



Buffet Luncheons

Everything You Need To Serve A Crowd!

Bonterra Will Deliver A Delectable Lunch Buffet Complete With High-Quality Disposable Plates, Utensils And Napkins, And Standard Buffet Linens. Pricing Will Be Based On 30 Guests And A Two Hour Event. Please Allow For A 20% Service Charge And/Or Appropriate Labor Charges, State & Local Taxes, And Any Venue Catering Fees That May Apply!

Lunch Buffets May Be Upgraded To Dinner Buffets For An Additional Charge.

Ask Us About Our "Green" Options For Your Event!

The Classic Deli Buffet

Panache of Young Field Greens, With Buttermilk Ranch Dressing & Fresh Herb Vinaigrette
(Choice of Two)

Mustard Red Potato Salad, Toasted Pearl Salad or Cole Slaw
Balsamic Drizzled Grilled Vegetables

Sliced Roast Beef, Turkey Breast, Smoked Ham & Albacore Tuna Salad
Swiss & Aged Vermont Cheddar Cheese

Assorted Breads to Include; Rye, Pita, Kaiser Roll and Foccacia
Condiments to Include: Sliced Red Onion, Dill Pickles, Basil Pesto Mayonnaise & Mustard
Potato Chips
Display of Sliced Seasonal Fruits
Assorted Small Pastries
Iced Tea & Lemonade

Italian Buffet

Tuscan Minestrone Soup with Basil Pesto & Parmesan Cheese
"Sicilian" Shrimp & Mussels Salad with Roasted Fennel and Peppers
Romaine and Radicchio Salad, Garlic Croutons & Creamy Parmesan Dressing
Tomato, Arugula & Soft Mozzarella, With Basil & Virgin Olive Oil
Roast Oregano Rubbed Chicken Breast, With Artichokes,
Portabella & Kalamata Olives
Hand Rolled Ricotta, Garden Vegetable Lasagna, With Plum Tomato Basil Sauce
Lemon Mushroom Rice Pilaf
Garlic Bread
Cannoli & Tiramisu
Iced Tea & Lemonade



Latino Nuevo Buffet

Annatto Marinated Rock Shrimp, Bean and Manchego Salad with Corn,
Chipotle Vinaigrette
Avocado, Tomato & Citrus Salad with Cilantro
Grilled Cumin and Lime Scented Breast of Chicken
Skirt Steak Beef Fajitas with Caramelized Peppers & Onions
Soft Flour Tortillas
Salsa, Guacamole, Grated Cheese & Sour Cream
Rice with Black Beans
Sopapias and Flan
Iced Tea & Lemonade

Asian Buffet

Uma Spring Greens with Daikon, Sesame Soy Vinaigrette
Green Papaya & Red Pepper Salad with Cilantro / Lime Dressing
Bangkok Red Curry Chicken with Egg Noodles
Stir Fry Beef with Hoisin & Chinese Broccoli
Steamed Jasmine Rice
Luncheon Rolls & Sweet Butter
Pear and Seasoned Tropical Fruit Salad
Mandarin Orange Custard
Fortune Cookies
Iced Tea & Lemonade

New England Buffet

Farmer's Salad: Spinach, Cranberries, Crispy Smoked Bacon,
And Shaved Celery Buttermilk Dressing
Roasted Butternut Squash & Beet Salad, With Crumbled Goat Cheese,
And Tarragon Cider Vinaigrette
Savory Rubbed Chicken Breast with Apple and Mushroom Compote,
And Maple Mustard Jus
Baked Salmon, Lemon Chive Sauce
Steamed Red Bliss Potatoes with Parsley
Seasonal Vegetables
Luncheon Rolls & Corn Bread with Sweet Butter
Boston Cream Pie
Seasonal Fruit Shortcakes
Iced Tea & Lemonade



Mediterranean Buffet

Escarole, Radicchio and Spring Greens with Egg, White Balsamic & Olive Oil
Fattoush Salad: Iceberg, Cucumber, Tomato, Feta, Peppers, Pita Chips & Cilantro
Lemon Mint Vinaigrette
Shrimp, Scallops, Mussels, White Fish in Saffron Cream Broth
with Toasted Pearl Pasta
Roasted Serrano Ham Wrapped Chicken Breast with Fig Glaze
Roasted Mediterranean Vegetables
Torta Di Ricotta
Almond Chocolate Cake
Iced Tea & Lemonade

