

Client Name: _____

Date of Event: _____



Dinner Buffet Menu at \$21.50 per Person

Please Choose Two

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

Please Choose Two

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

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

- | | | | |
|-------------|----------|------------------|---------------------|
| * Pork Loin | * Ham | * Brisket | * Top Round of Beef |
| | * Turkey | * Smoked Sausage | |

Please Choose Three

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

***** Plated options available for events of 150 or less *****

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Dinner at \$21.50 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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Hors d'ouerve Menu Buffet at \$21.50 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

Greek chicken kabobs

Mini egg roll

Bacon wrapped shrimp

Chicken salad canapes

Smoked salmon on cucumber rounds

Southwest pinwheels

Beef teriyaki skewers

Assorted cucumber rounds

Quesadillas

Mini re-stuffed potatoes

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Brunch Buffet Menu at \$21.50 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 \$13.50 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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