



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore at Torne Valley Vineyards Dinner Buffet Menus

Dinner Buffet "One"

All Dinner Buffets Include a Selection of 10 Passed Hors D'oeuvres
Select from our Butler Passed Hors D'oeuvres List

Artisan Breads

Olive Baguette, Asiago Cheese Bread, Pretzel Sticks
Herb And Garlic Infused Oils, Truffled Butter

Buffalo Mozzarella

Fire Roasted Red and Yellow Peppers, Marinated Artichokes, Tomato Bruschetta & Arugula

Market Salad

Shaved Parmesan Cheese, Smoked Bacon, Avocado, Crispy Potato Threads,
Tomatoes, Cucumbers, Arugula, Radicchio, Red Leaf Lettuce, & Guacamole Vinaigrette

Roast Amish Chicken

Oven Roasted Tomato Cobbler, Thyme Chicken au Jus

Traditional Braised Short Ribs
Pan Gravy, Matchstick Potatoes

Wild Mushroom Risotto Cake
Truffled Mushroom Sauce

Trio of Broccoli

Broccoli, Rabe and Broccolini

Dessert

Assorted Butler Passed

Miniature Sweets:

Strawberry Shortcake Towers

Chocolate Dipped Apples

Cheesecake Lollipops

Mousse Cups

Chocolate Bouchons

Coffee and Tea Service

Cold Drink Package

100 guests – please call for price

150 guests - please call for price

200 guests - please call for price

Included

China, Flatware & Glassware

Staffing Costs

Dinner Buffet a la Carte Options

Entrée Selections

Chicken

Roast Amish Chicken
Oven Roasted Tomato
Cobbler, Thyme Chicken au Jus

Chicken Francaise
Artichoke and Capers,
Lemon White Wine Sauce

Grilled Lemon Rosemary Chicken
White Beans, Tomato & Artichoke Ragout,
Roasted Garlic, & White Wine Chicken au Jus

Pan Roasted Chicken Breast
Roasted Garlic, White Wine, Shiitake
Mushrooms, Spinach and Ricotta Gnocchi,
Artichokes, Natural Chicken au Jus

Parmesan Encrusted Chicken
Tomato Basil Bruschetta

Tuscan Roast Chicken
Artichoke, Fennel Oven Dried
Tomato and Basil Ragout

Pesto Grilled Chicken Brochette
Cremeni Mushrooms, Fennel,
Peppers and Onions

Pan Roasted Roulade of Chicken
Wild Mushrooms, Leeks and Sage,
Smoked Mozzarella, Marsala Wine Sauce

Stuffed Breast of Chicken
Prosciutto, Roasted Peppers, Eggplant
and Mozzarella, Light Tomato Broth

Harvest Roulade Of Chicken
Swiss Chard, Butternut Squash
and Truffle Oil, Cider Chicken au Jus

Seafood

Grilled Salmon
Lemon Thyme Crust and Tomato Beurre Blanc

BLT Shrimp and Manila Clams
Slab Bacon, Spring Plum Tomatoes, Grilled
Romaine, and Saffron Risotto

Jumbo Lump Crab Cakes
Pickled Vegetable Slaw, Red Pepper Aioli

Tuna Tempura
Coconut Edamame Rice Cake
with a Wasabi Drizzle

Nori Crusted Loin of Tuna
Soba Noodle Salad, Shiitake Mushroom Salad,
Wasabi Cream

Wood Grilled Sides of Salmon
Sauce Verte, Dill Cucumber Relish

Pan Seared Cod
Escarole with Cippolini Onions,
Pancetta, and Rosemary

Miso Glazed Salmon
Papaya Mint Chutney and Carrot Ginger Broth

Pan Roasted Sea Bass
Tomato Olive Relish, Micro Greens,
Green Herb Fumee

Beef / Lamb

House Made Beef and Pork Meatballs
Herbed Ricotta Cheese
and Charred Tomato Puree

Braised Brisket Of Beef
Roasted Root Vegetables

Traditional Braised Short Ribs
Pan Gravy, Matchstick Potatoes

Miso Glazed Flank Steak
Sweet and Sour Mango Salsa

Rosemary and Garlic Crusted
Top Round Of Lamb
Tomato Artichoke Ragout, Lamb au Jus

Grilled Garlic and Herb Crusted
Tenderloin of Beef
Truffled Demi Glace, Wild Mushroom
and Shallot Ragout

Vegetarian

Eggplant Rollatini
Sautéed Spinach and Toasted Pine Nuts,
Tomato Basil Sauce

Grilled Tenderloin Of Beef
Caramelized Shallot Compote, Pinot Noir
Demi Glace, Potato Threads

Herb Encrusted Grilled Rib Eye Steak
Horseradish Cream Sauce

Chimichurri Flat Iron Steaks
Roasted Peppers and Corn Relish

Tuscan Braised Short Ribs
Fried Gnocchi, Spicy Fra Diavolo Sauce

Roast Rack of Australian Lamb
Rosemary Lamb au Jus

Grilled Rosemary and Garlic
Glazed Pork Tenderloin
Fig and Fennel Compote

Peppercorn Crusted Filet Of Beef
Frizzled Onions, au Poivre Sauce

Grilled Vegetable Lasagna
Tomato Basil Sauce

Accompaniments

Bread Baskets

Artisan Breads

Olive Baguette, Asiago Cheese Bread, Pretzel Sticks, Herb and Garlic Infused Oils, Truffled Butter

