



SUMMER BUFFET

For half or full buyouts only

CHARCUTERIE AND COLD SEAFOOD

Selection of cured meats (prosciutto, salami, sopresatta etc.)

Assorted soft and firm cheeses (camembert, oka, cheddar, blue etc.)

Assorted Greek olives, pickles, peppers

Assorted mustards and jams

Assorted crackers, crostinis, and fresh baguettes

Prawn cocktail, wine steamed mussels

Smoked salmon with whipped dill mascarpone, red onions and capers

Fresh shucked oysters with tequila mignonette, lime mignonette, salsa verde and hot sauces

Mini warm lobster rolls

COLD BUFFET

Caesar Salad - chicharron, prosciutto, parmesan Reggiano, lemon (garnishes on side)

Little Gem Salad - house vinaigrette, radish, salata ricotta, shallots, fresh herbs

Antipasto Ensalada - cavatappi pasta, baby tomatoes, marinated cucumbers, roasted red peppers, Bulgarian feta, kalamata olives

Corn Bread - hot honey butter



BRAISED BEEF THOR'S HAMMER CARVING STATION

Upgrade to Prime Rib for an additional \$10 per person.
Selection of mustards, horseradish and demi glaze, yorkshire pudding
Chef station carved to order



HOT BUFFET

Roasted Chicken - 12 hr citrus brine, seasonal mushrooms, house made chicken pan gravy, hunter sauce (cream mushroom sauce)

Warm Potato Salad - grainy dijon, pickles, caramelized onion

Corn on the Cob

Blackened Atlantic Salmon - cajun butter, okra

Short Rib Garganelli - alfredo, veal demi glaze, cipollini onions, zucchini

SUNDAE STATION

Vanilla bean ice cream

Caramel sauce

Chocolate ganache

Sprinkles and M&Ms

\$110 PER PERSON

price does not include tax
and 20% gratuity

CONTACT US TODAY

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porchyc.com



WE'LL LEAVE
THE LIGHT ON