



## Buffet Luncheon or Dinner

50 person adult minimum guarantee

### Passed Hot Hors D'Oeuvres

Choose 5 passed Hors D'Oeuvres from Add-Ons Menu

Choice of:

Mixed Green Salad –or– Traditional Caesar Salad

### Hot Chafing Dishes (choose four):

Penne a la Vodka	Striped Bass Provençale
Baked Ziti Siciliana	artichoke hearts, tomato, olives, capers
ricotta, eggplant, tomatoes, basil	Mussels Marinara
Fusilli Primavera	Shrimp Scampi(+\$2)
Rigatoni al Forno	w/ rice pilaf
spinach, white beans, tomatoes, ricotta	Coconut Shrimp(+\$2)
Lasagna Bolognese	with mango salsa, coconut rice
Eggplant Rollatini	Seafood Cavatelli (+\$2)
w/ three cheeses	shrimp, scallops, calamari, lobster broth
Herb Roasted Chicken	Italian Sausage & Peppers
w/ herb & garlic	Sliced Pork Loin
Chicken Marsala	w/ whole grain mustard sauce
Chicken Francese	Sweet & Sour Pork
Chicken au Poivre	Beef & Broccoli Teriyaki
w/ black peppercorn sauce	w/ fried rice
Chicken Scapriella	Beef a la Deutsch
sausage, rosemary, lemon, peppers, potatoes	top sirloin, peppers, brandy, shallots
Grilled Atlantic Salmon	Sliced Sirloin(+\$2)
julienne vegetables, lemon dressing	w/ mushroom demi-glace

### Side Dishes (choose two):

Fresh Vegetable Medley	Herb Roasted Potatoes
Broccoli w/ Cheddar Cheese Sauce	Rice Pilaf
Green Bean Almondine	Buttered Egg Noodles
Zucchini & Yellow Squash Provençale	Roasted Garlic Mashed Potatoes

your above choices include:

Assorted breads & freshly baked dinner rolls  
Unlimited soft drinks, freshly brewed coffee, decaf and teas  
Custom Made Special Occasion Cake