Tuscan Bread Basket

Olive Baguettes, Grissini, Roasted Tomato Focaccia, Garlic Knots, Infused Olive Oil

Salads

Steakhouse Wedge

Wedges Of Baby Iceberg Lettuce, Heirloom Tomatoes, Maytag Blue Cheese, Lardons of Bacon, Creamy Shallot Dressing

Greek Salad

Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Capers and Lemon, Feta Dill and White Wine Vinaigrette

Roasted Asparagus and Portobello Salad

White Beans, Arugula, Crispy Onions and White Balsamic Vinaigrette

Tuscany Chopped Salad

Mozzarella Cheese, Green Olives, Sun Dried Tomatoes, Celery, Cucumber, Sweet Peppers and Red Wine Oregano Vinaigrette

Baby Spinach Salad

Mango, Macadamia Nuts and Dried Cranberries, Ginger and Mango Vinaigrette

Roasted Beet And Pear Salad

Caramelized Shallots, Shaved Drunken Goat Cheese, Mesclun Greens and Shallot Vinaigrette

Late Summer Chopped Salad

Tomatoes, Roasted Peppers, Cucumbers, Roasted Corn, Field Greens and Balsamic Vinaigrette

Contemporary Caesar Salad

Hearts Of Baby Romaine, Creamy Parmesan Dressing, Shaved Parmesan and Focaccia Crisps

Classic Caesar Salad

Shaved Parmesan Cheese, Toasted Focaccia Croutons and Creamy Caesar Dressing

Buffalo Mozzarella

Fire Roasted Red and Yellow Peppers, Marinated Artichokes, Tomato Bruschetta and Arugula

Baby Greens and Grilled Brie

Strawberries, Dried Cranberries, Mango, Frizzled Onions, and Raspberry Vinaigrette

Market Salad

Shaved Parmesan Cheese, Smoked Bacon, Avocado, Crispy Potato Shards, Arugula, Radicchio, Red Leaf Lettuce and Balsamic Vinaigrette

Sides

Smashed New Potatoes
Roasted Garlic, Parmesan Cheese Crisps

Classic Rice Pilaf
Fresh Herbs and Toasted Orzo, Caramelized Onions

Classic Steakhouse
Creamed Spinach and Parsley Cream Sauce

Wood Grilled Vegetables
Served Room Temperature, Basil Oil

Smashed Yukon Gold Potatoes
Goat Cheese, Cracked Black Pepper and Extra Virgin Olive Oil

Roasted New Potatoes
Caramelized Onions,
Smoked Bacon, and Rosemary

Wild Mushroom Risotto Cake
Truffled Mushroom Sauce

Trio of Broccoli
Rabe, Regular and Broccolini, Roasted Garlic,
and Extra Virgin Olive Oil

Candied Sweet Potato Steak Fries
Brown Sugar and Candied Pecans

Wild Rice and Dried Fruit Pilaf
Shallot Ginger Butter

Tuscan Ratatouille
Classic Vegetable Ragout with Peppers,
Eggplant, Squash, Tomatoes and Rosemary

Gorgonzola Pear
Smashed Potatoes Fried Sage

Braised Brussels Sprouts,
Spring Greens, Tarragon, Leeks and Shallots,
and Pancetta

Haricot Verts
Spiced Pecans, Shallot Butter

Grilled Asparagus Spears
Wild Mushroom Vinaigrette

Roasted Two Potato Hash
Yukon and Sweet Potatoes, Fennel, Sweet Onions, Green Beans, and Parsley Garlic Butter

Roasted Butternut Squash
Risotto Cake, Leeks, Wilted Spinach
and Swiss Chard

Seasonal Vegetable Julienne
Chive Oil

Vegetarian Orzo Risotto
Spinach, Asparagus, Leeks, Peas, Tarragon
in a light Saffron Cream Sauce

Parmesan Risotto Cake
Pink Vodka Sauce

Mashed Sweet Potatoes
Honey and Ginger

Pasta

Mezzo Rigatoni Mediterranean
Grape Tomatoes, Eggplant, Basil and Roasted
Garlic Tomato Broth

Spring Gemelli Pasta
Artichokes, Asparagus, Portobello Mushrooms,
Tomatoes and Basil
Roasted Garlic Olive Oil Broth

Wild Mushroom Ravioli
Truffle Mushroom Sauce
and Shaved Parmesan Cheese

Orecchiette Toscano
Fennel Scented Sausage, Broccoli Rabe,
White Beans and Roasted Red Peppers,
Crushed Red Pepper and Pesto Broth

Lisa's Sunday Gravy
Mezzo Rigatoni Pasta with Sausage,
Meatballs and Pork Belly

Penne a la Vodka
Pink Tomato Sauce

Cavatelli Portobello Bolognese
Torn Basil Leaves, Herbed Ricotta,
Mushroom Bolognese Sauce

Gemelli and Wild Mushrooms
Roasted Wild Mushrooms, Radicchio,
Kale and Rosemary,
Truffled Parmesan Broth

Gnocchi and Meatballs
Potato Gnocchi, Ricotta Meatballs,
Tomato Ragù

Cheese Ravioli Provencal
Asparagus, Fennel, Spinach Pesto Parmesan
Cream Sauce

Lobster Ravioli
Tender Chunks of Lobster, Spinach and Leeks,
Saffron Cream Sauce