

# Dinner Buffet Selection



The following Buffets are served with your choice of Salad, One Starch, One Vegetable, and Fresh Dinner Rolls with Butter.

	Number of Guests		
	25-150	151+	251+
<b>BBQ Brisket and BBQ Chicken.</b> <i>Tender Beef Brisket and seasoned Chicken smoked and barbecued in our homemade BBQ Sauce.</i>	14.50	14.00	13.50
<b>Roasted Turkey and Baked Ham...</b> <i>Succulent Young Turkey, oven roasted to perfection and Country Baked Ham. Served with Sage Dressing and Cranberry Sauce.</i>	14.50	14.00	13.50
<b>Beef Sirloin Tips and Chicken Lemonata...</b> <i>Delicate Sirloin tips simmered in Mushroom Gravy and boneless Chicken Breast dipped in beaten egg grilled and covered in Lemon and White Wine Sauce.</i>	15.00	14.50	14.00
<b>Hawaiian Chicken and Orange Roughy...</b> <i>A Marinated Broiled Breast of Chicken smothered in an Orange Glaze Sauce, and Baked Orange Roughy, served with fresh lemon.</i>	15.50	15.00	14.50
<b>Chicken Broil Florentine and Pasta Primavera...</b> <i>Tender Boneless Breast of Chicken stuffed with Crab, Shrimp, Spinach and Garlic topped with White Wine Sauce served with Mostaccioli tossed with fresh Vegetables in olive oil and Garlic</i>	16.00	15.50	15.00
<b>Chicken Pomodori and Manicotti with Meatsauce...</b> <i>Tender Boneless Breast of Chicken, broiled and topped with fresh diced Tomato, garlic, basil and olive oil, served with manicotti topped with homemade meatsauce</i>	16.50	16.00	15.50
<b>Chicken Spiedini and Sautéed Pasta...</b> <i>Boneless Breast of Chicken that is breaded, skewered and broiled topped with Pomodori Sauce. Served with Rotini Spiral Pasta and Cheese Tortellini with Bay Shrimp, Spicy Sausage, Mushrooms and Olives in Basil, Tomato Garlic Sauce.</i>	18.00	17.50	17.00
<b>8 Ounce Kansas City Strip and Stuffed Pasta Shells...</b> <i>Choice Strip broiled to perfection and Jumbo Pasta Shells, stuffed, and covered with Rich Tomato Sauce.</i>	19.00	18.25	17.75
<b>Prime Rib Au Jus.</b> <i>(10 oz.) Tender choice Prime Rib Loin, roasted to perfection and chef carved to order.</i>	19.50	18.75	18.25

## Specialty Theme Buffets

<b>Baked Lasagna...</b> <i>Made with 3 cheeses, Served with Tossed Salad and Dinner Rolls</i>	11.00	10.50	10.00
<b>Lasagna and Baked Chicken...</b> <i>Served with Tossed Salad, Broccoli Normandy and Dinner Rolls</i>	13.00	12.25	11.75
<b>Lasagna and Cannelloni Florentine.</b> <i>Served with Tossed Salad, Antipasto Tray, and Dinner Rolls</i>	14.00	13.25	12.75
<b>Enchiladas and Tacos.</b> <i>Served with Spanish Rice, Refried Beans, Nachos Rancheros and Salsa</i>	14.00	13.25	12.75
<b>Whole Roasted Hog...</b> <i>(Minimum of 75 Guests) Corn on the Cob, Wild Rice, Tossed Salad, Mini Chicken Kabobs, Shrimp Pasta Salad and Dinner Rolls</i>	17.00	16.25	15.75

# Dinner Buffet Selections



## Side Dishes

### VEGETABLES

Green Beans Almondine  
Buttered Corn  
Broccoli Normandy  
Buttered Peas and Carrots  
Baked Beans  
Corn on the Cob  
Fresh Asparagus Spears\*  
Green Bean Casserole  
Buttered Broccoli Spears  
Baby Carrots with Herb Butter Sauce

