



Roxiticus Banquet Menus

Roxiticus Buffet Brunch

Cold Selections

(Select Three)

- Artisan Breads, Bagels, Muffins & Croissants accompanied by Homemade Fruit Preserves & Marmalades.
- Smoked Salmon accompanied by Red Onion, Capers, Pickled Vegetables and Crème Fraiche.
- Classic Caesar Salad
- Harvest Cobb Salad, Dried Cranberries, Toasted Walnuts, Apple, Maytag blue Cheese, Avocado, Bacon
- Roxiticus Garden Salad
- Seasonal Fresh Fruit, Berries, Yogurt, Granola
- Antipasto Salad with Bocconcini, Kalamata Olives, Iceberg Lettuce, Sopressata & Cherry Tomatoes
- Pasta Salad, English Cucumbers, Sundried Tomatoes, Peas, Broccoli, Marinated Artichokes, Spanish Olives
- Tortellini Salad, Corn, Applewood Smoked Bacon, Asparagus, Cherry Tomatoes, White Balsamic Vinaigrette
- Fresh Mozzarella & Beefsteak Tomatoes, Baby Arugula, Balsamic Reduction

Chafing Dish Selections

(Select Four)

- Buttermilk Pancakes with Blueberry Compote and Maple Syrup
- Homemade Waffles Assorted Berries, Jams, Marmalades, Flavored Whipped Creams
- Applewood Smoked Bacon & Sausage
- Crispy Potato Hash with Roasted Bermuda Onions and Bell Peppers
- Thick Cut French Toast, Roasted Seasonal Fruit (Peaches, Apples, Pears, Strawberries, bananas)
- Classic Eggs Benedict, English Muffin, Canadian Bacon, Sauce Hollandaise
- Roasted Chicken Brushed with Honey & Thyme
- Seafood Newburg Stuffed Crepes

Desserts

A Selection of Homemade Pastries & Cakes

Orange, Grapefruit & Cranberry Juice, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks

Supplemental Brunch Station Selections

Omelet Station - \$6 per person

- Organic Eggs, Summer Vegetable Medley, Variety of Assorted Cheeses, Fresh Herbs, Traditional Cured Meats & Flavored Hot Sauces

Carving Station

(Select one) \$10 per person

- Agave-Lavender Glazed Roasted Leg of Lamb
- Apple & Golden Raisin Stuffed Loin of Pork, Bourbon-Pineapple Sauce
- Herb Roasted Turkey, Citrus Cranberry Sauce, Sage Gravy
- Grilled Marinated Flank Steak, Soy Caramel BBQ Sauce
- Bourbon and Orange Marmalade Glazed Ham, Grain Mustard & Honey Sauce
- Panko & Herb Crusted Salmon, Lemon Crème Fraiche
- Roasted Garlic Rubbed Prime Rib, Sauce Béarnaise - *\$15 per person additional*

Buffet Lunch
Display Options
(Select Three Items)

- Antipasto Display of Italian Meats, Cheeses & Grilled Vegetables
- Assorted Selection of Soft & Hard Artisan Cheeses with Assorted Breads, Local Honey, Local Jam & Grapes
- Tapas Display of Hummus, Black Olive & Roasted Pepper Tapenade, and Artichoke & Spinach Dip, and Toasted Pita Chips
- Garden Crudités with House Dressing & Onion Dip
- Soup du Jour
- Caesar Salad
- Roxiticus Garden Salad
- Harvest Cobb Salad, Dried Cranberries, Toasted Walnuts, Apple, Maytag Blue Cheese, Avocado, Bacon
- Fresh Mozzarella & Beefsteak Tomatoes, Baby Arugula, Balsamic Reduction

Entrée
(Includes Chef's Selection of Seasonal Vegetable and Starch)
(Select Two Items)

