



BUFFET MENUS

Please Select:

Two Chilled Salads, Two Entrees, One Vegetable, One Starch, Two Desserts

Chilled Salads

Classic Potato Salad
Grilled Vegetable and Pasta Salad
Orzo, Feta and Spinach Salad
Tomato, Thai Basil and Fresh Mozzarella Salad
Traditional House Salad
Antipasto Salad
Classic Caesar

Vegetable Selections

Green Beans Almandine
Honey Tarragon Carrots
Fresh Vegetable Medley
Assorted Grilled Vegetables
Steamed Asparagus

Starch Selections

Whipped Potatoes
Roasted Potatoes with Garlic and Herbs
Pasta with Plum Tomato Sauce
Rice Pilaf
Manicotti Florentine
Macaroni and Cheese



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Buffet One Entrée Selections

Grilled Chicken Marsala
Chicken Parmesan
Lemon Pepper Tilapia
Beef and Vegetable Stir Fry
Herb and Garlic Crusted London Broil
Eggplant Napoleon
Dijon and Thyme Pork Loin

Buffet One Dessert Selections

Strawberry Shortcake
Fresh Fruit
Old Fashioned Triple Chocolate Cake
Classic Cheese Cake
Assorted Cookies

Buffet Two Entrée Selections

Salmon Bruschetta
Veal Picatta
Portabella and Spinach Melt
Sliced Prime Rib
Chicken Stuffed with Roasted Peppers
Teriyaki Chicken and Cashews
Crab Ravioli with Sherry Cream

Buffet Two Dessert Selections

Fresh Fruit
Chocolate Raspberry Cake
Fresh Fruit Tart
Mango Shortcake
Assorted Cookies



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Buffet Three Entrée Selections

Chicken Saltimbocca
Chicken Atlantis
Homemade Crab-cakes
Herb and Garlic Crusted Tenderloin
Pan Seared Ahi Tuna
Tempura Vegetables
Veal Francaise

Buffet Three Dessert Selections

Crème Brule
Banana Cream Pie
Molten Chocolate Cake
Fresh Fruit
Assorted Cookies

Buffet One

\$23.95 per Guest

Buffet Two

\$31.95 per Guest

Buffet Three

\$36.95 per Guest

Prices are based on a 25 guest minimum and do not include sales tax
Servers, Chefs and Bartenders are available upon request