### STARCHES

Au Gratin Potatoes  
Twice Baked Potatoes  
Wild Rice  
Cheese Potato Casserole  
Scalloped Potatoes  
Parsley New Potatoes  
Baked Potatoes with Sour Cream  
Rice Pilaf  
Whipped potatoes with Gravy  
Candied Sweet Potatoes  
Broccoli Rice  
Pasta Primavera  
Pesto Potatoes  
Roasted Garlic Potatoes  
Potatoes Romano

### SALADS

Tossed Salad  
Romaine Caesar Salad \*  
Spinach Salad \*  
Signature Pasta Salad  
Shrimp Pasta Salad \*  
Potato Salad  
Macaroni Salad  
Creamy Cole Slaw  
Ambrosia Salad  
Fresh Fruit Salad

### OPTIONAL ENTREES

Barbecued Ribs  
Baked or BBQ Chicken  
Hawaiian Chicken  
Pork Chops  
Chicken and Rice  
Manicotti with Meat Sauce  
Corned Beef with Cabbage  
Prime Rib \*  
Filet of Haddock  
Orange Roughy  
Chicken Cordon Bleu \*  
Pork Cutlet  
Seafood Cannelloni  
Italian Herbed Chicken  
Chicken Dijon \*

*\* May be subject to price adjustment*



# Luncheons



## LUNCHEONS BUFFETS

Baked Lasagna, Tossed Salad and Fresh Rolls	<b>10.00</b>
Vegetable Lasagna with White Sauce, Tossed Salad and Fresh Rolls	<b>10.00</b>
<i>Build your own Pasta Buffet...</i> Choice of Two of the following Pastas with Meatsauce or Meatballs: Spaghetti, Ravioli, Mostaccioli or Manicotti served with Tossed Salad and Fresh Rolls	<b>10.75</b>
Baked Lasagna and Cannelloni with White Wine Sauce served with Tossed Salad and Fresh Rolls	<b>11.25</b>
Deli Meat Trays, Sliced Cheese Trays, Fresh Vegetable Trays with Ranch Dip, Fresh Fruit Trays with Honey-lime Dip, Pasta Salad and Fresh Rolls	<b>11.00</b>
Grilled Hamburgers and Hot Dogs, Sliced Cheese Tray, Complete Relish Tray, Potato Salad, Assorted Chips and a Watermelon Basket filled with assorted Fruit	<b>11.50</b>
Baked Lasagna and Baked Chicken served with Tossed Salad, Broccoli Normandy and Fresh Rolls	<b>12.25</b>
B-B-Q Beef and BBQ Chicken served with Tossed Salad Scalloped Potatoes, Broccoli Normandy and Fresh Rolls	<b>12.50</b>
Chicken Lemonata served with Broccoli Normandy, Au gratin Potatoes, Tossed Salad and Fresh Rolls	<b>13.25</b>



## AVAILABLE AS BOX LUNCHEONS OR ON TRAYS

Chicken Pasta Salad, Served with Fresh Italian Bread	<b>9.50</b>
Chicken Caesar Salad, Served with Fresh Italian Bread	<b>10.00</b>
Flaky Butter Croissant stuffed with your choice of Tuna Salad, Ham Salad, or Chicken Salad, accompanied by Fresh Fruit, Pasta Salad and Assorted Dessert Bars.	<b>9.00</b>
Sliced Roast Beef, Ham or Turkey served on Fresh Butter Croissants accompanied with Pasta Salad, Fresh Fruit and Assorted Dessert Bars	<b>9.00</b>

**Substitutions for any of the above menus are available upon request**



# Custom Designed Food Displays



## Fresh Vegetable Array

\$2.25 per person

Garden fresh vegetables surrounded by an elegant selection of whole vegetables.

## Cheese Extravaganza

\$2.25 per person

A beautiful backdrop of whole cheese blocks accented with a variety of cubed cheeses.

## Fresh Fruit Medley

\$2.25 per person

An elaborate variety of sliced seasonal fruits embellished by grapes, whole pineapples & melons.

