



BUFFET INSPIRATIONS

Give your guests a selection of delicious hot and cold dishes to choose from at your next catered occasion. A buffet is the convenient way to entertain medium to large-sized groups with varying tastes. All buffet luncheons are served with fresh French dinner rolls.

Select from the offerings listed below to create your perfect meal. Carving stations with servers are also available.

SPLENDID STRUCK

ONE FROM LEVEL A, TWO SIDES,
DINNER ROLLS

LEVEL A

Lasagna layered with Italian cheeses, house made sauce, noodles, beef and Italian sausage; Vegetarian option available as well with seasonal vegetables.

Chicken & broccoli with oven roasted tomatoes, mixed with a house made lemon fennel broth swerved over imported pasta

Beef brisket slow roasted in our ovens dressed with a house made cherry bbq sauce.

Herbed coated grilled chicken breast; simple but delicious!

Sweet basil and smoked mozzarella ravioli with diced tomatoes, sauced in a pesto cream

House smoked chicken fajita salad with avocado, tomatoes, red onion, creamy cilantro dressing, topped with tortilla croutons

Grilled Indian spiced chicken skewers

Classic chicken parmesan chicken breast coated with seasoned breadcrumbs topped with mozzarella cheese and tomato basil concasse

Beef burgundy / French stew roasted to perfection with mushrooms and pearl onions accompanied by egg noodles

Turkey and spinach cakes drizzled with a mushroom sage sauce; a Struck favorite!

House made macaroni & cheese / three cheeses blended with imported pasta topped with foccacia breadcrumbs "real comfort food"

SENSATIONAL STRUCK

ONE LEVEL A, ONE FROM LEVEL B
TWO SIDES, DINNER ROLLS

LEVEL B

Roasted sage and thyme marinated turkey breast served warm with house made sage and thyme gravy

Turkey pot pie / chunks of chicken, carrots, peas, mushrooms, potatoes with tarragon encased in pastry

Shepherd's pie / beef, caramelized onions, and corn piped with freshly whipped potatoes

Citrus marinated chicken breast served on a bed of finely julienne zucchini, yellow squash and carrots

Teriyaki grilled bistro steak kebob /
Chicken option available

Grilled bistro beef tenderloin over romaine with gorgonzola, and seasoned croutons and white balsamic vinaigrette

Chicken Milanese / boneless breast of chicken with herbed bread crumbs, seared and topped with fresh chopped tomato and basil

Grilled baby shrimp over imported pasta with sautéed spinach, mushrooms and pesto sauce

Cider brined pork loin cooked off with roasted apples, served with seasonal chutney

Malabar spiced grilled flank steak with a sun-dried tomato balsamic sauce

Beer battered scrod with chipotle lime tartar sauce

SOPHISTICATED STRUCK

ONE LEVEL A OR B, ONE LEVEL C
TWO SIDES, DINNER ROLLS

LEVEL C

Pan seared shrimp with prosciutto, peas and an artichoke sauce

Grilled Atlantic salmon paired with a golden pineapple salsa

Roast sirloin of beef either trayed up or carved on site; marinated with fresh herbs accompanied by a house made demi glaze

Steamship leg of pork seasoned with Argentinian chimichurri / a fresh herb and garlic sauce

Grilled seafood with orange infused Israeli couscous and an herb broth

Chicken breast wrapped in apple smoked bacon, with fresh sage and a bourbon cinnamon sauce

Five spiced seared salmon over scallion basmati rice

Chicken tagine / Moroccan stew with apples, dried plums

Flank steak stuffed with prosciutto and spinach, topped with fresh tarragon sauce

Lamb kebob marinated in Mediterranean herbs served with tzatziki sauce

Haddock filet topped lightly coated with orange sesame crumbs, served with a candied ginger sauce

SIDE SALADS

Mixed green salad with cut vegetables

Grilled vegetable platter

Orzo with grilled pineapple and scallions

Spinach salad with feta & red onions

Mediterranean rice pilaf

Orzo salad with broccoli

Israeli couscous

Roasted red bliss potatoes

Steamed herb potatoes