

Winckler's Catering
Buffet Reception Menu

Buffet Includes:

*Salad to be chosen from the Sit-Down Menu, Two entrees, selected by client,
Seasonal selected starch and vegetable, Assorted fresh baked dinner rolls and breads*

*\$65.00 / person**

Beef Wellington

*Beef Tenderloin wrapped in Leaf Spinach and Puff Pastry, served with a
Perigourdine (Madeira Wine and Truffle) Sauce*

Sliced Roast Sirloin of Beef

With Chanterelle Mushrooms and Sauce Bordelaise

Chilled Sliced Tenderloin of Beef

With Horseradish Cream and Black Peppercorn Sauce

Stuffed Pork Loin

With Cornbread, Leeks, and Spinach, laced with White Wine and Walnut Sauce

Honey Pork Dijonnaise

Sliced Medallions of Pork with Compound Honey Mustard Butter

Coq Au Vin

*Braised Boneless Chicken Pieces in Red Wine with Mushrooms, Caramelized
Pearl Onions, Salt Pork, Roasted Garlic and Toast Points*

Chicken Crepes

Filled with Tender Pieces of Chicken and Morels with a Chardonnay Voluté Sauce

Sautéed Breast of Chicken

With Vermouth, Wild Mushrooms, and Champagne Grapes

Stuffed Breast of Free Range Duckling

With Old Fashioned Stuffing and Cumberland Sauce

Poached Norwegian Salmon

Stuffed with Leeks and served with a Mousseline Sauce

Seafood Newburg

*Shrimp, Scallops, and Monk Fish, steeped in a Sherry Cream Sauce,
served in a Vol-Au-Vent Pastry*

Baked North Atlantic Salmon

Stuffed with Lump Crab and Scallop Mousse, topped with an Imperial Sauce

All buffets are served by our wait staff. If preferred, the head table may be served butler style.

** 21% tax and gratuity not included.*