

The Library's Banquet Dinner

Dinner Buffet

Select One Salad

Classic Caesar - Salad with focaccia croutons

Garden Greens - with choice of balsamic or sherry vinaigrette

Additional Salad Options

Baby Arugula- with extra virgin olive oil,
lemon and shaved Parmesan cheese. \$3

Baby Spinach- with sliced strawberries, toasted walnuts,
feta cheese and mango vinaigrette. \$3

Field Greens- gorgonzola, sliced apples, caramelized walnuts,
dried cranberries and raspberry vinaigrette. \$5

Mediterranean- romaine, tomato, cucumber, feta cheese, kalamata olives,
red peppers, pepperoncini, red onion and lemon vinaigrette. \$4

Greek- romaine, tomatoes, cucumbers, feta cheese, kalamata olives,
red peppers, pepperoncini, red onion and lemon vinaigrette. \$4

Antipasto- mesclun greens and seasonal vegetables with
sliced charcuterie, artisanal cheeses, herbed cured olives, marinated artichoke
hearts and roasted sweet peppers with herbed vinaigrette. \$7

Select One Pasta

Penne Marinara

Penne Alla Vodka

Penne with seasoned vegetables and olive oil

Additional Pasta Options

Baked Macaroni & Cheese \$2

Cheese Tortellini Marinara \$2

Cheese Tortellini with Pesto Cream \$3

Mushroom Ravioli with Porcini Cream \$4

Lobster Ravioli with Roasted Tomato \$7

Penne Carbonara \$2

Select One Starch

Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Herbed Rice Pilaf

Additional Starch Options

Saffron Rice \$2

Maple Roasted Sweet Potatoes \$2

Au Gratin Potatoes \$3

Delmonico Potatoes \$3

Veggie Paelha \$

Select One Vegetable

Tarragon Green Beans
Roasted Summer Squash Medley
Sautéed Carrots with Sea Salt & Dill
Steamed Broccoli Florets

Additional Vegetable Options

Thyme Roasted Beets \$1
Grilled Asparagus \$3

Select Two Entrees

Breast of Chicken Francaise - with lemon, white wine butter sauce
Mediterranean Grilled Chicken Breast - with sun-dried tomatoes, capers
Kalamata olives and balsamic glaze
Chicken Marsala- chicken cutlets sautéed with mushrooms and marsala wine
Crispy Panko Tilapia - with basil, lemon sauce
Braised Cod - in a herb tomato and fennel broth
Shrimp Stuffed Sole- with sherry cream
Seafood encrusted salmon with a pomegranate glaze
Roasted Pork Loin- with artichoke and sundried tomato white wine sauce
Marinated Flank Steak- with mushroom burgundy demi glace
Crispy Eggplant Roulade- with ricotta and roasted tomato sauce

Additional Entree Options

Paelha Carne \$ market
Paelha Valencia \$ market
Add an Additional Entrée for \$7

Select Two Desserts

Pudim Flan
Arroz Doce
Chocolate Mousse

Additional Dessert Options

Cheesecake with Raspberry Drizzle \$3

\$40 Per Person

Served with rolls and butter, tea, coffee and dessert

Entrée selections must be ordered in advance
with a guaranteed count one week prior to your function
20% service charge and applicable state sales added to your total
Minimum of 25 people. Prices subject to change

- Plated Dinner –

Select One Salad

Classic Caesar - Salad with focaccia croutons
Garden Greens - with choice of balsamic or sherry vinaigrette

Additional Salad Options

Baby Arugula- with extra virgin olive oil,
lemon and shaved Parmesan cheese. \$3

Baby Spinach- with sliced strawberries, toasted walnuts,
feta cheese and mango vinaigrette. \$3

Field Greens- gorgonzola, sliced apples, caramelized walnuts,
dried cranberries and raspberry vinaigrette. \$5

Mediterranean- romaine, tomato, cucumber, feta cheese, kalamata olives,
red peppers, pepperoncini, red onion and lemon vinaigrette. \$4

Greek- romaine, tomatoes, cucumbers, feta cheese, kalamata olives,
red peppers, pepperoncini, red onion and lemon vinaigrette. \$4

Antipasto- mesclun greens and seasonal vegetables with
sliced charcuterie, artisanal cheeses, herbed cured olives, marinated artichoke
hearts and roasted sweet peppers with herbed vinaigrette. \$7

