

DINNER BUFFET

(MINIMUM 30 PEOPLE)

SERVED SALAD | select one

Lemoncello with Romaine, Roasted Red Pepper, Green Onion, Gorgonzola, Spiced Pine Nuts & Lemon-Honey Vinaigrette

Wedge Tomato Carpaccio, Gorgonzola Cheese, Apple Wood Smoked Bacon & Buttermilk Ranch Dressing

Winter Greens with Cranberry Goat Cheese, Spiced Almonds, Apples & Orange Vanilla Vinaigrette

Classic Caesar with Romaine, Pecorino Romano & Caesar Dressing

Greengrocer's with Romaine, Spinach & Spring Greens, Carrot, Cucumber, Cherry

Tomato, Croutons & White Balsamic

Greek with Romaine, Cucumbers, Peppers, Onions, Olives, Tomato, Feta, Banana Peppers and

Oregano Vinaigrette

Served with House Baked Rolls and Butter

ADD Seasonal Soup OR Lobster Bisque *additional per person charge*

ACCOMPANIMENTS | select two

Saffron Rice with Chickpeas, Sultanas, Fried Shallots, Lemon and Parsley

Tuscan White Bean Salad with Extra Virgin Olive Oil, Roasted Garlic, Rosemary and Grilled Vegetables

Mediterranean Orzo with Red Pepper, Feta, Olives, Peppercorn, Basil and Mint

Fresh Fruit Salad with Red Grapes

Cous Cous Salad with Dill Vinaigrette, Cucumbers and Tomato

Caprese Pasta Salad, Farfelle Pasta, Fresh Mozzarella, Tomatoes and Basil Pine Nut Pesto

Southwest Salad, Quinoa, Black Beans, Corn and Lime-Cilantro Dressing

Select One | Mashed Potatoes, Roasted Red Bliss Potatoes or Rice Pilaf

Served with Seasonal Vegetable Sauté

ENTRÉES | select two OR three *additional per person charge*

Lemon-Parsley Chicken with Red Pepper Sauce and Olives

Chicken Riggies Tender Chicken Tossed in Spicy Cherry Pepper Sauce with Rigatoni (a Utica, NY Classic)

Wild Rice Stuffed Chicken with Leeks, Red Grapes and Marsala Cream Sauce

Stuffed Chicken with Spinach, Bacon, NY Cheddar with a Riesling Sauce

Roast Breast of Turkey with Cornbread Dressing and Gravy

Barbeque Salmon with Grand Marnier BBQ sauce and Mango Salsa

Haddock French Lightly Battered Fillet with Lemon Sherry Sauce

Basque-Style Cod with Chorizo, Clams and a Light Tomato Sauce

Sliced Sirloin of Beef with Red Wine Demi Glace and Mushrooms

Braised Beef Brisket Braised in Bourbon & Stout with Natural Jus

Apricot-Rosemary Stuffed Pork Loin with Dijon Sauce

Pork Schnitzel Pan Fried Cutlets with Lemons, Capers and Herb Gravy

Carved Roasted Tenderloin of Beef with Red Wine Thyme Sauce | **ADD *additional per person charge***

(Carving Attendant Required)

Slow-Roasted Prime Rib of Beef with Rosemary Jus | **ADD *additional per person charge*** (Carving Attendant

Required)

** Woodcliff Vegetarian Feature Also Available*

SERVED DESSERT | select one

SERVED WITH FRESHLY BREWED COFFEE, TAZO TEAS, HOT CHOCOLATE

Apple Streusel Cake

A La Mode *additional per person charge*

Caramel Glazed Carrot Cake

Classic Vanilla Cheesecake with fresh berries

Traditional Tiramisu

Meyer Lemon Meringue Pie

Peanut Butter Brownie Torte

Grand Marnier Chocolate Mousse (gluten free)

Caramel Macchiato Torte

Milk Chocolate Hazelnut Tart

Flourless Chocolate Fudge Cake (Gluten Free)

Selection of Pittsford Dairy Ice Creams and Sorbets

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax

