

# BUFFET MENU



**SIGN** OF THE  
**WHALE**

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6 HARBOR POINT RD • STAMFORD, CT 06902

# BUFFET

## salads \$6 per person

### baby greens

julienned vegetables, shaved parmesan, lemon-thyme vinaigrette

### roasted beet

arugula, goat cheese, cherry tomatoes, candied hazelnuts, sherry vinaigrette

### italian pasta salad

bell pepper, tomatoes, sweet sopressata, red onion, parmesan, mozzarella, kalamata olives, cucumbers, balsamic-basil vinaigrette

## pastas \$9.50 per person

### garden penne pasta

wild mushrooms, tomatoes, roasted brussels sprouts, roasted garlic

### garganelli bolognese

slow cooked meat ragu, grana padano cheese, herbs

### rigatoni san diego

sweet sausages, broccoli rabe, roasted peppers, onion confit, garlic-white wine broth

### wild mushroom ravioli

double smoked pancetta, asiago, truffle-herb cream sauce

### roasted butternut

squash ravioli +\$2 per person  
seasonal preparation

## poultry \$10 per person

### chicken cordon bleu

smoked swiss, black forrest ham, herb cream sauce

### chicken milanese

slow cooked tomato gravy, mozzarella, parmesan, fresh basil, olive oil drizzle

### lemon rosemary chicken

rosemary butter, roasted garlic, cognac reduction

### classic caesar

garlic crouton, parmesan, creamy caesar

### farro bowl

baby arugula, feta cheese, walnuts, shaved brussels sprouts, cranberries, julienned apples, citrus vinaigrette

### organic three bean salad

garbanzo beans, cranberry beans, tuscan white beans, roasted peppers, baby arugula, lime-cumin vinaigrette

### gemelli

roasted chicken, artichokes, grilled zucchini, preserved lemon, capers, light vodka sauce

### truffle mac n' cheese

prosciutto di parma, cauliflower, english peas, four cheeses, truffle cream sauce

### porcini dusted chicken

wild mushrooms, caramelized shallots, marsala sauce

### chicken francese

parmesan, lemon thyme sauce

### herb marinated grilled chicken

onion confit, parsley-lemon gremolata

### sesame seed crusted chicken

sweet chili sauce, pickled ginger, soy lime aioli

## seafood \$12 per person

### crispy atlantic salmon

tomato fondue, capers, kalamata olives

### steamed mussels

white wine, roasted garlic, herbs, dried chorizo, red pepper flakes

### fennel seed dusted grilled swordfish

+\$3 per person  
lemon-basil butter

### seafood platter

smoked bacon wrapped jumbo shrimp, crispy fresh calamari, fennel atlantic salmon, manila clams, mussels, fried blue point oysters, tomato relish, fingerling potatoes, lobster-cognac sauce, lemon sea salt, old bay fries lemon-basil butter +\$4 per person

## veal, pork, and beef \$12 per person

### nonna's veal meatballs

slow cooked tomato gravy, basil oil, parmesan

### roasted pork loin medallions

shallots, caramelized apples, port wine reduction

## carving stations \$18 per person

### peppercorn crusted prime rib (market price)

### slow roasted beef tenderloin

### berkshire pork tenderloin (market price)

### rosemary-garlic roasted lamb +\$1 per person

### whole baked atlantic salmon

### accoutrements

red wine reduction  
au poivre sauce  
black mission fig  
port wine reduction  
greek yogurt-mint sauce  
dill caper sauce

## meal additions \$5 per person

### roasted brussels sprouts

### herb whipped potatoes

### creamy risotto

seasonal preparation

### haricot verts

garlic confit, shallots

### farmer's vegetables

### parmesan crusted cod

crispy wilted spinach, gribiche sauce

### jumbo garlicky shrimp

shallots, red pepper flakes, fresh oregano, white wine

### classic seafood

### cioppino +1 per person

jumbo shrimp, mussels, mahi mahi, scallops, cherry stone clams, fennel

### polenta crusted mahi mahi

chickpeas, piquillo peppers, lemon oil

### grass fed hanger steak

argentinian chimichurri, red wine glaze

### local beer braised beef stew

roasted vegetables, pearl onions, half full bright ale - stamford, ct

### agrodolce bbq beef brisket

roasted carrots, pickled red onion

### roasted potatoes

rosemary butter, fennel pollen

### cranberry bean and vegetable ragout

### twice baked potatoes

cheddar, crème fraîche, bacon bits

### creamy potato au gratin



# DESSERTS

## platters

**banana spring rolls**  
cinnamon sugar, kahlua syrup 80

**cheesecake dumplings**  
blueberry preserves 70

**crispy apple empanadas**  
golden raisins, kahlua syrup 80

**milk & cookies** 80

**double chocolate brownies**  
chocolate ganache 70

**nutella pizza**  
strawberries, caramelized  
bananas, s'mores topping 22

## buffet \$6 per person

**chocolate covered strawberries**

**banana spring rolls**  
cinnamon sugar, kahlua syrup

**mini vanilla crème brule**  
seasonal berries

**nutella pizza**  
strawberries, caramelized bananas,  
s'mores topping

**milk & cookies**

**crispy apple empanadas**  
golden raisins, kahlua syrup

**double chocolate brownies**  
chocolate ganache



**going overboard \$39 per platter**  
warm chocolate cake, vanilla mousse, zeppoles (Italian donuts),  
banana spring rolls, kalua caramel, vanilla ice cream, chocolate-  
coconut-covered bacon

**whale tail tower \$65 per tower**  
multi-tier of sweets! warm chocolate cake, vanilla mousse, zeppoles  
(Italian donuts), banana spring rolls, kalua caramel, vanilla ice  
cream, chocolate-coconut-covered baco, chocolate chip cookies,