Kansas City BBQ Buffet

Zesty Red Skin Potato Salad
Tangy Cole Slaw
Apple wood Smoked Pork Ribs
Sliced Beef Brisket
Sauce Basted Skin on Chicken
Served with a selection of local favorites BBQ sauces
And sliced sandwich bread and buns
Buttered Corn Cobbett's
Jack Daniels BBQ Baked Beans
Fruit Cobbler (Choice of Peach, Apple or Cherry)
Iced Tea & Lemonade



DINNER BUFFET OPTIONS

Includes Appropriate China, Stainless Flatware, Linen Napkins,
And Glassware for the Menu.

Selected, All Necessary Buffet And Beverage Serving Equipment Including: Standard
Linens And Skirting For Buffets, Regular And Decaffeinated Coffee, Iced Tea & Water.

Event Staffing Is Based On the Normal Set-Up,
Service and Breakdown Required For A Four-Hour Event.

Set-Up Of Tables & Chairs Is Not Included.

Additional Labor Charges Could Be Incurred Due To Event Site Requirements,
Conditions & Unforeseen Circumstances.

Applicable State & Local Taxes, A 20% Service Charge and/Or Labor Fees,
And Any Facility Catering Fees Will Be Added To The Invoice.

Dinner Buffet One

Salad Selections

New England Crab, Aged Cheddar and Roasted Garlic Soup
Chopped Salad: Iceberg, Tomato, Blue Cheese, Chive Batons and Vinaigrette
Or
Classic Caesar Salad with Focaccia Garlic Croutons

Entrée Selections

Baked Sage & Prosciutto topped Chicken Breast, Roasted Fennel, and Lemon
Oregano Jus
Seared Salmon Fillet, Spinach, Celery Julienne & Orange Scented Tomato Glaze
Whiskey-Rubbed Sirloin of Beef, Portabella Shallot glaze served with Mustard,
Mayonnaise, Rolls Etc.
(Carving Attendant Required – 1 per 125 guests)

Accompaniments

Mushroom herbed rice pilaf
Chive and buttered Yukon gold Potato
Selection of Seasonal Vegetables
Crusty Rolls & Sweet Butter

Dessert Selection

Pastry Display to Include:
Chocolate Mousse Cake, Fruit Tartlets, Cheese Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



Dinner Buffet Two

Salad Selections

Roasted Butternut Squash and Red Beet Salad, Honey Roasted Walnuts,
And Tarragon Vinaigrette
Marinated Vine Ripe Tomato, Onion and Blue Cheese Salad with Balsamic Vinaigrette
Lollo Rosso, Baby Spinach, Frisee & Oak Leaves with Creamy Buttermilk Dressing

Entrée Selections

Ragout of New England Seafood: Sea Scallops, Shrimp & Monk Fish in Lobster Sauce
Grilled Chicken with Roasted Green Apples, Cranberries and Sage Jus
Aged Roast Prime Rib, Rosemary / Garlic Jus with Mustard and Horseradish cream
(Carving Attendant Required – 1 per 125 guests)

Accompaniments

Cauliflower Horseradish Potato Mash
Brown Rice & Mushroom Pilaf
Seasonal Vegetables
Crusty Rolls & Sweet Butter

Dessert Selection

Pastry Table: Chocolate & Raspberry Cake, Caramel Tort, Boston Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



Carving Stations

(Carved Items are served with Mustard, Horseradish Cream, Mayonnaise & Rolls)

Roast Whiskey and Herb Rubbed Sirloin of Beef

Mushroom Tomato Jus

Serves 50

Rosemary & Garlic Studded Leg of Lamb

Merlot Shallot Sauce

Serves 50

Slow Roasted Garden Herbs & Lemon Marinated Turkey
with Cranberry Apricot Chutney & Corn Bread

Serves 30

Caribbean Jerk Spiced Pork Loin

Cool Mango, Tomato, Bermuda Onion and Cilantro Salsa

Serves 30

Roasted "Café de Paris" Tenderloin of Beef Mushroom, Caramelized Garlic Glaze

Serves 30

Slow Roasted Aged Prime Rib of Beef, Herb Scented Jus

Serves 30

Baked Salmon Fillet "En Croute", Sea Scallop and Spinach Stuffed
Lemon and Cured Tomato Jus with Chives