Select One Pasta

Penne Marinara

Penne Alla Vodka

Penne with seasoned vegetables and olive oil

Additional Pasta Options

Baked Macaroni & Cheese \$

Cheese Tortellini Marinara \$2

Cheese Tortellini with Pesto Cream \$3

Mushroom Ravioli with Porcini Cream \$4

Lobster Ravioli with Roasted Tomato \$7

Penne Carbonara \$2

Select One Starch

Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Herbed Rice Pilaf

Additional Starch Options

Saffron Rice \$2
Maple Roasted Sweet Potatoes \$2
Au Gratin Potatoes \$3
Delmonico Potatoes \$3
Veggie Paelha \$

Select One Vegetable

Tarragon Green Beans
Roasted Summer Squash Medley
Sautéed Carrots with Sea Salt & Dill
Steamed Broccoli Florets

Additional Vegetable Options

Thyme Roasted Beets \$1
Grilled Asparagus \$3

Select Three Entrees

Breast of Chicken Francaise - with lemon, white wine butter sauce
Mediterranean Grilled Chicken Breast - with sun-dried tomatoes, capers
Kalamata olives and balsamic glaze
Chicken Marsala- chicken cutlets sautéed with mushrooms and marsala wine
Crispy Panko Tilapia - with basil, lemon sauce
Braised Cod - in a herb tomato and fennel broth
Shrimp Stuffed Sole- with sherry cream
Seafood encrusted salmon with a pomegranate glaze
Roasted Pork Loin- with artichoke and sundried tomato white wine sauce
Marinated Flank Steak- with mushroom burgundy demi glace
Crispy Eggplant Roulade- with ricotta and roasted tomato sauce

Additional Entree Options

Paelha Carne \$ market
Paelha Valencia \$ market
Add an Additional Entrée for \$7

Select One Dessert

Pudim Flan
Arroz Doce
Chocolate Mousse

Additional Dessert Options

Cheesecake with Raspberry Drizzle \$3

\$45 Per Person

Served with rolls and butter, tea, coffee and dessert

Entrée selections must be ordered in advance with a guaranteed count one week prior
to your function

20% service charge and applicable state sales added to your total
Minimum of 25 people. Prices subject to change

The Library Cocktail Party

\$35 per person

Includes Fountain Soda, Coffee & Tea

Selections must be ordered in advance with a guaranteed
head count ten days prior to your function.

20% service charge and applicable state sales added to your total.

25 person minimum. Prices subject to change.

Includes three hours of:

An assortment of seasonal fruits

Chef selected cheeses & crackers

Vegetable Crudité

Your choice of five passed Hors d'oeuvres:

Skewered chicken satay with spicy peanut dipping sauce

Seared ahi tuna on wonton crisps with wasabi aioli

Grilled bistro fillet on a Parmesan crostini with chive oil and horseradish cream

Fresh mozzarella and ripe tomato with roasted garlic and basil on a Parmesan crostini

Mini vegetable spring rolls with sweet Thai chili dipping sauce

Blackened skewered chicken with asiago Alfredo dipping sauce

Roasted crimini mushroom caps filled with sweet Italian sausage

Crispy sesame ginger shrimp toast

Rhode Island clam fritters with lemon dill tartar sauce

Chourico stuffed mushrooms with creamy mozzarella and crispy panko crust

Crispy fried mac & cheese croquettes

Pulled pork barbeque sliders with creamy vinegar slaw

Masa harina cakes topped with pulled chicken, black bean relish and basil aioli

Fried calamari

Handmade crab Rangoon with spicy mustard and sweet dipping sauce

Your Choice of Chef's Pasta Bowl Choices: *(served with fresh bread & butter)*

Penne pasta with Choice of One Sauce:

Basil Marinara Sauce

Vodka Sauce

Basil Pesto Sauce

Roasted Vegetable Cream

Additional Hors d'oeuvres Upgrade Options:

Honey mustard scallops in crispy apple wood smoked bacon

Mini Maryland style blue crab cakes with chipotle aioli

Shrimp cocktail with cilantro lime cocktail sauce

Short smoked salmon fillet on crispy potato chips with capers, red onion and Dijon aioli

Mini puff pastry cups with lobster Madeira cream

\$7

Additional Pasta Upgrade Options:

Baked Macaroni & Cheese \$

Penne Carbonara \$2

Cheese Tortellini Marinara \$2

Cheese Tortellini with Pesto Cream \$3

Mushroom Ravioli with Porcini Cream \$4

Lobster Ravioli with Roasted Tomato \$7

Veggie Paelha \$3

Paelha Carne \$5

Paelha Valencia \$9