

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

Poultry

Parmesan Cheese Encrusted Chicken ~ Shiitake Mushroom Encrusted Chicken
Tarragon Chicken ~ Lemon Chicken ~ Chicken Marsala

Meat

Maple & Mustard Roasted Pork Loin ~ Bourbon Marinated Brisket ~ Yankee Pot Roast
Sliced New York Strip Loin ~ Sausage and Peppers

Pasta

Fusilli with Vodka Sauce ~ Rigatoni Marinara ~ Penne with Zullo Sauce
Spaghetti and Meatballs ~ Lasagna Bolognese

Seafood

Zests of Citrus Encrusted Fillet of Sole ~ Shrimp Scampi ~ Broiled Salmon with Creamy Pesto Sauce
Flounder Stuffed with Crabmeat ~ Seafood Newburg ~ Lobster Encrusted Tilapia
Shrimp and Shiitake Mushroom Stir Fry

Salads: (Choice of 2)

Quinoa, Avocado, Corn and Tomato Vinaigrette
Fusilli, Asparagus, Sundried Tomatoes and Peas in a Parmesan Dressing
Sliced Strawberry Salad with Poppyseed Dressing *(Seasonal)*
Tortellini, Carrots, Roasted Red Peppers and Green Beans in a Parmesan Dressing
Traditional Greek Salad ~ Mixed Garden Salad ~ Caesar Salad

Desserts: (Choice of 1)

Vanilla "Brownie Bite" Sundae ~ Apple Pie ~ Cookies & Cream Ice Cream Sundae
Coffee and Donuts Ice Cream Sandwich ~ Coneoli ~ Grilled Pound Cake with Chocolate Glaze
Chocolate Éclair ~ Cream Puff ~ Strawberries-n- Biscuit *(Spring/Summer)*
Caramel Apple-n-Biscuit *(Fall/Winter)*

Station: (Chef fees will apply)

Pasta - \$6.00 ~ Carved Roast Tenderloin of Beef - \$9.00

Two Entrées \$28.95

Three Entrées \$33.95

Additional Entrées \$ 5.95

**6% Tax & 20% service charge or waitress fees will apply to prices.
Chef fee \$75.00 plus 6% tax (for stations only)
Each chef serves approximately 50 people. Prices subject to change.**