

Dinner Buffet - (Minimum of 75 People)

Includes choice of two or three entree selections, salads, appropriate starch & vegetable, dessert, beverages and rolls & butter

Poultry

*Parmesan Encrusted Chicken
Chicken Francaise
Orange Chicken Piccata*

*Orange and Balsamic Glazed Chicken
Baked Pesto Chicken
Chicken Marsala*

Meat

*Pork Loin Normandy
Vegetable and Beef Shish Kebob
Sliced New York Strip Loin*

*Beef Tips Stir Fry
Beef Stroganoff
Veal Parmesan*

Pasta

*Fusilli with Vodka Sauce
Rigatoni Marinara*

*Spaghetti and Meatballs
Lasagna Bolognese*

Penne with Zullo Sauce

Seafood

*Zests of Citrus Encrusted Fillet of Sole
Shrimp Scampi
Salmon Dijonnaise*

*Creole Crabcakes
Fillet of Sole Piccata
Lobster Encrusted Tilapia*

Salads: (Choice of 2)

*Cheese Tortellini with Cherry Tomatoes, Corn & Basil Tossed with Lemon Parsley Dressing
Israeli Couscous Salad with Fresh Vegetables
Napa Cabbage Cole Slaw with Cilantro Dressing
Traditional Greek Salad ~Mixed Garden~ Caesar Salad
Thai Noodle Salad with Capellini Pasta and Assorted Vegetables in a Spicy Peanut Dressing*

Desserts: (Choice of 1)

*Chocolate S'mores Ice Cream Sundae
Apple Pie
Cookies & Cream Ice Cream Sundae
Lemon Sorbet with Frosted Grapes
Large Cannoli*

*Warmed Brownie ala Mode
Strawberry Shortcake
Chocolate Eclair
Lemon Pie
Cream Puff*

Chocolate Fudge Cake

Station - (Chef fees will apply)

*Pasta Station \$5.00
Oriental Chicken Stir Fry \$5.00
Carved Roast Tenderloin of Beef \$9.00*

Two Entrees \$27.00
Three Entrees \$32.00
Additional Entrée \$5.00

6% tax & 20% gratuity or waitress fee will apply to prices.

Chef fee \$75.00 plus 6% tax (for stations only)
Each chef serves approximately 50 people. Prices subject to change.

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