



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore's Dinner Buffets

Dinner Buffet "One"

Includes a Selection of 8 Passed Hors D'oeuvres
Select from our Butler Passed Hors D'oeuvres List

Artisan Breads

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls, Flat Bread,
Roma Tomato, Olive Oil Parmesan, Fresh Mozzarella, Basil Leaves,
Garlic Herb Butter

Salad

Marinated Tuscan Beans, Roasted Peppers, Escarole, Red Leaf Lettuce,
Perlini Mozzarella, Red and Yellow Grape Tomatoes,
Red Wine Vinaigrette

Buttermilk Baby Chicken

Cilantro, Corn, Scallions, Red Pepper, Bread Pudding,
Jalapeno Corn Sauce

Traditional Braised Short Ribs

Mushroom Risotto Cake

Fresh Spring Vegetables

Dessert

Chef's Selection of Four Petite Desserts

Coffee and Tea Service

Please Call for Price

Service Staff and Rentals
Not Included

Dinner Buffet "Two"

Includes a Selection of 10 Passed Hors D'oeuvres
Select from our Butler Passed Hors D'oeuvres List

Artisan Breads

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls,
Roma Tomato, Olive Oil Parmesan, Fresh Mozzarella, Basil Leaves Flat Bread,
Garlic Herb Butter

Baby Kale Salad

Baby Kale, Eggplant, Toasted Farro, Roasted Grape Tomatoes,
Creamy Pesto Vinaigrette

Arugula Salad

Baby Arugula, Dried Strawberries, Crumbled Goat Cheese, Toasted Pine Nuts,
White Balsamic Vinaigrette, Strawberry Balsamic Drizzle

Spring Tuscan Chicken Paillard

Plum Tomato Bruschetta, White Beans, Ricotta Salata, Torn Basil

Grilled Filet Savoy

Balsamic Pearl Onions, Portabellos
Beer Battered Onion Rings

Seared Herbed Fingerling Potatoes

Seasonal Green Vegetables

Caper Brown Butter

Dessert

Chef's Selection of Four Petite Desserts

Coffee and Tea Service

Please Call for Price

Service Staff and Rentals
Not Included

Dinner Buffet "Three"

Includes a Selection of 10 Passed Hors D'oeuvres
Select from our Butler Passed Hors D'oeuvres List

Artisan Breads

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls,
Caramelized Onions, Fig, Goat Cheese Flatbread,
Garlic Herb Butter

Heirloom Tomato Salad

Heirloom Tomatoes, Olive Tapenade, Buffalo Mozzarella
Micro Arugula, Micro Basil, Sea Salt, Champagne Vinaigrette

Caesar Salad

Charred Brussels Sprouts, Romaine, Shaved Parmesan
Lemon Caesar Vinaigrette

Spring Chicken

Seared Chicken, Lemon Sauce, Red and Yellow Peppers,
Zucchini, Asparagus, Fennel and Artichoke
Fresh Cavatelli

Grilled Tenderloin of Beef

Beer Battered Onion Rings, Truffle Demi Glace

Herb Encrusted Sea Bass

Manila Clams, Crab, Edamame, Red Peppers,
Lemon Essence, Brown Butter Sauce, Corn Hash

Scallion, Leek, Caramelized Onion Potato Cake

Tri Color Roasted Cauliflower

Dessert

Stationary

Chef's Selection of Four Petite Desserts

Passed

Specialty Passed Dessert

Coffee and Tea Service

Please Call for Price

Service Staff and Rentals

Not Included