

# Dinner Buffet

## The Mayflower Dinner Buffet, 125

~~~ All dinner buffets are prepared for a minimum of 15 guests ~~~

### Soup (choose one)

- Mayflower Clam Chowder
- Miso Mushroom & Spinach Barley Soup
- Crab Bisque
- Butternut Squash Bisque

### Salads (choose two)

- Spinach Salad, Roasted Pancetta, Roma Tomatoes, Lemon Oregano Vinaigrette
- Caesar Salad with Chopped Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing
- Tomato Mozzarella Salad
- Field Greens, Roma Tomatoes, Cucumbers, Apples, Pecans, Cider Vinaigrette
- Farro, Butternut Squash & Kale Salad, Cranberries, Honey Lemon Vinaigrette
- Buttermilk Coleslaw
- Roasted Beet & Goat Cheese

### Proteins and Seafood (choose two)

- Herb Grilled Chicken, Apricot Glaze
- Pan Roasted Chicken, Wild Mushrooms & Tomatoes
- Cedar Roasted Salmon, Mango Pineapple Glaze
- Bronzed Mahi Mahi, Pommery Mustard Sauce
- Crab Cakes & Mustard Sauce
- Grilled Sirloin Steak, Brandy Peppercorn Sauce

### Starches (choose one)

- Wild Rice Pilaf
- Whipped Yukon Gold Potatoes
- Herb Roasted Fingerling Potatoes

### Vegetables (choose two)

- Honey Roasted Carrots
- Haricot Verts & Garlic Butter
- Everything Spice Asparagus
- Cauliflower & Caramelized Onions
- Lemon Parmesan Broccolini

### Dessert (choose three)

- New York Cheesecake, Passion Fruit Glaze
- Chocolate Blackout Cake
- Carrot Cake
- Lemon Meringue Pie
- Apple Cranberry Streusel
- Mayflower Bread Pudding

### Includes

- Assorted Rolls
- Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Tea Station
- Bottled Mineral and Sparkling Water

**(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan**

**All prices are per person and subject to 26% taxable service charge and applicable taxes. Please see below for the "Service Charge" breakdown:**

*All Food and Beverage (F&B) prices are subject to a Staff Service Charge (currently 19.43%) and House Service Charge (currently 6.57%). Room Rental prices are subject to a House Service Charge (currently 26%). Audio Visual charges are subject to a 26% House Service Charge. The Staff Service Charge on Food and Beverage items is distributed entirely to service personnel involved with the event on top of their base wages; the House Service Charge on F&B items and Room Rental is retained by the Hotel. The House Service Charge on AV is retained by the Hotel. The House Service Charge is used to cover the cost of equipment, heat, light, power and other expenses related to Hotel operations and costs of the event. The House Service Charge is not a tip or gratuity for services provided by service personnel, and no part of the fee is distributed to service personnel. All prices and charges are subject to applicable taxes, currently 10%.*

## Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entrée Course | Dessert Course
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Pricing Based on Entrée Selection

## Appetizers, 12 Additional

- **Poached Shrimp** Baby Frisée | Preserved Lemon | Cocktail Sauce
- **Mayflower Crab Cake** Vegetable Slaw | Dijon Cream
- **Caramelized Onion Tart** Wild Greens | Champagne Vinaigrette
- **Mushroom Ravioli** Mustard Sage Cream | Toasted Pumpkin Seeds | Leeks

## Salads / Starter Course

- **Arugula & Romaine Salad** Grilled Watermelon | Feta Cheese | Sunflower Seeds | Blackberry-Beet Vinaigrette (GF) (V)
- **Baby Gem Salad** Radish | Raspberries | Walnuts | Ricotta Salata | Walnut vinaigrette (GF) (V)
- **Red Oak & Frisee Salad** Fig | Goat Cheese | Pickled Onion | Candied Pecans | Sherry Vinaigrette (GF) (V)
- **Butter Lettuce Salad** Cucumber | Kalamata Olive | Feta Cheese | Candied Cipollini Onion | Roasted Tomato Vinaigrette (GF) (V)
- **Garden Fresh Salad** Watermelon Radish | Cherry Tomatoes | Cucumber | Puffed Quinoa | Lemon Miso Vinaigrette (GF) (VG)

## Meats & Seafoods

- **Pan Roasted Breast of Chicken** Potato Parmesan Purée | Leeks | Charred Tomato | Basil Butter Sauce \$89 (GF)
- **Honey Thyme Glazed Breast of Chicken** Summer Squash Farro | Heirloom Carrots \$89
- **Butter Poached Halibut** Lentil Succotash | Lemon Garlic Bok Choy | Tomato \$95 (GF)
- **Chesapeake Style Jumbo Lump Crab Cake** Pee Wee Potato Hash | Charred Corn | Grain Mustard Sauce \$110
- **Grilled Flat Iron Steak** Fingerling Potato & Caramelized Onions | Haricot Vert | Pan Jus Butter Sauce \$97 (GF)
- **Pan Seared Filet Mignon** Fontina Potato Tort | Asparagus | Charred Tomato \$116 (GF)
  
- **Pan Seared Breast of Chicken & Butter Poached Halibut** Macadamia Fried Rice | Haricot Vert | Soy Ginger \$112
- **Petit Filet Mignon & Salmon** White Bean Puree | Confit Tomato | Asparagus | Madera Sauce \$118 (GF)
- **Petite Filet Mignon & Crab Stuffed Shrimp** Raclette Potato Gratin | Trumpet Mushroom | Haricot Vert | Red Wine Sauce \$123 (GF)

## Vegetarian Options

- **Roasted Romanesco Parmesan** Tomato | White Bean | Oyster Mushrooms \$87 (GF) (V)
- **Curried Cauliflower Steak** Coconut | Golden Raisins | Almonds | Jasmine Rice \$87 (GF) (VG)

## Desserts

- **Red Berry & Mascarpone Cake** Whipped Cream | Candied Hazelnuts (GF) (V)
- **New York Cheesecake** Mango | Coconut (V)
- **Chocolate Espresso Cake** Vanilla Butter Cream (V)
- **Summer Berry & Fruit Tart** Vanilla Cream | Apricot (V)
- **Carrot Cake** Whiskey Caramel (V)

