

CLASSIC BUFFET MENU

(MINIMUM OF 20 PEOPLE)

SERVED WITH WARM BREAD, WHIPPED BUTTER

UNLIMITED COFFEE, TEA, AND SODA

ONE SALAD AND TWO ENTREES \$42 PER PERSON

ONE SALAD AND THREE ENTREES \$48 PER PERSON

APPETIZER STATION

ASSORTED CHEESE & CROSTINI, FRESH FRUIT AND SEASONAL ACCOMPANIMENTS

TRADITIONAL BRUSCHETTA

ARTICHOKE DIP, SERVED WITH GRILLED FLATBREAD

VEGETABLE CRUDITE, SERVED WITH HUMMUS AND CREAMY HERB DIP

SALAD MENU (SELECT ONE)

TRADITIONAL CAESAR, CRISP ROMAINE, PARMESAN AND FOCACCIA CROUTONS

OR

SIMPLE GREENS SALAD, CARROTS, CUCUMBERS AND BALSAMIC VINAIGRETTE

ENTREE SELECTION (SELECT TWO OR SELECT THREE)

ATLANTIC SALMON, STONE GROUND MUSTARD

CHICKEN MARSALA, SAUTEED WITH MUSHROOMS AND MARSALA WINE

CHICKEN SCALLOPINI, LEMON, CAPERS, GARLIC AND WHITE WINE

CHICKEN FRANCESE, EGG & PARMESAN BATTER, LEMON BUTTER SAUCE

CHICKEN PARMESAN, LIGHTLY BREADED, BAKED WITH MARINARA AND PROVOLONE

ROSEMARY PORK TENDERLOIN, HERB SAUCE

SLICED BEEF SIRLOIN, RED WINE SAUCE (ADD \$5 P.P.)

CHEF CARVED BEEF TENDERLOIN (ADD \$13 P.P.)

CHEF CARVED PRIME RIB (ADD \$9.5 P.P.)

ADD \$95 CHEF FEE

ACCOMPANIMENTS

SEASONAL VEGETABLES

PASTA WITH CHOICE OF:

MARINARA, PESTO, ALFREDO OR BOLOGNESE SAUCE (SELECT ONE)

HERB ROASTED POTATOES **OR** LYONNAISE POTATOES

DESSERT FAMILY STYLE MINIATURE'S

FLOURLESS CHOCOLATE CAKE

MASCARPONE CHEESECAKE

LEMON TARTLETS