

TABLE 9 EVENTS

“BUFFET” MENUS

All Packages Include Vertical Vegetable Crudités Display
Presented in Sleek Glass Cubes with Garden Herb Dip
And Our Gourmet Chip and Dip Station upon Arrival

PLAN I

Assorted Fresh Baked Bread Baskets
Field Greens Salad, T-9 Caesar Salad with Croutons and
Baby Field Greens with Dried Cranberries, Candied Pecans, and Blue Cheese with Citrus Vinaigrette
Penne Pasta with Wild Mushrooms, Sweet Peas and a Roast Tomato Cream
Lemon Artichoke Chicken with Baby Tomatoes, and Chardonnay
Choice of – Potato Leek Gratin – Sour Cream Cheddar Mashed Potato or Vegetable Jasmine Rice
Choice of – Green Bean Casserole – Zucchini Ratatouille or Seasonal Vegetable Medley

Dessert Station will include
Platters of Brownies and Blondie’s or Special Occasion Cake
\$29.99 per person Guest + Tax

PLAN II

Assorted Fresh Baked Bread Baskets
Field Greens Salad, T-9 Caesar Salad with Croutons and
Baby Field Greens with Dried Cranberries, Candied Pecans, and Blue Cheese with Citrus Vinaigrette
Penne Pasta with Wild Mushrooms, Sweet Peas and a Roast Tomato Cream
Lemon Artichoke Chicken with Baby Tomatoes, and Chardonnay
Choice of – Potato Leek Gratin – Sour Cream Cheddar Mashed Potato or Vegetable Jasmine Rice
Choice of – Green Bean Casserole – Zucchini Ratatouille or Seasonal Vegetable Medley
Carved Loin of Pork with Apple Pear Chutney

Dessert Station will include
Platters of Brownies and Blondie’s or Special Occasion Cake
T-9 Parfait Trio
White Chocolate Mousse with Coconut Almond Dust
Butter Bourbon Pudding with Toffee Pinch and Caramelized Bananas
Strawberry Panna Cotta with Whipped Cream and Mango Puree
\$35.99 per person Guest + Tax

PLAN III

Assorted Fresh Baked Bread Baskets
Field Greens Salad, T-9 Caesar Salad with Croutons and
Baby Field Greens with Dried Cranberries, Candied Pecans, and Blue Cheese with Citrus Vinaigrette
Penne Pasta with Wild Mushrooms, Sweet Peas and a Roast Tomato Cream
Lemon Artichoke Chicken with Baby Tomatoes, and Chardonnay
Roast Atlantic Salmon with a Dill Almond Pesto Crust and a Champagne Tomato Butter
Choice of – Potato Leek Gratin – Sour Cream Cheddar Mashed Potato or Vegetable Jasmine Rice
Choice of – Green Bean Casserole – Zucchini Ratatouille or Seasonal Vegetable Medley
Carved Roast Beef with a Horseradish Red Wine Sauce

Dessert Station will include
Platters of Brownies and Blondie’s or Special Occasion Cake
T-9 Parfait Trio
White Chocolate Mousse with Coconut Almond Dust
Butter Bourbon Pudding with Toffee Pinch and Caramelized Bananas
Strawberry Panna Cotta with Whipped Cream and Mango Puree
T-9 Mini Tasting Table
Flourless Chocolate Cake with Blueberry Sauce and Chantilly Cream
Individual Apple Cobblers
Assorted Cheese Cake Lollipops
\$42.99 per person Guest + Tax

All packages include coffee and tea service as well as all service gratuities.
All events are 4 hours in length. Minimum of 60 guests required.

TABLE 9 EVENTS

ADDITIONAL SELECTIONS

Fish

Day Boat Cod with Dijon, Tarragon Black Olive Crumbs and a Roast Pepper Beurre Blanc
Maple Soy Salmon with Sweet and Sour Pearl Onions and Wasabi Sesame Seeds
Stuffed Filet of Sole
Oven Roast Tilapia with Pico de Gallo, Black Bean Sauce with Tortillo Chips

Chicken

Parmesan Crusted Chicken with Baby Tomatoes and Fresh Oregano
Layered Chicken with Roasted Peppers, Holland Gouda, and Spinach in a Madeira Wine Sauce
Sautéed Chicken with Pearl Onions Scallions, Tomatoes and a Lite Tarragon Mustard Sauce

Pasta

Penne ala Vodka
Rigatoni with Shirt Rib and Porcini Mushroom Ragu
Rigatoni with Baby Eggplant, Smoked Mozzarella and Plum Tomato Basil Sauce
Penne with Broccoli Rabe, Sweet Fennel Sausage and Sun Dried Tomatoes
Pasta Primavera with Pesto Cream

Carving

Slow Roasted Beef Brisket with Bourbon Barbeque Sauce
Braised Corned Beef with Three Mustards
Roast Prime Rib of Beef - \$4 per Guest Additional Charge
Vermont Roasted Turkey with Cranberry Orange Relish

Open Beverage Bar Service

Liquor - Wine - Beer - Soda

3 hours - \$14 per guest

4 hours - \$18 per guest

5 hours - \$22 per guest

Wine - Beer - Soda

3 hours - \$9 per guest

4 hours - \$11 per guest

5 hours - \$14 per guest

Soda

3 hours - \$3 per guest

4 hours - \$5 per guest

5 hours - \$8 per guest

TABLE 9 EVENTS

MINI BUFFET PARTY MENU

Perfect for Sweet 16 and fundraiser events

Vegetable Crudités Platter and Chip and Dip Platter
upon Arrival

Main Buffet

Field Green Salad

Assorted Fresh Baked Bread Baskets

Select Four (4) of the Items Below:

Baked Macaroni and Cheese

Italian Meatballs

Penne Marinara

Penne Tomato Cream

Baked Scrod with Herb Panko Crumbs and Fresh Lemon

Fried Filet of Fish with Roast Pepper Tartar Sauce

Sautéed Chicken Marsala

Parmesan Chicken in a Light Tomato Cream

Buttermilk Fried Chicken

Oven Roast Turkey with Cornbread Stuffing

Seasonal Vegetable Medley

Beer Battered Onion Rings and Curley Fries

Dessert Station

Choice of Yellow Cake with Chocolate or Vanilla filling or Strawberry Short Cake

\$27.99 per Guest + Tax

All packages include soda, coffee and tea service as well as all service gratuities.

All events are 4 hours in length. Minimum of 75 guests required.



FOOD + DRINK

Lunch + Dinner + Late Nite

92 Roa Hook Road, Cortlandt Manor, NY 10567
914-737-4959 www.Table9.com