

Sandy Bunn Country Club



Sample Buffet Menus

Please select 2 entree items, optional vegetarian entree, 2-3 sides, 1-2 salads and bread of choice to create a customized buffet menu
\$32pp - \$38pp

ENTREE SUGGESTIONS

Grilled Steak Tips

caramelized onions and sautéed mushrooms

Seared Beef Tenderloin

pomegranate red wine au jus

Braised Beef Brisket

red wine, onions, carrots, celery and garlic

Slow Braised Chicken

garlic, artichoke hearts, sun dried tomatoes, sherried wine sauce

Chicken Picatta

lemon caper wine sauce

Roasted Salmon

lemon and dill or tropical salsa w/ pineapple and mango

Grilled Swordfish

lemon caper aioli

Provençal Stuffed Filet of Sole

spinach, ricotta and lemon beurre blanc

Rigatoni w/ Artichoke Hearts

sun dried tomato cream and parmesan

Butternut Squash Ravioli

sage beurre blanc

SIDE SUGGESTIONS

Herb Roasted Potatoes

olive oil, sea salt and house herb blend

Potatoes Au Gratin

thinly sliced potatoes au gratin, shallot cream sauce

Garlic Mashed Potatoes

roasted garlic, butter and cream

Cous Cous

fresh orange, currants, scallions and pine nuts
or roasted seasonal vegetables

Seasonal Roasted Vegetables

Chefs choice, seasoned to perfection

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SIDE SUGGESTIONS CONTINUED

Grilled Summer Vegetables

asparagus, eggplant, cherry tomatoes, red and yellow peppers, summer squash and zucchini

Sautéed String Beans

shallots and almonds

Roasted Carrots

lemon, oregano, garlic and olive oil

SALAD SUGGESTIONS

Summer Salad

baby greens, strawberries, sliced almonds, feta and shallot vinaigrette

Fall Salad

crisp lettuce, dried cranberries, diced apples, gorgonzola and honey balsamic dressing

Harvest Salad

kale, roasted butternut squash, dried cranberries, goat cheese, pomegranate vinaigrette

Classic Caesar Salad

shaved parmesan and garlic croutons

Caprese Salad

vine ripe tomatoes, buffalo mozzarella, fresh basil and balsamic drizzle

Roasted Beet Salad

shaved parmesan and garlic croutons

BREAD COURSE

Crusty Rolls and Butter

Artisanal Bread Basket w/ whipped garlic butter

Garlic Bread Sticks w/ parmesan, chili pepper olive oil

Seasonal Focaccia w/ roasted garlic oil

Above menus can be served plated or family style, if preferred.

Slight increase in staffing and food costs may apply

INCLUDED IN ABOVE MENU PRICING

Gold Chivari ballroom chairs, round tables for guest seating and buffet tables

We assist in managing your rental order: linens, napkins, china settings, flatware and water glasses are additional

Staffing fee quoted per event. This includes set up and breakdown of event space.

Guest count, menu selection, style of service and event length determine staffing fees.

TAX AND GRATUITY ADDITIONAL

** Before placing your order, please inform your event manager or server if a person in your party has a food allergy.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness*

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