

Client Name: _____

Date of Event: _____



Dinner Buffet Menu at \$19.50 per Person

Please Choose Two

Spring vegetable pasta salad
Fresh fruit display
Garden green salad
Caesar salad

Please Choose Two

Chicken marsala
Chicken with lemon cream sauce
Manicotti
Lasagna
Mediterranean chicken
Roasted pork loin with apricot chipotle sauce
Chicken parmesan
Rosemary pork with gravy
Salmon with lemon cream

Carving of roasted meats - choose two (only counts as one of your choices)

- | | | | |
|-------------|----------|------------------|--------------|
| * Pork Loin | * Ham | * Brisket | * Angus beef |
| | * Turkey | * Smoked Sausage | |

Please Choose Three

Pasta marinara
Whipped potatoes
Wild rice
Herbed butter orzo pasta
Buttered baby reds
Jasmine rice
Vegetables - steamed or grilled
Pasta Alfredo
Green Beans

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Dinner at \$19.50 per Person for "Made to Order" Pastas

Included Items in the Buffet:

- Fresh fruit presentation
- Caesar salad
- Assorted anti-pasti cheeses and meats
- Grilled and marinated vegetables
- Fresh bread and butter

Chef-manned pasta stations includes the following:

- Shrimp and crab
- Grilled chicken
- Italian sausage
- Meatballs
- Pancetta and snow peas
- Artichoke hearts
- Broccoli
- Roma tomatoes
- Peppers
- Mushrooms
- Calamata olives
- Sundried tomatoes
- Pesto
- Alfredo cream sauce
- Marinara

**** please keep in mind this dinner selection takes 25% longer than a regular buffet due to each guest is receiving a customized entrée from the chef.*

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Dinner Plated at \$34.50 per Person

Served with caesar or garden green salad.

Please choose two of the entrée choices below. All are served with fresh bread, cracker bread assortment, and butter.

| | |
|--|--|
| <i>Seared salmon and shrimp with a Nantua' sauce</i> <i>Angel hair pasta</i> <i>Steamed broccoli</i> | <i>Beef or Pork Wellington</i> <i>Turned potatoes</i> <i>Vegetable d'jour</i> |
| <i>Shrimp Theramador</i> <i>Jasmine rice</i> <i>Brochette of vegetables</i> | <i>Stuffed pork loin</i> <i>Baby red potatoes</i> <i>French beans</i> |
| <i>10 ounce Choice New York steak</i> <i>Baked or scallop potato</i> <i>Vegetable d'jour</i> | <i>Bourban glazed airline breast of chicken</i> <i>Duchess potatoes</i> <i>Asparagus</i> |
| <i>Grilled Rib eye Steak</i> <i>Re-stuffed potatoes</i> <i>Steamed broccoli</i> | <i>Veal Oscar</i> <i>Asparagus and snow crab</i> <i>With herbed pasta</i> |

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Hors d'ouerve Menu Buffet at \$19.50 per person

Fresh fruit presentation

Domestic cheese and cracker presentation

Crudités (vegetable) presentation with dips

Quesadillas station made live by Chef with sour cream, pico de gallo, salsa, and chips

Marinated meatballs

Mini re-stuffed baby red potatoes

Carving station (please choose two) of beef, roasted pork, honey-baked ham, or smoked turkey. Accompanied by chipotle mayo, Dijon, caramelized onions, and BBQ sauce. Served with assorted rolls.

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Butler-Passed Hors d'oeuvres as Guests Arrive \$5.50*

As your guests arrive, waiters pass hors d'oeuvres butler style.

* Only available with lunch or dinner catering.

Please choose three of the following to be passed:

Tuscan style stuffed mushroom caps

Crab cakes

Bruschetta

Cheesy fried risotto balls

Sundried tomato and roasted garlic baguettes

Shrimp canapés

Ham coronets

Smoked apple bacon quiche

Greek chicken kabobs

Smoked or poached salmon

Southwest canapé

Mini egg roll

Stuffed deviled eggs - assortment

Bacon wrapped shrimp

Chicken salad bouchees

Beef teriyaki skewers

Sushi

Asian snow crab crepes

Quesadillas

Mini re-stuffed potatoes

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Brunch Buffet Menu at \$19.50 per Person

Menu I

- Orange Juice
- Coffee & Tea
- Assorted Breakfast Breads
- Fresh Fruit Presentation
- Caesar Salad
- Chicken Mushroom Crepes
- Quiche d'jour
- Light Herb Pasta
- Belgium Waffles

Menu II

- Orange Juice
- Coffee & Tea
- Assorted Breakfast Breads
- Fresh Fruit Presentation
- Garden Salad
- Assorted Omelettes
- Crème Brule French Toast
- Carved Roasted Meats
- Buttered Baby Reds

