

Banquet Buffet Menu

(Choice of Two Salads)

Mixed Garden Greens with Cucumbers, Carrots, Tomatoes and Mushrooms with Choice of Honey Mustard, Thousand Island, Ranch, Raspberry or Balsamic Vinaigrette Dressings

Caesar Salad- Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese and Croutons Topped with Roasted Red Peppers and Olives

Spinach Salad with Grapes, Mushrooms and Honey Mustard Dressing

Sliced Cucumber and Tomato Salad

(Choice of Three Entrees)

Penne Pasta Primavera – Choice of Marinara, Tomato Blush or Olio

Agnolotti- ½ Moon Ravioli in an Aurora Sauce

Chicken Marsala with Fresh Mushrooms

Chicken Limone in a Lemon and White Wine Sauce

Chicken Parmigiana

Chicken Romano with Asparagus and Artichoke Hearts In a Lemon Butter Sauce

Beef Stir Fry – Tender Beef Tips with Oriental Vegetables

Beef Tenderloin Tips in a Burgundy Wine Sauce served over Dutch Noodles

Pistachio Crusted Tilapia with Marinara Sauce

Flounder Florentine in a Seafood Veloute

Roasted Sliced Pork Loin in a Port Wine Cherry Demi

Carving Station- *Choice of Turkey Breast, Top Round or Carved Ham*

Served with Appropriate Condiments - \$3.95 Per Person

Above accompanied by Chef's selection of:

Potato, Rice Pilaf and Vegetable Medley, Fresh Rolls and Butter

Served Dessert

(Choice of One)

French Vanilla Ice Cream or Raspberry Sorbet with a Fresh Fruit Salsa

Warmed Apple Turnover with Vanilla Sauce

Vanilla Ice Cream Crepe with Choice of Sauce

Choice of Chocolate, Vanilla or Strawberry Mousse

Dessert Buffet of Assorted Miniature Pastries and Fresh Fruit

\$3.95 Per Person Plus 6% Tax and 20% Service Charge

Coffee, Tea, Decaffeinated Coffee and Tea

\$29.95 per person

Plus 6% Tax and 20% Service Charge

(Minimum of 75 people)

Maitre D': \$_____

Coat Room: \$_____