Serves 30

Smoked Honey and Mustard Glazed North Country Ham

Port Wine Kumquat Reduction

Serves 50

Whole Roasted Top Round of Beef, Plan Jus

Serves 50



Action Station Options

Pasta Station

(Choice of Two)

Macaroni in white cheddar sauce with double smoked bacon, fresh sage, caramelized onions, Cajun spiced shrimp

Penne Rigatoni with veal and pork meat balls, Sughetto, Reggiano cheese

Ziti pasta with Arugula garlic pesto grilled peppers, mushrooms,

And rock shrimp with shredded parmesan cheese

Tri colored cheese tortellini, four mushroom sauce, fresh thyme, Chablis reduction

Farfalle Alfredo, broccoli, summer squash, red onions, green peas

Gnocchetti pasta, Lemon Artichoke sauce with julienne pancetta

Served with Parmesan Reggiano

Crispy Garlic Bread, Onion Focaccia & Virgin Olive Oil

Risotto Selection

Roasted Eggplant, Fennel, Tomato, Garden Peas and

Mushroom Artichoke Emulsion, Chive Oil & Shaved Parmesan

Caramelized Onion

Roasted Red Pepper and Tomato Sauce, Arugula Oil, and Shaved Asiago Cheese

Rock Shrimp, Bay Scallops and Artichoke

Lemon Fennel Essence

Four Mushroom & Red Chard Risotto with Braised Blade Steak

Roasted Butternut Squash and Broccoli Duck Confit

Caramelized Shallot and Port Wine Glaze

Served with Parmesan Reggiano

Crispy Garlic Bread, Onion Focaccia & Virgin Olive Oil

Asian Station

Stir Fry Chicken, Snow Peas and Bok Choy, Ginger & Soy

Served with Lo Mein Noodles or Fried Rice

Stir Fry Szechwan Beef

with Chinese Broccoli, Chopped Peanuts and Basmati Rice

Thai Curry Shrimp (3 Shrimp Per Person)

with Kaffir Lime, Cilantro, Coconut Milk and Jasmine Rice

Vegetable Egg Roll, Sesame Dipping Sauce

Hoisin & Five Spice Glazed Spare Ribs

Peking Duck Spring Roll with Hoisin and Scallion

BONTERRA

catering & events

South Western Station

Cumin & Cilantro Marinated Chicken Fajitas with Peppers & Onions, Tomato Salsa,
Guacamole,
Sour Cream, Jalapeño Jack Cheese & Soft Flour Tortillas

Cumin & Cilantro Marinated Beef Fajitas with Peppers & Onions, Tomato Salsa,
Guacamole,
Sour Cream, Jalapeño Jack Cheese & Soft Flour Tortillas

Manchego Cheese Quesadillas with Tomato Salsa, Guacamole & Sour Cream

Grilled Flat Bread Station

Iron Slab Grilled to Order

Small Flat Bread Served with Your Choice of Toppings and Infused Oils
Micro Greens, Pulled Chicken, Crabmeat, Chèvre, Shaved Parmesan,
Roasted Artichokes, Oven Cured Tomatoes, White Balsamic Vinaigrette,
Dill Oil and Tomato Oil

North Atlantic Seafood Station

Seafood Items are served with Horseradish-spiked Cocktail Sauce & Fresh Lemon
Wedges
Snow Crab Claws

Smoked salmon sliced and displayed

Poached Mussels Mieneir

Maine Lobster Medallions
with Lemon Mignonette & Celery Calvados Sauce
\$ Market Price
Iced Jumbo Shrimp

Sushi Station

Sushi & Sashimi

Maki Sushi (Fish or Vegetable Wrapped in Sushi Rice and Seaweed)
Pickled Japanese Radish, Cucumber or Avocado

California Roll (with Avocado and Crab)

Tuna with Avocado Roll, Spicy Tuna with Scallion, Salmon Roll

Nigiri Sushi (Slices of Fish on Sushi Rice)
Salmon, Hamachi, Tuna, Shrimp, White Fish