

High Cedars Banquet Menu

Dinner Buffets

Pasta Buffet

Bowtie Pasta with Smoked Chicken, Roasted Red Bell Peppers,
Mushrooms, and Creamy Garlic Sauce
Cavatappi Pasta with Chunky Marinara and Ricotta
Radiatore Primavera
Tri-colored Cheese stuffed Tortellini with Fresh Basil, Artichoke
Hearts, And Sun dried Tomatoes
Raw vegetable display including Creamy Ranch Dressing
Display of Fresh seasonal Melons and Berries, Pineapple and
Grapes
\$23.95

Soup and Salad Buffet

Your choice, pick two:
New England Clam Chowder
Split Pea with Ham
White Bean soup
Minestrone
French Onion

Caesar Salad
Mixed green salad
Wild green salad

Balsamic Vinaigrette, Creamy Ranch, and Blue cheese dressings
Grilled Chicken, Cherry Tomatoes, Parmesan cheese, Cucumbers,
Garbanzo beans, Sliced Mushrooms, Olives, Almonds, and
Croutons
Display of Fresh seasonal Melons and Berries, Pineapple and
Grapes
An Assortment of Dinner Rolls
\$19.95

Wedding Buffet

Chef Carved Baron of Beef with Au Jus and Creamy Horseradish
Dijon Chicken with Creamy Honey-Mustard Sauce
Bowtie Pasta with Smoked Chicken, Crimini Mushroom, and
Roasted Red Bell Pepper in Creamy Garlic sauce
Mixed Green Salad with Italian Dressing
Classic Caesar Salad with Parmesan and Herbed Croutons
Domestic Cheese Display
Raw vegetable display including Creamy Ranch Dressing
Display of Fresh seasonal Melons and Berries, Pineapple and
Grapes
Assorted Dinner Rolls, Crackers, and Cheesy Breadsticks
\$27.95

Surf and Turf Buffet

Pan Seared Alaskan King Salmon with Lemon Almond Sauce
Marinated Flank Steak with Rosemary Jus
Oven Roasted Red Potatoes and Onions
Classic Caesar Salad with Parmesan and herbed croutons
Greek Salad with Roma Tomatoes, Feta Cheese, Kalamata Olives,
Red Onions, and Cucumbers
Domestic Cheese Display
Raw vegetable display including Creamy Ranch Dressing
Display of Fresh seasonal Melons and Berries, Pineapple and
Grapes
Assorted Dinner Rolls, Crackers, and Cheesy Breadsticks
\$29.95

King Salmon Dinner Buffet

Alaskan King Salmon with Cold Cucumber-Dill sauce
Penne Pasta with Savory Marinara
Bowtie Pasta with Smoked Chicken, Crimini Mushroom, and
Roasted Red Bell Pepper in Creamy Garlic sauce
Classic Caesar Salad with Parmesan and Herbed Croutons
Raw vegetable display including Creamy Ranch Dressing
Display of Fresh seasonal Melons and Berries, Pineapple and
Grapes
Assorted Dinner Rolls, Crackers, and Cheesy Breadsticks
\$25.95

Vegetarian Buffet

Hors D Oeuvres

Choose one:

Mozzarella Caprese

Sliced Roma Tomatoes layered with Fresh Mozzarella, Whole Basil Leaves and salt and pepper. Drizzled with Balsamic Vinegar and Extra Virgin Olive Oil

Mezze Platter

Hummus, Baba Ganouj, Roasted Peppers, Tahini, Assorted Olives and Pita bread

Antipasto Display

Grilled and Marinated Vegetables
Marinated Mushrooms
Assortment of Olives
Roasted Peppers

Entrees

Vegetarian Lasagna

Zucchini, Yellow Squash, Roma Tomatoes, Basil, Ricotta, Parmesan, and Mozzarella cheese layered between sheets of grilled eggplant. Topped with Marinara and Bechamel

Tri-colored Cheese stuffed Tortellini with Fresh Basil, Artichoke Hearts, And Sun dried Tomatoes

Greek Salad with Roma Tomatoes, Feta Cheese, Kalamata Olives, Red Onions, and Cucumbers

Wild Green Salad with Italian Vinaigrette

Display of Fresh seasonal Melons and Berries, Pineapple and Grapes

Assorted Dinner Rolls

\$25.95

