesto

Boston Bibb Salad
with Radicchio, Spinach & a Red Wine Vinaigrette

Grilled Vegetable Salad
with Basil & Aged Balsamic

Black Caviar Lentil Salad
With a Lemon-Balsamic Dressing

Grilled Artichoke & Baby Carrot Salad
with Tomato Confit & Parmesan

Roasted Cauliflower Salad
Olives, Arugula, Shaved Fennel & Red Wine Vinaigrette



ENTRÉES

(Select 3)

Top Round of Beef
in a Mushroom Au Jus

Rotisserie Chicken
with Charred Tomatoes, Olives, & Rosemary

Chicken Francaise
Boneless Chicken sautéed in a Lemon White Wine Butter Sauce

Chicken Picatta
Boneless Chicken sautéed in a Lemon White Wine Butter Sauce, with Capers

Chicken Marsala
Boneless Chicken sautéed in a Brown Mushroom Sauce

Blackened Pork Chops
With Sun-Dried Tomatoes, Pistachios & Bacon in a Sherry Reduction

Pork Loin Milanese
With Roasted Fennel, Arugula & an Orange Marsala Sauce

Herb-Crusted Tilapia
With Stewed Peppers & a Lemon Jus

Grilled Atlantic Salmon
In a Cauliflower Puree with Radicchio, Roasted Garlic & a Balsamic Reduction

Penne a la Vodka
served with Shaved Parmesan

Pasta Margarita
Angel-Hair Pasta, Fresh Basil in a White Wine Pomodoro

Chef's Selection of Season Vegetables & Potato
Rolls & Butter

DESSERT

(Select 1)

Assorted Cakes, Pastries & Cookies or a Personalized Occasion Cake



BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas
Assorted Diet & Regular Sodas

Afternoon Function – before 3pm

Evening Function – after 3pm

Upgraded Entrée Selections are Available.

Please contact the Catering Office for pricing at 631-928-5200 ext. 150 sales@danfords.com

BAR ADDITIONS

(Please see Banquet Beverage Menu for Details & Pricing)

Limited Open Bar (Beer & Wine)
House Brand Open Bar
Premium Open Bar

Ultra-Premium Open Bar
Hosted Cash Bar
Cash Bar

Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.

The Administrative Fee is used to offset the administration of the Event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Staff Gratuities are not include and are at your discretion.

BUFFET MENU ADDITIONS/UPGRADES



UPGRADE ENTRÉE COURSE

BEEF

Cabernet-Braised Short Ribs of Beef
With Caramelized Onions

Roasted Prime Rib of Beef*
*Available to parties of 50 or more

SEAFOOD

Coconut-Glazed Grilled Mahi-Mahi
With a Pineapple-Jalapeño Salsa

Crab-Stuffed Sole
With a Parsley-Lemon Jus

Atlantic Cod
In a Brown Butter Sauce

Red Snapper
With Mango Pico de Gallo

OTHER

Braised Duck Legs
With Candied Orange Confit

Lamb Osso Bucco
With Baby Carrots & A Balsamic Glaze

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