



INCLUSIVE BUFFET PACKAGES

MINIMUM 20 GUESTS

ALL PACKAGES INCLUDE THE FOLLOWING:

- YOUR CHOICE OF SALAD AND VEGETABLE
 - ASSORTED DINNER ROLLS & BUTTER
 - DISPOSABLE CHAFER KITS WITH STERNO
 - DISPOSABLE PLATES, NAPKINS AND CUTLERY

JESSICA'S CHOICE

THINLY SLICED ROAST EYE ROUND
LIGHT BROWN GRAVY WITH HORSERADISH ON SIDE

CHICKEN PICCATA
LIGHTLY SEASONED, LEMON BUTTER SAUCE, LEMON ZEST, CAPERS

STUFFED SHELLS
MARINARA, RICOTTA, MOZZARELLA

EMILY'S CHOICE

CHOOSE 2 PROTEINS:

SLICED ROASTED TURKEY WITH HOMEMADE GRAVY

SLICED PIT HAM
HONEY MAPLE GLAZE

THINLY SLICED ROAST EYE ROUND
LIGHT BROWN GRAVY WITH HORSERADISH ON SID

TRADITIONAL BREAD STUFFING

GARLIC MASHED POTATOES

JAKE'S CHOICE

TERIYAKI GLAZED SALMON
HOUSE PINEAPPLE SALSA

STUFFED PORK TENDERLOIN
PROSCIUTTO, SHARP PROVOLONE, ROASTED PEPPERS

VEGETABLE LASAGNA
GARLIC BECHAMEL

RUSS' CHOICE

CHICKEN SALTIMBOCCA
PROSCIUTTO, BEEFSTEAK TOMATO, SHARP PROVOLONE, SILKY SAGE CREAM SAUCE

SHRIMP SCAMPI
LEMON WINE SAUCE, PENNE

OVEN ROASTED POTATOES

JASON'S CHOICE

BREADED CHICKEN PARMESAN
HAND BREADED, MARINARA, MOZZARELLA

PHILLY ITALIAN PORK
HOUSE SEASONINGS, BROCCOLI RABE

BAKED ZITI
RICOTTA, MOZZARELLA

MARY LYNN'S CHOICE

CHICKEN MARSALA OVER LONG GRAIN HERB RICE
LIGHTLY BREADED, SAUTEED ASSORTED MUSHROOMS, HEARTY MARSALA SAUCE

MEATBALLS IN MARINARA

CHEESE TORTELLINI
VODKA SAUCE

STEVE'S CHOICE

SLICED BEEF TENDERLOIN
WITH BRANDY DEMI-GLACE, ROASTED PEPPERS, SAUTEED ONIONS

JUMBO LUMP CRAB CAKES
COCKTAIL AND TARTAR SAUCES

GARLIC MASHED POTATOES

CHOICE OF 1 SALAD:

GARDEN SALAD
FRESH VEGETABLES, BALSAMIC, RANCH

CLASSIC CAESAR SALAD
ROMAINE, SHREDDED PARMESAN, HOUSE-MADE CROUTONS

CANDIED WALNUT SPRING MIX
CHERRY TOMATOES, CRUMBLed BLEU CHEESE, DRIED CRANBERRIES, RASPBERRY VINAIGRETTE

AUTUMN SPRING MIX
CANDIED PECANS, FETA, APPLES, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

BERRY ALMOND SPRING MIX
ROASTED SLICED ALMONDS, FETA, BLUEBERRIES, STRAWBERRIES, CARROTS PURPLE CABBAGE,
HOUSE-MADE CROUTONS, RASPBERRY VINAIGRETTE

CHOICE OF 1 VEGETABLE:

ROASTED VEGETABLES IN OLIVE OIL
WHOLE GREEN BEANS (WITH FRESH GARLIC, ALMONDS, OR ITALIAN STYLE)
GREEN BEAN MEDLEY (*GREEN BEANS, BABY CARROTS*)
BROCCOLI NORMANDY (*BROCCOLI, CAULIFLOWER, BABY CARROTS*)
ROASTED BROCCOLI
ROASTED ASPARAGUS

ADDITIONS:

DELIVERY AND SETUP

PROFESSIONAL WAITSTAFF — 4 HOUR MINIMUM

PROFESSIONAL BARTENDER — 4 HOUR MINIMUM

HOT AND COLD BEVERAGE STATIONS

HOT AND COLD APPETIZERS (*SEE CLASSIC MENU*)

ASSORTED DESSERTS (*SEE CLASSIC MENU*)

TENTS, TABLES, LINENS, PLATES, AND GLASSWARE

INSULATED FOOD CARRIER RENTAL

