

# Pasta Buffet

Includes Salad, two Sides, Breadsticks, Butter, Coffee & Water  
China, Linens & Silverware are provided

Priced per person

Two Entrees - \$18.00

Additional Entrees - \$3.00

## **Penne and Meatballs**

Marinara & Parmesan Cheese

## **Angel Hair Tossed in Garlic Oil**

Roma Tomatoes, Grilled Red Onions, Red Pepper Flakes,  
Arugula, Spinach & Feta Cheese

## **Meat Lasagna**

Italian Sausage and Ricotta Cheese

## **Vegetable Lasagna**

Mixed Vegetables, Cheese & Alfredo Sauce

## **Shrimp Garganelli**

Roma Tomatoes, Asparagus, Goat Cheese  
In a White Wine Garlic Sauce

## **Smoked Chicken Fettuccine**

Zucchini, Yellow Squash, Red Onions,  
Red Bell Peppers & Alfredo Sauce

## **Baked Rigatoni Diablo**

Bay Shrimp, Blackened Chicken, Tasso Ham, Caramelized Onions  
& Parmesan Cheese, in a Roasted Red Pepper Cream

## **Basil Pesto Bowtie**

Italian Sausage, Roasted Red Peppers, Sweet Corn

# Silver Buffet

Includes Salad, two Sides, Rolls, Butter, Coffee & Water  
China, Linens & Silverware are provided

Priced per person

Two Entrees - \$21.00

Additional Entrees - \$3.00

## **Chef Carved Slow Roasted Top Round**

Horseradish Cream & Au Jus Sauce

## **Seared Garlic Chicken**

Roma Tomatoes & Lemon Buerre Blanc

## **Beef Pot Roast**

Carrots, Celery & Caramelized Onions

## **Chef Carved Herb Crusted Pork Loin**

Honey Dijonaise & Peruvian Sauce

## **Braised Steak**

Caramelized Onions & Crimini Mushrooms

## **Chef Carved Honey Glazed Ham**

Honey Dijonaise

## **Teriyaki Glazed Chicken**

Grilled Pineapple Salsa

## **Herb Marinated Chicken**

Seared with fresh Herbs

# Gold Buffet

Includes Salad, two Sides, Rolls, Butter, Coffee & Water  
China, Linens & Silverware are provided

Priced per person

Two Entrees - \$24.00

Additional Entrees - \$4.00

## **Grilled Chicken**

Butter Poached Bay Shrimp & Lobster Bisque Sauce

## **Chef Carved London Broil**

Creamy Béarnaise Sauce

## **Chicken Marsala & Wild Mushrooms**

In a Veal Stock and Marsala Wine Sauce

## **Blackened Tilapia**

Cajun Spiced

## **Slow Roasted Smoked Beef Brisket**

With BBQ Sauce

## **Grilled Fresh Atlantic Salmon**

With Shallot Butter

## **Baked Chicken**

Red Pepper Cream, Asiago, Smoked Gouda & Crispy Pancetta

## **Wild Mushroom Gnocchi**

Oven Roasted Tomatoes, Fennel, Smoked Portabella, & Garlic Cream

# Platinum Buffet

Includes Salad, two Sides, Rolls, Butter, Coffee & Water  
China, Linens & Silverware are provided

Priced per person

Two Entrees - \$28.00

Additional Entrees - \$6.00

## **Chef Carved Herb Crusted Prime Rib**

Horseradish Cream & Au Jus

## **Garlic Broiled Shrimp**

Three Piece Skewers

## **Jumbo Lump Crab Cakes**

Tartar Sauce & Lemon

## **Chef Carved Beef Tenderloin**

Horseradish Cream & Béarnaise Sauce

## **Smoked Bone-In Pork Chops**

Wild Mushroom Demi-glace

## **Chilean Sea Bass**

Steamed with Ginger and Rice Wine Soy Sauce

## **Crab Stuffed Chicken Breast**

Whole Grain Mustard Sauce

# Salads & Sides

## Salads

### Wedge

Iceberg Wedge, Cherry Tomato, Apple Smoked Bacon, Egg with Ranch Dressing

### Chinese

Mixed Greens, Red Bell Pepper, Mandarin Oranges, Water Chestnuts, Crispy Wontons with Sweet & Sour Dressing

### Tossed

Mixed Greens with Tomatoes, Cucumbers, Red Onions, Garlic Croutons & a choice of two dressings: Ranch, Italian, House Raspberry Vinaigrette, Bleu Cheese, French or Honey Mustard.

### Caesar

Romaine Lettuce, Parmesan Cheese, Kalamata Olives, Garlic Croutons and Caesar Dressing

## Sides

Additional side selections are \$3.00

Au Gratin Potatoes

Green Beans Almandine

Sea Salt Baked Potatoes

Lemon Rosemary Baby Carrots

Roasted Redskin Potatoes

Red Jacket Mashed Potatoes

Polynesian Rice

Mac n' Cheese

Steamed Broccoli

Broccoli, Cauliflower and Carrot Medley

Roasted Garlic Mashed Potatoes

Stir Fried Asian Vegetables with Hoison Sauce

# Seasonal Salads & Sides

## Spring Choices

### Spinach Salad

Baby Spinach, Strawberries, Almonds, Red Onion, Gorgonzola  
with Raspberry Vinaigrette Dressing

### Spring Sides

Grilled Asparagus with Balsamic Glaze

Baby Spinach & Mushroom Ragout

Madeira Carrots & Asparagus Coins

Sugar Snap Pea & Carrot Medley

## Summer Choices

### Fruit Salad

Diced Fresh Fruits and Berries

### Tomato Caprese

Fresh Mozzarella, Basil, Spinach, Red  
Onions  
with a Balsamic Vinaigrette Dressing

### Summer Sides

Summer Vegetable Gratin

Green Beans with Pearl  
Onions and Portabella  
Mushrooms

Creamed Corn

Sweet Corn Sauté

Oven Roasted Summer  
Squash Stuffed Roma  
Tomatoes

## Fall/Winter Choices

### Spinach Salad

Baby Spinach, Poached Pears, Red Onion, Candied Pecans, Goat Cheese  
with Balsamic Vinaigrette Dressing

### Fall/Winter Sides

Roasted Root Vegetables

Spinach and Wild  
Mushroom Ragout

Sweet Potato Gratin

Roasted Broccoli and  
Cauliflower

Butternut Squash Risotto

# Hors D'oeuvres

## Hors D'oeuvre Displays

Smoked Salmon - \$4.95 per person

Assorted Mini Tea Sandwiches - \$3.95 per person

Antipasto Display - \$3.50 per person

Hummus & Pita Chip Display - \$3.95 per person

Spinach and Artichoke with French Bread - \$2.95 per person

Fresh Fruit & Berries - \$2.50 per person

Domestic and Imported Cheese and Cracker - \$2.50 per person

Fresh Vegetable Crudités - \$2.50 per person

Assorted Mixed Snacks - \$1.95 per person

## Hot Hors D'oeuvres

Roasted New Potatoes with Asiago and Bacon - \$2.95 per person

Bruschetta - \$2.95 per person

Meatballs: your choice of Swedish, Sweet n Sour, or BBQ - \$2.95 per person

Assorted Mini Quiche - \$3.95 per person

Chicken Wings: your choice of Hoison, BBQ or Buffalo - \$3.95 per person

Andouille Sausage wrapped in Puff Pastry - \$3.95 per person

Sausage Stuffed Mushrooms - \$3.95 per person

Vegetable Spring Roll with dipping sauce - \$3.95 per person

Chicken & Cashew Egg Rolls with dipping sauce - \$3.95 per person

Pot Stickers with Yuzu Sauce - \$3.95 per person

Crab Stuffed Mushrooms - \$4.95 per person

Bacon Wrapped Water Chestnuts - \$4.95 per person

Thai Peanut Chicken Satay - \$4.95 per person

Parmesan Breaded Boursin Stuffed Mushrooms - \$5.95 per person

Shrimp Egg Roll with dipping sauce - \$5.95 per person

Mini Jumbo Lump Crab Cakes - \$5.95 per person