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Lunch Buffet Menus at \$11.00 per Person for Monday-Friday

| | | | |
|--|---|--|--|
| <p><i>Lasagna</i></p> <p><i>Pasta Alfredo</i></p> <p><i>Italian green beans</i></p> <p><i>Garden salad</i></p> <p><i>Garlic toast</i></p> | <p><i>Broccoli beef</i></p> <p><i>Sesame chicken</i></p> <p><i>Refried rice</i></p> <p><i>Lo mein</i></p> <p><i>Fresh fruit</i></p> | <p><i>Manicotti</i></p> <p><i>Garlic toast</i></p> <p><i>Caesar salad</i></p> <p><i>Pasta primavera with spring vegetables</i></p> | <p><i>Baked potato bar</i></p> <p><i>Soup d'jour</i></p> <p><i>Fresh fruit</i></p> <p><i>Caesar salad</i></p> <p><i>Bread</i></p> |
| <p><i>BBQ chicken</i></p> <p><i>BBQ brisket</i></p> <p><i>Baked beans</i></p> <p><i>Potato salad/whipped</i></p> <p><i>Corn bread</i></p> <p><i>Coleslaw</i></p> | <p><i>Carved meats (choose two)</i></p> <p><i>Ham, turkey, pork, beef</i></p> <p><i>Whipped potatoes</i></p> <p><i>Pasta marinara</i></p> <p><i>Vegetable medley</i></p> <p><i>Sauces for meats</i></p> | <p><i>Beef and chicken fajitas</i></p> <p><i>Enchilada casserole</i></p> <p><i>Mexican rice</i></p> <p><i>Refried beans</i></p> <p><i>Garden Salad</i></p> <p><i>Chips and salsa</i></p> | <p><i>Build your own burger</i></p> <p><i>Chicken breast sandwich</i></p> <p><i>Assorted chips</i></p> <p><i>Potato salad/pasta salad</i></p> <p><i>Fresh fruit</i></p> <p><i>Condiments</i></p> |
| <p><i>Chicken parmigiana</i></p> <p><i>Pasta Alfredo</i></p> <p><i>Italian green beans</i></p> <p><i>Garden salad</i></p> <p><i>Italian baguettes</i></p> | <p><i>Salad bar (50 person min)</i></p> <p><i>Fresh fruit</i></p> <p><i>Soup d' jour</i></p> <p><i>Pasta salad</i></p> <p><i>Breads</i></p> | <p><i>Chicken marsala</i></p> <p><i>Beef Barolo</i></p> <p><i>Buttered baby reds</i></p> <p><i>Vegetable d'jour</i></p> <p><i>Garlic bread</i></p> | <p><i>Chicken lemon cream</i></p> <p><i>Carved beef with sauce</i></p> <p><i>Buttered baby reds</i></p> <p><i>Vegetable d'jour</i></p> <p><i>Garden salad</i></p> |
| <p><i>Roasted chicken</i></p> <p><i>Baked ham</i></p> <p><i>Whipped potatoes</i></p> <p><i>Vegetable medley</i></p> <p><i>Garden salad</i></p> <p><i>Bread</i></p> | <p><i>Beef stroganoff</i></p> <p><i>Chicken scallopine</i></p> <p><i>French beans</i></p> <p><i>Egg noodles</i></p> <p><i>Garden salad</i></p> <p><i>Bread</i></p> | <p><i>Enchiladas - beef or cheese</i></p> <p><i>Crispy tacos</i></p> <p><i>Mexican rice</i></p> <p><i>Refried beans</i></p> <p><i>Garden Salad</i></p> <p><i>Chips and salsa</i></p> | <p><i>Meatloaf</i></p> <p><i>Roasted pork loin/gravy</i></p> <p><i>Whipped potatoes</i></p> <p><i>Vegetable d'jour</i></p> <p><i>Garden salad</i></p> <p><i>Bread</i></p> |
| <p><i>Build or premade gourmet deli sandwiches</i></p> <p><i>Assorted breads</i></p> <p><i>Assorted condiments</i></p> <p><i>Chips</i></p> <p><i>Pasta salad</i></p> <p><i>Fresh Fruit</i></p> | | | |

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Dessert Selections at \$4.00 per Person - Buffet or Plated

Warm bread pudding with caramel
Chocolate oblivion
Lemon mousse cake
Cheesecake
Peach cobbler
Carrot cake
Strawberry shortcake
Pina colada

Dessert Selections at \$5.50

Mixed berry parfait
Chocolate tuxedo
Bavarian cream crepes
Strawberries Romanov
Strawberries Chambord
Bananas Foster
Crème brule'
Sundae buffet

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