# Hors D' Oeuvres



COLD

	<i>Prices Per Person</i>
<b>Finger Sandwiches on Mini Croissants</b> Small Croissants stuffed with ham salad and chicken salad.	<b>2.25</b>
<b>Shrimp Tartlets</b> Petite pastry boats filled with herbed cream cheese, topped with bay shrimp.	<b>2.75</b>
<b>Cocktail Shrimp</b> Jumbo peeled and deveined, chilled and served with a tangy cocktail sauce.	<b>4.75</b>
<b>Carved Watermelon Basket</b> Fresh watermelon carved into beautiful basket and filled with an assortment of fresh fruit. (Minimum of 35 guests)	<b>2.00</b>
<b>Silver Dollar Sandwiches</b> Miniature sandwiches of fresh sliced ham, turkey and roast beef, prepared on fresh egg rolls.	<b>2.75</b>
Also available on <b>Mini Croissants</b>	
<b>Chocolate Dipped Strawberries</b> Red ripe California Strawberries dipped in your choice of white or dark chocolate and cooled.	<b>3.00</b>
<b>Seven Layer Mexican Dip</b> Layer after layer of refried beans, salsa, cheddar cheese, diced tomato, black olives, guacamole, and sour cream. Served with chips.(Minimum of 50)	<b>2.75</b>
<b>Spinach Dip in Pumpnickel Loaf</b> Fresh spinach, sour cream and vegetables blended and served in a pumpnickel bread bowl. (Minimum of 40)	<b>1.75</b>
<b>Cheese Ball</b> Soft, spreadable cheese formed into a half sphere, topped with chopped nuts and served with assorted crackers. (Min. of 50)	<b>1.50</b>
<b>Chocolate Dipped Strawberry Display</b> A complete arrangement of red ripe California strawberries beautifully displayed and hand dipped to order in white chocolate.	<b>1.50</b>
	<b>4.25</b>



# Hot D' Ouvres



## HOT

	<i>Prices Per Person</i>
<b>Artichoke Dip</b> Our own Artichoke Dip served warm with either Tortilla Chips or Cubed Italian Bread	<b>1.75</b>
<b>Stuffed Pasta Shells</b> Ricotta Cheese stuffed Pasta Shells served with either a White Wine or our homemade Spaghetti Sauce	<b>2.50</b>
<b>Cannelloni Florentine</b> Ground Veal and Spinach wrapped in a Pasta Crape and covered in a White Wine Sauce	<b>3.25</b>
<b>Chicken Spiedini</b> Boneless breast of chicken, lightly breaded, skewered and broiled, topped with diced tomatoes, garlic, basil and olive oil.	<b>2.25</b>
<b>Chicken Drummets</b> Tender Drummets with your choice of style. Breaded and deep-fried or marinated and sautéed in hot sauce.	<b>2.25</b>
<b>Cocktail Meatballs</b> Delectable homemade meatballs served in a rich marinara sauce.	<b>2.25</b>
<b>Sweet and Sour Egg Rolls</b> Tender veggie filled egg rolls, served with a tangy sweet and sour sauce.	<b>2.50</b>
<b>Toasted Ravioli</b> Pillows of pasta filled with seasoned beef or cheese, Breaded and fried golden brown. Served with a marinara sauce.	<b>2.50</b>
<b>Philadelphia Potatoes</b> Baby new potatoes, steamed and stuffed with a delicious blend of herbed Philadelphia cream cheese.	<b>2.75</b>
<b>Miniature Quiche</b> Delicate egg and cheese filled pastries blended with an assortment of bacon, spinach, broccoli and shrimp.	<b>2.50</b>
<b>Beef Kabobs</b> Cubes of beef tenderloin skewered with fresh vegetables, marinated, then broiled to perfection.	<b>3.25</b>
<b>Spanakopita</b> A delicious combination of fresh spinach, onions and cheese, wrapped in Greek phyllo pasta.	<b>2.25</b>
<b>Miniature Pizza Italiano</b> Mini "deep dish" pizza topped with spicy Italian sausage and Mozzarella cheese.	<b>2.50</b>
<b>Mushrooms Italiano</b> Jumbo mushroom caps, steamed and filled with spicy Italian sausage.	<b>2.75</b>
<b>Barbecued Ribs</b> Delicate pork riblets, steamed and baked with spicy barbecue sauce.	<b>2.75</b>
<b>Spinach Balls</b> Fresh spinach, Romano cheese and seasoned bread crumbs rolled cocktail size.	<b>2.25</b>

