



CENTURY
CATERING & EVENT PLANNING



BUFFET DINNER MENU

\$52 PER PERSON

FRESH BUNS & HERB BUTTER
SALAD
ENTRÉE
SIDES
DESSERT

Salad

Choose TWO of the following

Century Salad

Butter Leaf Lettuce,
Mandarins, Caramelized
Almonds, Century Vinaigrette

Mixed Greens

Spring Mix, Spicy Pecans,
Slivered Pears, Red Onion,
Champagne Vinaigrette

Beet & Arugula

Fresh Arugula, Roasted Beets,
Pistachio, Cracked Black
Pepper Goat Cheese,
White Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Crispy Bacon,
Croutons, Parmesan, Classic
Caesar Dressing, Lemon Wedge

Cobb Salad

Butter Leaf, Bacon, Avocado,
Cherry Tomatoes, Egg,
Parmesan, Creamy Black
Pepper & Chive Ranch Dressing

Entrée

Choose TWO proteins

Roasted Chicken

Roasted Chicken,
Lemon Herb Glaze

Roast Beef Carving Station

Tender Beef, Au
Jus, Horseradish &
Accompaniments

Roast Pork Carving Station

Honey Mustard Glaze, Fruit
Compote

Atlantic Salmon

Seared Atlantic Salmon,
Lemon Dill Yogurt

**surcharge of \$4.00 per guest*

Side Dishes

Choose TWO sides:

Herb Rice Pilaf

Roasted Seasonal Vegetables

Roasted Baby Potatoes

Garlic Mashed Potatoes

Goat Cheese Potato Gratin

**surcharge of \$2.50 per guest*

Lobster Mac & Cheese

Bacon Roasted Brussel Sprouts

Steamed Broccolini

Dessert

Choose TWO of the following

Cheesecake

Individual Tarts
with Strawberry or
Blackberry Compote

Chocolate Decadence

Rich Chocolate Tower,
Crispy Pearls,
Fresh Whipped Cream

Bread Pudding

Berry Compote,
Crème Anglaise

Carrot Cake

Orange Cream Cheese Icing

Fresh Fruit Platter & Cheese Board

**surcharge of \$3.00 per guest*