



INN AT GREAT NECK

LONG ISLAND, NEW YORK

30 Cutter Mill Road • Great Neck, NY 11021

Lunch / Dinner Buffet Menu 1

Bread Basket

Full Salad Bar to Include:

Mixed Garden Greens, Cherry Tomatoes, Cucumbers, Sliced Red Onions, Black Olives, Herb Croutons, Shredded Cheese and a Variety of Dressings

Main Dishes

(Host shall choose three main dishes prior to the event)

Penne A la Vodka

Chicken Marsala

Grilled Chicken & Broccoli Rigatoni with Toasted Pine Nuts in a
Garlic Herb Broth

Baked North Atlantic Salmon with a Caramelized Onion Crust
Served with seasonal Starch and Vegetable

Dessert Display

Assorted Fresh Baked Cookies

Freshly Baked Chocolate Chip, Double Chunk Chocolate
White Chocolate-Macadamia & Oatmeal Raisin Cookies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee
Assorted Sodas

\$40.00++ per person

Lunch / Dinner Buffet Menu 2

Crudités Display

An Attractive Array of Fresh Seasonal Vegetables to Include:
Zucchini, Cauliflower, Broccoli, Cucumbers, Carrots, Celery and
Fresh Mushrooms
with Assorted Dips

International Cheese Display

A Selection of Imported & Domestic Cheeses
And Fresh Sliced Fruits and Berries
Served with a Variety of Crackers and French Bread

Full Salad Bar to Include:

Mixed Garden Greens, Cherry Tomatoes, Cucumbers, Sliced Red
Onions, Black Olives, Herb Croutons, Shredded Cheese and a
Variety of Dressings

An Antipasto Platter An Antipasto Platter

Fresh Tomato and Mozzarella Salad

Full Display of Breads

Carving Station

(\$100.00++ Chef Attendant Fee Will Apply)

Your Own Personal Chef Attendant Carving the Following:
(Please choose one of the following prior to the event)

Fresh Roasted Turkey

Honey Baked Ham

Marinated Grilled Flank Steak

Beef Brisket

Served with Horseradish Cream, Honey Grain Mustard and Herb
Mayonnaise

Lunch / Dinner Buffet Menu 2

Chaffing Dishes of:

Chicken

(Please choose one prior to the event)

Chicken Marsala
Chicken Crustade
Chicken Balsamico
Ginger Soy Chicken
Rosemary Lemon Chicken

Salmon

(Please choose one prior to the event)

Salmon with Caramelized Onion Crust
Salmon with Stone Ground Mustard
Salmon in a Dill Champagne Sauce
Citrus Marinade Salmon with a Tomato Basil Relish
Pan Seared Salmon with a Moroccan Rub (Exotic Spices)

Pasta

(Please choose one combination to be served)

The Pastas & Sauces can be mixed and matched to create with your favorite combination

Pasta Options: Rigatoni, Penne, Fettuccine, Fussili, Farfalle

Sauce Options: Chicken and Broccoli, A la Vodka, Primavera, Bolognese, Wild Mushroom Cream Sauce

Hot Entrees Served with Seasonal Starch and Vegetable

Dessert Display

Assorted Fresh Baked Cookies and Cakes
Freshly Baked Chocolate Chip, Double Chunk Chocolate
White Chocolate-Macadamia & Oatmeal Raisin Cookies,

\$55.00++ per person

Lunch / Dinner Buffet Menu 3

Crudités Display

An Attractive Array of Fresh Seasonal Vegetables to Include:
Zucchini, Cauliflower, Broccoli, Cucumbers, Carrots, Celery and
Fresh Mushrooms
With Assorted Dips

International Cheese Display

A Selection of Imported & Domestic Cheeses
And Fresh Sliced Fruits and Berries
Served with a Variety of Crackers and French bread

Full Salad Bar to Include:

Mixed Garden Greens, Cherry Tomatoes, Cucumbers, Sliced Red
Onions, Black Olives, Herb Croutons, Shredded Cheese and a
Variety of Dressings

An Antipasto Platter

Fresh Tomato and Mozzarella Salad
Full Display of Breads

Carving Station

(\$100.00++ Chef Attendant Fee Will Apply)

Your Own Personal Chef Attendant Carving the Following:

(Please choose two of the following)

Fresh Roasted Turkey

Honey Baked Ham

Marinated Grilled Flank Steak

Roasted Leg of Lamb

Beef Brisket

Served with Horseradish Cream, Honey Grain Mustard and Herb
Mayonnaise

Lunch / Dinner Buffet Menu 3

Italian Station

Chilled Asparagus Salad with Extra Virgin Olive Oil and Fresh Lemon
Juice

Ceci Bean Insalata

Savory White Bean Dip

Fresh Mozzarella, Beefsteak Tomatoes and Basil

Roasted Garlic Black Olive Tapanade

Caponata (Grilled and Roasted Vegetables)

Bruschetta

Served with Flat Breads, Croutons and Bread Sticks

Chaffing Dishes of:

Chicken

(Please choose one prior to the event)

Cashew Chicken with a Bourbon Peppercorn Sauce

Chicken Romano

Grilled Chicken with Calamata Olives and Oven-dried Tomatoes

Herb Crusted Breast of Chicken

Sherry Roasted Chicken

Fish

(Please choose one prior to the event)

Poached Medallions of Salmon in a Dill Buerre Blanc

Oregano Crusted Swordfish

Stewed Mussels, Sea Scallops, Calamari and Gulf Shrimp

Sesame Soy Glazed Sea Bass

Sole Provencal

Lunch / Dinner Buffet Menu 3

Beef

(Please choose one prior to the event)

Grilled Rib Eye Steak with Hunter Sauce

Oven roasted Prime Rib

Barbequed Beef Brisket

Horseradish Crusted Beef Top Round

Dessert Display

Assorted Fresh Baked Cookies

Freshly Baked Chocolate Chip, Double Chunk Chocolate
White Chocolate-Macadamia & Oatmeal Raisin Cookies,
Cakes, and Fresh Sliced Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
Assorted Sodas

\$65.00++ per person

Buffet Upgrades

Beef Up-grade
Beef Bourginon
Sliced Beef Tenderloin Au Poivre
Grilled Petit Filet Mignon
Loin of Veal Stuffed with Wild Mushroom and Baby Leeks in a
Chanterelle Sauce
Garlic and Rosemary Roasted Leg of Lamb au Jus

Traditional Bouillabaisse
(Shrimp, Lobster, Clams, Mussels and Calamari in a Spicy Tomato
Broth)
Gulf Shrimp stuffed with Lump Crab in an Heirloom Buerre Blanc
Lemon Butter Basted Main Lobster Tails
Fennel Crusted Halibut
Red Snapper Vera Cruz

Moderate Up-grade
Striped Bass with a Lemon Tarragon Buerre Noisette
Soy Marinated Grilled Mahi Mahi
Stuffed Filet of Sole with Wild Mushrooms and Spinach
Grilled Swordfish with a Seasonal Fruit Salsa
Steamed Sea Scallops in a Roasted Garlic Saffron Broth

See Your Sales Representative for Market Prices