

CHOICE BUFFET

Please choose the Buffet Structure you would like

Choice "A" Buffet - \$36.00++ Per Person

Choice "B" Buffet - \$42.00++ Per Person

Salads

"A" = Choice of 4 Salads "B" = Choice of 6 Salads

- Tri-Colored Pasta Salad Vinaigrette
- Fresh Button Mushroom Salad with Basil Vinaigrette
- Warm Roasted Red Potato Salad with Bacon & Artichoke Hearts
- Spinach Salad with Diced Bacon, Red Onion, & Chopped Egg Served with Warm Bacon Dressing
- Platter of Sliced Red & Yellow Tomato, Sliced Red Onion, & Mozzarella Cheese Vinaigrette
- Platter of Fresh Sliced Assorted Fruit
- Platter of Crudités with Dill Dip and Honey Mustard
- Platter of Baby Asparagus Tips with Feta Cheese and Greek Olives Vinaigrette
- Classic Caesar Salad with Croutons and Parmesan Cheese
- Tossed Greens with Sliced Cucumber, Cherry Tomatoes, and Assorted Dressings
- Greek Salad with Feta Cheese, Greek Olives, Tomatoes, and Basil Vinaigrette
- Black Bean, Corn, Pimento, Cilantro Salad Vinaigrette

Entrees

"A" = Choice of 2 Entrees "B" = Choice of 3 Entrees

- Chicken Breast Dijon with Whole Grain Mustard and a touch of Cream
- Grilled Chicken Breast with Artichoke Hearts and Sliced Mushrooms
- Stuffed Chicken Breast with Sliced Tomato, Avocado, and Mozzarella Cheese
- Chicken Marsala with Sliced Mushrooms in a Marsala Wine Sauce
- Beef* or Chicken Stir Fry with Asian Vegetables and a Sticky Glaze
- Salmon* Filet Dill Beurre Blanc
- Broiled Orange Roughy in an Herbed Lemon Butter Sauce
- Grilled Halibut with Roasted Peppers
- Cheese Filled Jumbo Pasta Shells with Grilled Vegetables and Marinara Sauce
- Cheese Tortellini with Pesto Alfredo Sauce with Tomatoes and Pine Nuts
- Pork Tenderloin Medallions with Sautéed Apples and a Maple Dijon Glaze
- Veal Scaloppini "Florentine", Lightly Egg Battered with Baby Spinach
- Medallions of Beef Tenderloin* with Mushrooms in a Bordelaise Sauce
- Italian Sausage with Sliced Onions & Peppers

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may bear a higher risk if these foods are consumed raw or undercooked.

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PAGE 2

Potato, Rice & Pasta Choice of One

- Oven Roasted Baby Red Potatoes
- Whipped Potatoes
- Petite Boiled Potatoes with Fresh Parsley in a Butter Sauce
- Au Gratin Style Potatoes
- Scalloped Potatoes
- Potato Crisp (Potato Pouch)
- Long Grain Wild Rice
- Rice Pilaf
- Jasmine Saffron Rice
- Ziti Pasta
- Rotelle Pasta

Vegetables Choice of One

- Green Beans
- Greens Beans Amandine or Provencal
- Broccoli with Mornay Sauce or Hollandaise Sauce
- Steamed Broccoli
- Asparagus Au Beurre - Add \$1.00 per person
- Peas & Mushrooms
- Baby Carrots - Add \$1.00 per person
- Glazed Carrots
- Squash Medley
- Corn on the Cob
- Sautéed Spinach with Bits of Onions & Ham
- Sauteed Spinach
- Creamed Spinach
- Vegetable du Jour

Each table is preset with Freshly Baked Bread, Warm Rolls and Butter

Desserts

Assorted Mini Dessert Display

Beverages

Coffee, Regular & Decaf, Hot & Iced Tea & Milk

Minimum guarantee of 50 guests. \$3.00++ per person surcharge will be added with a guarantee of 40-49 guests. Guarantee cannot fall below 40 guests on a Buffet Package

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