## HOT CONTINUED

<b>Cocktail Smokies</b> Cocktail franks, broiled and served in spicy barbecue sauce.	<b>2.00</b>
<b>Crab and Shrimp Stuffed Mushrooms</b> Fresh jumbo mushroom caps stuffed with tender Alaskan crab, bay shrimp and spinach and blended with red pepper, white wine, herbs and spices.	<b>2.75</b>
<b>Chicken Lemonata</b> Bite-size pieces of boneless chicken breast, dipped in beaten egg, grilled and topped with a White Wine Sauce and Lemon.	<b>2.75</b>



A Perfect Addition To Any Hors D'oeuvre Buffet

### BARON OF BEEF

Tender steam ship round, Chef carved to order and served with fresh Rolls and condiments.

**\$ 5.00 PER PERSON**

*(Minimum of 50 Guests)*

### PRIME RIB AU JUS

Lean cut Prime Rib; Chef carved to order and served with fresh Rolls and condiments.

**\$ 7.50 PER PERSON**

*(Minimum of 50 Guests)*

**Price Per Person is based on a minimum of 5 Hors D'oeuvres selections.**



# Suggested Assortments



<p style="text-align: center;"><b>Assortment #1</b></p> <ul style="list-style-type: none"> <li>• Crab and Shrimp Stuffed Mushrooms</li> <li>• Cocktail Meatballs</li> <li>• Ham and Chicken Salad stuffed Mini Croissants</li> <li>• Fresh Pasta Salad</li> <li>• Fresh Vegetable Trays with a Ranch Dip</li> </ul> <p style="text-align: center;"><b>\$9.50</b> Per Person</p>	<p style="text-align: center;"><b>Assortment #2</b></p> <ul style="list-style-type: none"> <li>• Ham, Beef and Turkey Silver Dollar Sandwiches on assorted Cocktail Rolls with Condiments</li> <li>• Sliced Cheese Trays with Club Crackers</li> <li>• Breaded Chicken Drumsticks</li> <li>• Mini Pizza Italiano</li> <li>• Fresh Vegetable Trays with a Ranch Dip</li> <li>• Fruit Trays with a Honey-lime Dip</li> </ul> <p style="text-align: center;"><b>\$11.25</b> Per Person</p>
<p style="text-align: center;"><b>Assortment #3</b></p> <ul style="list-style-type: none"> <li>• Fresh Vegetable Display with a Ranch Dip</li> <li>• Display of Mixed Cubed Cheese</li> <li>• Ham and Chicken Salad stuffed Mini Croissants</li> <li>• Cheese Ball with Crackers</li> <li>• Crab and Shrimp Stuffed Mushrooms</li> <li>• Bite Sized Chicken Lemonata in a White Wine and Lemon Sauce</li> <li>• Fruit Filled Carved Watermelon Basket</li> </ul> <p style="text-align: center;"><b>\$15.00</b> Per Person</p>	<p style="text-align: center;"><b>Assortment #4</b></p> <ul style="list-style-type: none"> <li>• Sauté Pasta Station Tri-colored Rotini Spiral Pasta and Cheese Filled Tortellini with Strips of Marinated Chicken tossed with Fresh Garlic, Tomatoes, Mushrooms, Black Olives and Olive Oil.</li> <li>• Italian Sausage Stuffed Mushrooms</li> <li>• Marinated Skewered Beef Kabobs</li> <li>• Bite Size Miniature Quiche</li> <li>• Fresh Vegetable Display with a Ranch Dip</li> <li>• Display of Mixed Cubed Cheeses</li> </ul> <p style="text-align: center;"><i>(Includes One Sauté Chef)</i></p> <p style="text-align: center;"><b>\$15.50</b> Per Person</p>



