

Dinner Buffets

Your Bally Haly Catered dinner buffet includes your choice of two of each of the following options: salad, starch, vegetable, entrees and assorted desserts. Your buffet includes fresh rolls and coffee service. Extra items can be added for additional cost. Impress your guest by adding carving stations to your buffet.

(A minimum guarantee of 40 orders is required)

Salad

Choose at least two of the following

Mixed Green Salad

Mixed baby green fresh garden vegetables with a selection of dressings

Caesar Salad

Crisp romaine, grated parmesan, herb toasted crouton and honey Dijon bacon crisps

Strawberry Spinach Salad

A baby spinach leaves with sliced mushrooms and strawberries with champagne strawberry vinaigrette

Crunchy Thai Salad

A crisp salad with finely sliced sprouts, green and red pepper, baby spinach, cumber, and Chinese cabbage, with an exciting mint lime basil dressing, sprinkled with lightly toasted cashew nuts.

Potato Salad

Peppers, carrots and celery mixed with fresh potatoes and creamy Dijon dressing

Carving

Stations

Add carving stations to your buffet to make a real impression on your guests

Prime Rib

Slow roasted AAA Prime Rib au jus and Yorkshire pudding carved by a chef for your guests

Leg of Lamb

Roasted with rosemary and garlic, served with mint jelly. Carved by a chef for your guests

Entrees

Choose at least two of the following

Seafood Medley

Cod, salmon, shrimp and scallops with a white wine dill cream sauce

Cod Au Gratin

Fresh cod baked in a white wine and cheese volute sauce covered with cheddar cheese and baked in the oven.

Meat Lasagna

Traditional six layer meat lasagna with fresh pasta and a blend of premium cheeses

Roast Beef

Slow roasted until tender and served in its own juices

Stuffed Pork Loin

Slow roasted with an apple cider glaze. Stuffed with whole wheat bread crumbs, bacon and cranberries

Cheese and Spinach Cannelloni

Tender pasta sheets in a roma tomato sauce stuffed with ricotta cheese and topped with a three cheese blend and baked in the oven

Chicken Alfredo

Tender chicken in a traditional garlic parmesan sauce with tri-color pasta

Tropical Salmon

A tropical blend of fresh cilantro, diced mango, peppers with grilled salmon fillets

Pasta

Your choice of cheese tortellini, meat tortellini, penne or tri colored pasta, with basil infused roma tomato sauce, Alfredo sauce or sundried tomato rose sauce

Pistachio Crusted Chicken Breast

An 8oz chicken breast with drumlette. Crusted with crushed pistachio nuts and served with an apricot glaze

Stuffed Chicken Breast

Traditional Newfoundland stuffed chicken breast with home style gravy

Starch and Vegetables

Choose at least one of the following

Oven Roasted Baby Potatoes
Rice Pilaf
Mashed Potato
Mashed Turnip
Oven Roasted Root Vegetables
Vegetable Medley
Grilled Zucchini and Peppers
Grilled Asparagus

Dessert Selections

(Choose One)

Crème Caramel

Baked vanilla custard with caramelized sugar syrup and fresh seasonal berries

Chocolate Decadence Cake

A rich chocolate cake made without flour. Topped with whipped cream and fresh white chocolate coated strawberries and served with a cool orange flavored sherbet

New York Style Cheesecake

Vanilla flavored cheese cake on a bed of graham cracker crumbs, slowly baked to perfection topped with blueberry compote

Tiramisu

Lady finger biscuits dipped in espresso, layered with a whipped mixture of egg yolks, mascarpone, and sugar, and topped with cocoa and served with chocolate covered strawberries.