~~~ Kosher Meals Available with Advanced Notice ~~~

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## Includes:

- Bread Service | Sweet Butter
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- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Pricing Based on Entrée Selection

## Appetizers, \$12 Additional

- **Poached Shrimp** Baby Frisée | Preserved Lemon | Cocktail Sauce
- **Mayflower Crab Cake** Vegetable Slaw | Dijon Cream
- **Caramelized Onion Tart** Wild Greens | Champagne Vinaigrette
- **Mushroom Ravioli** Mustard Sage Cream | Toasted Pumpkin Seeds | Leeks

## Salads / Starter Course

- **Beet & Ricotta Salad** Baby Greens | Pine Nuts | Lemon Vinaigrette
- **Field Greens Salad** Poached Pear | Bleu Cheese | Cranberries | Pickled Red Onion | Champagne Vinaigrette
- **Baby iceberg Salad** Cucumber | bacon | radish | cherry tomato | blue cheese | Buttermilk dressing
- **Mixed Greens Salad** Shaved radish | pomegranate | goat cheese | candied pecans | champagne vinaigrette
- **Baby Spinach Frisee** | dried fig | goat cheese | walnuts | roasted shallot vinaigrette

## Meats & Seafood

- **Grilled Mahi Mahi** Tricolored baby carrots | asparagus | roasted cherry tomatoes | Coconut Rice | Mango Salsa \$91 (GF)
- **Seared Chicken Breast** Rosemary Fingerling Potatoes | Asparagus | Brussels sprouts | Roasted Mushroom & Shallot Jus \$89 (GF)
- **Pan Seared Filet Mignon** Boursin mashed potatoes | Broccolini | red peppers | Red Wine Mushroom Sauce \$116 (GF)
- **Braised Short Ribs** Stone ground grits | roasted root vegetables and Swiss chard | port city pale ale infused Demi-glace \$112 (GF)
- **Black Pepper Crusted Sirloin of Beef** Crispy baked potato wedges | roasted corn and pea succotash | grilled asparagus \$115 (GF)
- **Chesapeake Style Jumbo Lump Crab Cake** White wine, wild mushroom risotto | Broccolini | roasted cherry tomatoes | citrus butter sauce \$110
  
- **Pan Seared Breast of Chicken & Butter Poached Halibut** Macadamia Fried Rice | Haricot Vert | Soy Ginger \$112
- **Petit Filet Mignon & Salmon** White Bean Puree | Confit Tomato | Asparagus | Madera Sauce \$118 (GF)
- **Petite Filet Mignon & Crab Stuffed Shrimp** Raclette Potato Gratin | Trumpet Mushroom | Haricot Vert | Red Wine Sauce \$123 (GF)

## Vegetarian Options

- **Spinach and Wild Mushroom Cannelloni** Caramelized Onions | Spinach | Parmesan Cream \$87
- **Curried Cauliflower Steak** Coconut | Golden Raisins | Almonds | Jasmine Rice \$87 (GF) (VG)

## Desserts

- **Bittersweet Chocolate Cake** Whipped Irish Cream | Candied Hazelnuts (V)
- **Caramelized Apple Tart** Cinnamon Cream | Caramel (V)
- **Chocolate Espresso Cake** Vanilla Butter Cream (V)
- **Bourbon Maple Bread Pudding** White Chocolate | Caramelized Apples (V)
- **Sea Salted Caramel Tart** Whiskey Caramel (V)

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