# Suggested Assortments



## Assortment #5

- Fresh Vegetable Display with a Ranch Dip
- Display of Assorted Cubed Cheeses
- Sliced Roasted Sirloin of Beef with Cocktail Rolls and Condiments
- Breaded and Skewered Chicken Spiedini with a Sweet Basil Pomodori Sauce
- Crab and Shrimp Stuffed Mushrooms
- Miniature Sweet and Sour Egg Rolls
  - White Chocolate Dipped Strawberries

**\$19.00** Per Person

## Assortment #6

- Chef Carved Prime Rib Au Jus with Fresh Rolls & Horseradish
- Marinated Chicken Breast served in a Hawaiian Orange Glaze Sauce
- Ricotta Cheese Stuffed Pasta Shells in an Spaghetti Sauce with Melted Cheese
- Crab and Shrimp Stuffed Mushrooms
- Fresh Vegetable Display with a Ranch Dip
- Warm Artichoke Dip with Cubed Italian Bread  
*(Includes One Chef Carver)*

**\$20.00** Per Person

## Assortment #7

- Chef Carved Baron of Beef and Turkey with Assorted Rolls and Condiments
- Breaded Chicken Parmigiana in an Spaghetti Sauce and Melted Cheese
- Ricotta Cheese Stuffed Pasta Shells in a White Wine and Lemon Sauce
- Greek Phyllo Spanakopita
- Sausage Stuffed Mushrooms
- Shrimp and Cream Cheese Pasts Boats
- Fresh Vegetable Display with a Ranch Dip
- Spinach Dip in a Pumpernickel Bread Bowl  
*(Includes One Chef Carver)*

**\$21.00** Per Person

## Assortment #8

- Jumbo Shrimp Cocktail
- Breaded and Skewered Chicken Spiedini with a Sweet Basil Pomodori Sauce
- Sliced Roast Sirloin of Beef in Au Jus with Horseradish, Fresh Rolls and Condiments
- Ground Veal and Spinach Cannelloni Wraps with a White Wine and Lemon Sauce
- Fresh Vegetable Display with a Ranch Dip
- Assorted Fruit Display with a Honey-lime Dip
- Three Dip Sampler
  - Spinach Dip in a Pumpernickel Bread Bowl
  - Seven Layer Mexican Dip with Tortilla Chips
  - Warm Artichoke Dip with Cubed Bread
- White Chocolate Dipped Strawberries

**\$25.75** Per Person





## DESSERTS

***Our Featured Dessert***  
***Homemade Italian Rum Cake \$1.25 per person***

Your choice of:  
*Fudge Brownies, Fruit Pie*  
*Fruit Cobbler, Pumpkin Pie, Chocolate Cake*  
*or Assorted Gourmet Cookies*  
**\$2.25**

Per Person when served with Buffet

Your choice of:  
*Cherry Cheesecake, Pecan Pie*  
*Italian Cannoli, Cherries Jubilee or Bread Pudding*  
**\$3.50**

Per Person when served with Buffet

***For multiple desserts add 1.00 for each additional dessert to above prices***

## BEVERAGES

*Coffee, Iced Tea*  
*Fruit Punch, Lemonade*  
**\$1.25** Per Person for 1 Beverage

**\$1.00** Per Person for Additional Beverage

**\*\* Per Gallon Beverage Prices Available for Groups of 100 or more,  
each Gallon Serves Approximately 25 Guests.**

*Coffee, Iced Tea*  
*Fruit Punch, Lemonade*  
**\$14.00 per gallon**

## SODA

**\$1.50**  
Per Can

## BOTTLED WATER

**BOTTLED WATER (16 OZ).....\$2.00 per bottle**

## PUNCH

*Fruit Punch*  
**\$14.00 Per Gallon**  
*Sherbet Punch in Your Choice of Flavor*  
**\$18.00 Per Gallon**

Each gallon serves 25 guests