- Pecan Crumble Chicken, Roasted Apple & Cranberry Relish
- Lemon & Garlic Marinated Grilled Chicken, Fingerling Potatoes, Root Vegetables, Thyme
- Parmesan Crusted Chicken, Marinated Artichokes, Sundried Tomato
- Sage and Pecan Crusted Pork Loin, Coarse Maple Mustard Crème Fraiche
- Sliced Marinated Flank Steak, Garlic Aioli, Horseradish Honey Mustard, Chimichurri Dipping Sauces
- Tenderloin Beef Tips, Roasted Pearl Onions, Cremini Mushrooms, Red Wine Demi
- Beer Battered Cod, Steak Cut Fries, Malt Vinegar, Tartar Sauce
- Blackened Mahi-Mahi, Black Beans, Pic de Gallo
- Almond Crusted Salmon Filet, Roasted Cauliflower, Haricot Verts, Champagne Mustard Jus
- Grilled Swordfish Medallions, Roasted Asparagus, Meyer Lemon and Roasted Garlic Aioli

Pasta Selections
(Select One Item)

- Penne Pasta with Garden Vegetables, Basil Pesto
- Cheese Tortellini with English Peas, Bacon, Parmesan Cream Sauce
- Bowtie Pasta with Sautéed Shrimp, Sweet Corn, Oyster Mushrooms, Lemon Thyme Sauce

Desserts
A Selection of Pastries & Cakes
Fresh Brewed Iced Tea, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks

Plated Lunch Menu

(Includes Chef's Selection of Seasonal Vegetable and Starch)

Starters

(Select One)

- Vegetable Risotto, Garden Herbs, Parmesan Cheese
- Classic Caesar Salad
- Roxiticus Garden Salad
- Harvest Cobb Salad, Dried Cranberries, Toasted Walnuts, Apple, Maytag Blue Cheese
- Marinated Beets, Candied Walnuts, Goat Cheese, Orange, Puffed Wild Rice
- Soup du Jour

Entrees *(Select two)*

- Pan Seared Chicken Breast with Thyme Jus
- Frenched Chicken Breast with Sundried Tomato and Baby Artichokes, Natural Jus
- Sautéed Shrimp with Lemon Garlic Sauce
- Pan Roasted Salmon with Lemon Thyme Sauce
- Pan Roasted Cod, Clams, Chorizo, & Parsley Vinaigrette
- Sautéed Halibut, Brown Butter, Lemon, Caper Sauce
- Herb Crusted Petite Filet Mignon
- Grilled Flatiron Steak, Horseradish Sauce

Desserts

Seasonal Plated Dessert

Fresh Brewed Iced Tea, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks

Station Style Reception

Passed Hors d 'oeuvres *(Select five items)*

- Black Angus Beef Sliders, Potato Bun, American Cheese, Pickles, Ketchup
- Smoked Salmon, Lime Crème Fraiche, Pumpernickel
- Seasonal Melon, Crispy Prosciutto, Mint
- Shrimp Cocktail
- Pork Sate, Pineapple & Spicy Peanut Sauce
- Individual Shrimp Scampi
- Vegetable Spring Rolls, Sweet Chili Sauce
- Pheasant Meatballs, Cranberry & Marjoram sauce
- Chicken Liver Pate, Crostini, Red Onion Marmalade
- Mushroom Arancini, Roasted Garlic Aioli
- Grilled Shrimp "BLT" Skewer
- Mini Jumbo Lump Crab Cakes, Sweet Mustard Sauce
- Duck Confit, Smoked Gouda, Lingonberry & Scallion Quesadilla
- Spicy Tuna Tartar in Crispy Sesame Cone
- Shrimp Toast with Wasabi Lime Marmalade
- Cocktail Franks en Croute with Dijon Mustard
- Jumbo Lump Crab, Pico de Gallo
- Caramelized Onion, Applewood Smoked Bacon, Fontina Pizza
- Crispy Polenta, Tomato Fondue, Mozzarella, Basil
- Bacon Wrapped Scallop, Maple & Jalapeno Glaze

Presentation Displays

(Select two items)

- Antipasto Display of Italian Meats, Cheeses & Grilled Vegetables
- Assorted Selection of Soft & Hard Artisan Cheeses with Assorted Breads, Local Honey, Local Jam & Grapes
- Fresh Local & Seasonal Fruit Display
- Tapas Display of Hummus, Black Olive & Roasted Pepper Tapenade, and Artichoke & Spinach Dip, and Toasted Pita Chips
- Garden Crudités with House Dressing & Onion Dip

