



MARKET  
HOSPITALITY  
GROUP

## Buffet Dinner Options

**Choose 1 Salad, 2 Entrees, 2 Starches, 2 Vegetables  
Assorted Desserts**

\$38 per person plus 7.35% tax & 24% service charge

**Choose 1 Salad, 3 Entrees, 2 Starches, 2 Vegetables  
Assorted Desserts**

\$43 per person plus 7.35% tax & 24% service charge

**Choose 3 Passed Appetizers, 1 Salad, 2 Entrees, 2 Starches, 2 Vegetables  
Assorted Desserts**

\$50 per person plus 7.35% tax & 24% service charge

## Passed Appetizer Options

### Prosciutto Wrapped Jumbo Shrimp

Lemon Tarragon Aioli

### Bison Meatball Sliders

Smoked Gouda Cheese, Pretzel Rolls

### Ahi Tuna Tartare

Ginger Soy Vinaigrette, Cracked Wasabi Peas,  
Wonton Crisps

### Maryland Blue Crab Cakes

Chipotle Orange Crema

### General Tso's Chicken Sate

Tso's Glaze, Scallions, Sesame Seeds

### Antipasto Skewer

Salami, Fire Roasted Tomato, Aged, Gouda, Olive,  
Fresh Basil

### Truffle Parmesan Croquets

Roasted Garlic Pomodoro, Aged Parmesan

### Bacon Wrapped Scallops

Honey Dijon Glaze

### Caesar Salad Cups

Garlic Croutons, Aged Parmesan

### Beef Wellington

Horseradish Cream, Chives

### Roasted Cauliflower Soup Shooter

Toasted Hazelnuts, Chili oil

### Smoked Salmon Dill Crostini

Rustic Crostini, Dill Spring, Smoked Paprika

### Spiced Pork "Nacho"

Tortilla Chips, Sweet Corn Salsa, Avocado Crema

### Roasted Mushroom Gorgonzola Toast

Sourdough Toast, Black Garlic Butter, Alfalfa  
Sprouts

### Duck Confit Lettuce Wraps

Baby Iceberg, Orange Marmalade, Pickled Thai  
Chili Peppers

### Ham & Artichoke Quiche:

Scallions Crème

### Shrimp & Pork Dumplings:

Thai Ginger Dipping

### Stuffed Mushrooms:

Boursin Cheese, Horseradish

### Parmesan Chickpea Fries:

Smoked Chipotle Ketchup

100 Reserve Road • Danbury, CT 06810

(914) 424 - 3371



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## Salads

**Quinoa:** Red & White Quinoa, Cantaloupe, Red Onions

**Kale:** Toasted Almonds, Cranberries, Sliced Apple, Shaved Parmesan Cheese, Pomegranate Balsamic Vinaigrette

**Caesar:** Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

**House:** Mix Greens, Blue Cheese, Cucumbers, Cherry Tomatoes, Toasted Pecans, Red Onions, Roasted Shallot Vinaigrette

**Cobb:** Applewood Smoked Bacon, Blue Cheese, Avocado, Red Onions, Cherry Tomatoes, Hard Boiled Eggs

**Farrow Tabouli Salad:** Red Onions, Parsley, Pomegranates, Baby Arugula, Cherry Tomatoes, Feta Cheese, Sumac Vinaigrette

**Grilled Vegetable Salad:** Asparagus, Portobello Mushrooms, Eggplant, Zucchini, Dill Vinaigrette

**Wedge Salad:** Iceberg Lettuce, Cherry Tomatoes, Red Onions, Gorgonzola Cheese, Ranch Dressing

**Caprese Salad:** Heirloom Tomatoes, Fresh Basil, Pesto, Aged Balsamic Reduction, Olive Oil, Sea Salt, Cracked Black Pepper

**Sweet Corn & Black Bean:** Avocado, Red Onion, Black Beans, Sweet Corn, Red Peppers, Tortilla Strips, Shredded Cheddar, Cilantro Lime Vinaigrette

**Fusilli Pasta Salad:** Asparagus, Roasted Yellow Peppers, Sun Dried Tomatoes, Pesto Emulsion

**Mediterranean Wheat Berry & Bean:** Feta Cheese, Artichoke Hearts, Butter Beans, Fire Roasted Tomatoes, Wheat Berries, Black Olives, Fresh Dill

**Roasted Beet Salad:** Baby Arugula, Crushed Walnuts, Sliced Fennel, Sliced Apples, Orange Poppy Seed Vinaigrette

**Broccoli Salad:** Carrots, Sweet Peas, Sliced Celery, Peppercorn Dressing

**Asian Soba Noodle:** Napa Cabbage, Buckwheat Soba Noodles, Pickled Carrots, Jicama, Toasted Peanuts, Cucumbers, Ginger Poppy Seed Vinaigrette



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## Buffet Entrees

### Chicken

- Herb Roasted Airline Chicken:** Garlic Lemon Herb Butter Sauce
- Chicken Marsala:** Mushroom Marsala Wine Sauce
- Chicken Piccata:** Lemon Caper White Wine Sauce
- Chicken Primavera:** Garlic Artichoke Butter Sauce
- BBQ Roasted Chicken:** Hickory Smoked BBQ Sauce
- Crispy Chicken:** Buffalo Blue Butter Sauce
- General Tso's Chicken:** General Tso's Glaze, Scallions
- Chicken & Broccoli:** Teriyaki Glaze
- Sweet & Sour Chicken:** Sweet & Sour Sauce, Sesame Seeds
- Orange Chicken:** Orange Glaze
- Mediterranean Chicken Shawarma:** Roasted Garlic Whip
- Rosemary Maple Glazed Chicken Breast:** Rosemary Brown Butter Sauce
- Chicken Cordon Blue:** Swiss Cheese & Smoked Ham
- Chicken Parmesan:** Roasted Garlic Pomodoro Sauce
- Chicken Fajita:** Sweet Corn, Peppers Onions
- Coconut Red Curry Chicken:** Tikka Masala Sauce
- Spinach Goat Cheese Stuffed Chicken:** Shitake Béchamel Cream Sauce
- Pecorino Crusted Chicken Breast:** Tomato Tarragon Butter Sauce
- Jamaican Jerk Chicken Thighs:** Chimichurri Herb Sauce
- Prosciutto Wrapped Chicken Breast:** Apple Gremolada Pork

