

# Buffet Menu

*Minimum of 60 people*

*40.95 Per Person*

## *Salads (Choice of Two)*

Potato | Pasta | Tossed Greens | Italian Green Bean | Caesar

## *Hot Entrees (Choice of Three)*

*Station Attendant Fee \$100.00*

Roast Beef Au Jus | Honey Baked Ham | Pepper Steak Over Rice | Sausage & Peppers | Sliced Roast Pork  
Flounder Stuffed with Crabmeat | Shrimp Scampi Over Rice | Eggplant Parmigiana | Veal Scallopine  
Honey-Dijon Chicken | Chicken Marsala | Chicken Sicilian | Chicken Parmigiana

## *Pasta (Choice of One)*

*Station Attendant Fee \$100.00*

Rigatoni Bolognese | Orecchiette Romano (\$3 Extra Per Person) | Penne ala Vodka (\$3 Extra Per Person) | Stuffed Shells  
Stuffed Rigatoni | Penne Marinara

## *Vegetable (Choice of Two)*

Mixed Roasted Potatoes | Green Bean Almondine | Julienne Vegetable Medley

*Assorted Condiments*

*Chef's Choice*

## *Sweet Table (Assortment of Desserts)*

Rice Pudding | Chocolate Mousse | New York Style Cheesecake | Assorted Italian Pastry

## *Carving Station (Choice of Two)*

*Additional \$15pp*

*Station Attendant Fee \$100.00*

Honey Baked Ham | Roast Loin of Pork | Top Round | Filet (+\$15PP)

## *Soda Package +\$5.00/Person*

Coffee & Tea

Assorted Dinner Rolls & Butter

No alcohol or food products from outside the restaurant are permitted because of health department restrictions. Please add 8% tax, 20% service charge (\$80 minimum) & 5% Facility Fee to above prices.

UPDATED 03/2023