



Buffet Package

50 person adult minimum guarantee

Passed 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

Baked Ziti

Fusilli

yellow roasted tomatoes, spinach

Rigatoni al Forno

spinach, white beans, tomatoes, ricotta

Lasagna Bolognese

Baked Manicotti

Herb Roasted Chicken

w/ herb & garlic

Chicken Marsala

mushroom, marsala wine sauce

Chicken Toscana

parmesan egg dipped, tomato beurre blanc

Lemon Chicken

chicken scallopini, lemon, capers

Chicken Parmesan

baked with marinara, mozzarella

Grilled Atlantic Salmon

julienne vegetables, lemon dressing

Branzino Provençale

artichoke hearts, tomato, olives, capers

Shrimp Scampi(+\$2)

w/ rice pilaf

Seafood Cavatelli (+\$2)

shrimp, scallops, calamari, lobster broth

Italian Sausage & Peppers

Southwest Style Pork Loin

tomatillo, chili, hominy w/ rice

Beef & Broccoli Teriyaki

w/ fried rice

Beef a la Deutsch

top sirloin, peppers, brandy, shallots

Side Dishes

(choose two)

Fresh Vegetable Medley

Broccoli w/ cheddar cheese sauce

Haricot Vert Almondine

Stir Fry Vegetables

Herb Roasted Marble Potatoes

Rice Pilaf

Buttered Egg Noodles

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