### Pork

- Roasted Pork Loin:** Shallot Peppercorn Au Jus
- BBQ Pulled Pork:** Hickory Smoked BBQ Sauce
- Spinach Goat Cheese Stuffed Pork Loin:** Mustard Butter Sauce
- Italian Sausage & Peppers:** Roasted Garlic Pomodoro Sauce
- Honey Glazed Smoked Ham:** Rosemary Pineapple Glaze
- Pork Schnitzel:** Peppercorn Butter Sauce
- Pork Milanese:** Brown Butter Caper Sauce
- Crackling Pork Belly:** Chimichurri Herb Sauce
- BBQ Baby Back Ribs:** Hickory BBQ Sauce



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## Buffet Entrees Continued...

### Pasta

- Chicken Fettuccini:** Roasted Mushrooms, Parmesan Cream Sauce
- Spaghetti & Meatballs:** Roasted Garlic Pomodoro Sauce, Veal Meatballs
- Rigatoni Bolognese:** Slow Cooked Meat Ragu, Herbed Ricotta Cheese
- Penne Vodka:** Applewood Smoked Bacon, Braised Tomato Cream Sauce
- Roasted Cauliflower Cacio e Pepe:** Peppercorn Parmesan Butter Sauce
- Baked Mac & Cheese:** Four Cheese Sauce, Bread Crumbs
- Shrimp Fusilli:** Sweet Peas, Caramelized Onions, Roasted Tomatoes, Pesto Cream Sauce
- Four Cheese Tortellini:** Parmesan Cream Sauce, Baby Spinach
- Mushroom Ravioli:** Black Truffle Cream Sauce, Braised Leeks
- Sausage & Pepper Penne:** Smoked Garlic Pomodoro Sauce
- Vegetable Rigatoni:** Artichoke Hearts, Cherry Tomatoes Asparagus, Pesto Cream

### Seafood

- Herb Roasted Atlantic Salmon:** Lemon Caper White Wine
- Pistachio Crusted Cod:** Garlic Butter Sauce
- Crab Stuffed Sole:** Garlic Dill Butter Sauce
- Panko Crusted Tilapia:** Sweet Chili Sauce
- Coconut Shrimp:** Coconut Red Curry
- Sole Francese:** Lemon Caper White Wine
- Saffron Seafood Rice**



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## Buffet Sides

### Starches

**Saffron Rice Pilaf:** Sweet Peas, Carrots, Onions  
**Brown Rice Pilaf:** Dried Fruits, Toasted Almonds  
**Roasted Garlic Mashed Potatoes:** Chives  
**Baked Mac & Cheese:** Bread Crumbs  
**Egg Noodles:** Butter Sauce  
**Black Bean Stew**  
**Sweet Potato Mashed Truffle Fries**  
**Hand Cut French Fries**  
**Honey Corn Bread**  
**Fontina Cheese Whipped Polenta**  
**Herb Parmesan Risotto**  
**Roasted Red Potatoes**  
**Kimchi Fried Rice**  
**Ramen Noodles**

### Vegetables

**Garlic Broccoli**  
**Green Beans**  
**Roasted Root Vegetables**  
**Roasted Cauliflower**  
**Grilled Mixed Vegetables**  
**Crispy Brussels Sprouts**  
**Creamed Spinach**  
**Kale & Artichoke Cassoulet**  
**Creamed Corn**  
**Corn & Fava Bean Succotash**  
**Roasted Baby Carrots**  
**Vegetable Stir Fry**  
**Stuffed Grapes Leaves**



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## Beverage Options

### Keep Things Simple

\$10 per person, per hour, plus tax & gratuity

2 Red House Wines  
2 White House Wines  
1 "Bubbly" House Selection  
4 Domestic Beers

### Classic

\$14 per person, per hour, plus tax & gratuity

Dewars White Label  
Bulleit Bourbon  
Redemption Rye  
LVOV Vodka

Oxley Gin  
Bacardi Rum  
Lunazul Tequila

1 Red House Wine  
1 White House Wine  
1 Bubbly House Selection  
3 Beer Selections

### Time Honored

\$16 per person, per hour, plus tax & gratuity

Johnnie Walker Black  
Makers Mark Bourbon  
Jack Daniels  
Tito's Vodka

Tullamore Dew Irish  
Whiskey  
Bombay Sapphire Gin  
Bacardi Rum Light  
Captain Morgan Rum

Tanteo Tequila  
1 Red House Wine  
1 White House Wine  
1 Bubbly House Selection  
4 Beer Selections

### The Summit

\$20 per person, per hour, plus tax & gratuity

Macallan 12 yr Single Malt  
Woodford Reserve  
Jack Daniels  
Tito's Vodka

Jameson Irish Whiskey  
Empress Gin  
Captain Morgan  
Bacardi Rum Light  
Patron Silver

2 Red Preferred Wines  
2 White Preferred Wines  
1 Bubbly Preferred Selection  
4 Beer Selection

\*Special requests available and subject to additional charges

\*\* All packages include bar set up of mixers, juices and soda