Station Selections *(Select two items)*

Carving Station Selections (Select one Item)

- Agave-Lavender Glazed Roasted Leg of Lamb
- Apple & Golden Raisin Stuffed Loin of Pork, Bourbon-Pineapple Sauce
- Roasted Garlic Rubbed Prime Rib, Sauce Béarnaise
- Herb Roasted Turkey, Citrus Cranberry Sauce, Sage Gravy
- Grilled Marinated Flank Steak, Soy Caramel BBQ Sauce
- Bourbon and Orange Marmalade Glazed Ham, Grain Mustard & Honey Sauce
- Panko & Herb Crusted Salmon, Lemon Crème Fraiche

Pasta Station: (Select two items)

- Penne Pasta with Garden Vegetables, Basil Pesto
- Cheese Tortellini with English Peas, Bacon, Parmesan Cream Sauce
- Bowtie Pasta with Sautéed Shrimp, Sweet Corn, Oyster Mushrooms, Lemon Thyme Sauce

Station Selections – *(Select one)*

- **Southern BBQ** - Pulled Pork, Smoked Sausage, Dry Rub BBQ Chicken served with Homemade Coleslaw, Potato Rolls, Steamed Corn, Pickles, Chipotle Mayonnaise, Carolina BBQ Sauce
- **Fish Taco Station** – Crispy Fried Cod, White Corn Tortillas, shredded Cabbage, White Cilantro Sauce, served with Pico de Gallo, Limes, Black Beans & Rice
- **American Classic** – Slow Roasted Natural Turkey, Mashed Potatoes, Corn Bread Stuffing, Creamed Pearl Onions, Citrus Cranberry Sauce, Sage Gravy
- **Oriental Buffet** – Mini Egg Rolls, Vegetable Lo Mein, Stir Fried Chicken & Vegetables, Chicken & Lemongrass Dumplings, Vegetable Shumai, Assorted Dipping Sauces
- **New England Fish Fry** – Steamed Clams with Chorizo & Garlic, Fish-N-Chips, New England Clam Chowder, Fried Calamari, Tuna Sliders with Sriracha Mayonnaise

Passed Hors d' Oeuvres Selection

- Black Angus Beef Sliders, Potato Bun, American Cheese, Pickles, Ketchup
- Smoked Salmon, Lime Crème Fraiche, Pumpernickel
- Seasonal Melon, Crispy Prosciutto, Mint
- Shrimp Cocktail
- Pork Sate, Pineapple & Spicy Peanut Sauce
- Individual Shrimp Scampi
- Vegetable Spring Rolls, Sweet Chili Sauce
- Pheasant Meatballs, Cranberry & Marjoram sauce
- Chicken Liver Pate, Crostini, Red Onion Marmalade
- Mushroom Arancini, Roasted Garlic Aioli
- Grilled Shrimp “BLT” Skewer
- Mini Jumbo Lump Crab Cakes, Sweet Mustard Sauce
- Duck Confit, Smoked Gouda, Lingonberry & Scallion Quesadilla
- Spicy Tuna Tartar in Crispy Sesame Cone
- Shrimp Toast with Wasabi Lime Marmalade
- Cocktail Franks en Croute with Dijon Mustard
- Jumbo Lump Crab, Pico de Gallo
- Caramelized Onion, Applewood Smoked Bacon, Fontina Pizza
- Crispy Polenta, Tomato Fondue, Mozzarella, Basil
- Bacon Wrapped Scallop, Maple & Jalapeno Glaze

Presentation Displays

- Antipasto Display of Italian Meats, Cheeses & Grilled Vegetables ***\$12 per person***
- Assorted Selection of Soft & Hard Artisan Cheeses with Assorted Breads, Local Honey, Local Jam & Grapes ***\$8 per person***
- Fresh Local & Seasonal Fruit Display ***\$6 per person***
- Tapas Display of Hummus, Black Olive & Roasted Pepper Tapenade, and Artichoke & Spinach Dip, and Toasted Pita Chips ***\$7 per person***
- Garden Crudités with House Dressing & Onion Dip ***\$7 per person***

Buffet Dinner

Display Options

(Select three items)

