

# THE GRILL AT THE PITTSTOWN INN

*Specialty Buffet - (minimum of 20)*

## **Starters**

*(choice of two)*

*Crispy Fried Calamari  
spicy garlic and basil aioli, marinara dipping sauces*

*Grilled Vegetable Platter  
grilled seasonal vegetables marinated with fresh herbs, garlic, and extra virgin olive oil*

*Mixed Field Greens  
choice of herb vinaigrette, citrus vinaigrette, blue cheese dressing*

*North Atlantic Smoked Salmon Tea Sandwiches  
served with dill cream cheese, cucumber, shaved red onion and pumpernickel toast points*

## **Entrees**

*(choice of two)*

*Herb Crusted Chicken Breast  
in a lemon and caper butter sauce*

*Orecchiette  
forest mushrooms, spinach, light garlic cream sauce*

*Sliced Pork Loin  
applejack demi glace, sauteed apples and raisins*

*Penne Vodka  
prosciutto di Parma and sweet peas in a light cream sauce*

*Dijon Crusted North Atlantic Salmon  
braised lentils, melted leeks*

*Grilled Hanger Steak  
marinated and grilled served sliced in our red wine demi glace*

## **Sides**

*(choice of two)*

*Seasonal Mixed Vegetables, Sauteed Broccoli, Whipped Potatoes,  
Roasted Potatoes, Jasmine rice, Sauteed Mushrooms and Onions*

## **Desserts**

*Assorted Petit Fours  
chef's selection of bite size delicious pastries*

*Fruit Cobbler  
served warm with seasonal fruit*

*Coffee and Hot Tea*

*\$ 39 per person excluding tax and gratuity*