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- Soup du Jour
- Caesar Salad
- Roxiticus Garden Salad
- Harvest Cobb Salad, Dried Cranberries, Toasted Walnuts, Apple, Maytag Blue Cheese, Avocado, Bacon
- Marinated Beets, Candied Walnuts, Goat Cheese, Orange, Puffed Wild Rice

Entrée

(Includes Chef's Selection of Seasonal Vegetable and Starch)

(Select two items)

- Pecan Crumble Chicken, Roasted Apple & Cranberry Relish
- Lemon & Garlic Marinated Grilled Chicken, Fingerling Potatoes, Root Vegetables, Thyme
- Slow Roasted Breast of Turkey, Cornbread Stuffing, Cranberry Relish, Sage Gravy
- Parmesan Crusted Chicken, Marinated Artichokes, Sundried Tomato
- Chicken & Vegetable Stir Fry, Ginger, Pineapple Soy, Lo Mein Noodles
- Sage and Pecan Crusted Pork Loin, Coarse Maple Mustard Crème Fraiche
- Autumn Spiced Braised Beef Short Ribs, Horseradish Potato Purée
- Sliced Marinated Flank Steak, Garlic Aioli, Horseradish Honey Mustard, Chimichurri Dipping Sauces
- Braised Lamb, Lemon Risotto, Herb Roasted Tomatoes
- Tenderloin Beef Tips, Roasted Pearl Onions, Cremini Mushrooms, Red Wine Demi
- Beer Battered Cod, Steak Cut Fries, Malt Vinegar, Tartar Sauce
- Blackened Mahi-Mahi, Black Beans, Pic de Gallo
- Almond Crusted Salmon Filet, Roasted Cauliflower, Haricot Verts, Champagne Mustard Jus
- Sautéed Shrimp, Sweet Corn, Oyster Mushrooms, Lemon Thyme
- Grilled Swordfish Medallions, Roasted Asparagus, Meyer Lemon and Roasted Garlic Aioli

Pasta Selection

(Select one item)

- Penne Pasta with Garden Vegetables, Basil Pesto
- Cheese Tortellini with English Peas, Bacon, Parmesan Cream Sauce
- Bowtie Pasta with Sautéed Shrimp, Sweet Corn, Oyster Mushrooms, Lemon Thyme Sauce

Carving Station

(Select one item)

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- Roasted Garlic Rubbed Prime Rib, Sauce Béarnaise
- Herb Roasted Turkey, Citrus Cranberry Sauce, Sage Gravy
- Grilled Marinated Flank Steak, Soy Caramel BBQ Sauce
- Bourbon and Orange Marmalade Glazed Ham, Grain Mustard & Honey Sauce
- Panko & Herb Crusted Salmon, Lemon Crème Fraiche

Desserts

A Selection of Pastries & Cakes

Fresh Brewed Iced Tea, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks

Plated Dinner Menu

(Includes Chef's Selection of Seasonal Vegetable and Starch)

Starters

(Select one item)

- Vegetable Risotto, Garden Herbs, Parmesan Cheese
- Classic Caesar Salad
- Harvest Cobb Salad, Dried Cranberries, Toasted Walnuts, Apple, Maytag Blue Cheese, Avocado, Bacon
- Roxiticus Garden Salad
- Marinated Beets, Candied Walnuts, Goat Cheese, Orange, Puffed Wild Rice
- Soup du Jour

Entrees (Select two items)

- Frenched Chicken Breast with Sundried Tomato and Arugula, Natural Jus
- Pan Roasted Salmon with Lemon Thyme Sauce
- Horseradish Crusted Salmon with Dijon Mustard Champagne Sauce
- Pan Roasted Cod, Clams, Chorizo, & Parsley Vinaigrette
- Sautéed Halibut, Brown Butter, Lemon, Caper Sauce
- Grilled Shrimp, Lemon & Garlic Sauce
- Herb Crusted Petite Filet Mignon
- Blue Cheese Crusted Petite Filet Mignon
- Mushroom Crusted NY Sirloin - \$7 Supplemental Fee
- Pan Seared Chicken Breast with Thyme Jus

Desserts

Seasonal Plated Dessert

Fresh Brewed Iced Tea, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks