

Buffet Menu

Appetizers: Choice of Three

Hot Hors d'oeuvres

Stuffed Mushroom Caps	Toasted pizza bread
Swedish or Barbequed Meatballs	Cheese Quesadillas
Cocktail franks or pig in a blanket	Lumpia
Teriyaki Chicken Brochettes	Potstickers
Puff pastry	Cajun chicken bites
Barbequed Italian Sausages	

Cold Hors d'oeuvres

- Fruit Platter
- Focaccia Bread
- Cheese Platter with assorted crackers
- Vegetable Platter
- Jumbo Shrimp
- Bruschetta with Crostini

Salads: Choice of Two

- Tossed Green Salad with Vinaigrette
- Caesar Salad
- Romaine, Mandarin Oranges, toasted almonds, red onions and crumbled bleu cheese served with Champagne vinaigrette
- Spinach leaves served with caramelized pecans, red onions, bacon, bleu cheese and cranraisins
- Fruit Platter
- Potato Salad
- Pesto Pasta Salad
- Orzo Salad
- Waldorf salad

Entrées: Choice of Two

- Chicken Breast stuffed with sundried tomatoes, spinach, walnuts, and feta cheese
- Chicken Picatta
- Chicken Marsala
- Chicken Monterey
- Italian Seasoned Roasted Chicken Breast
- Tri-tip of Beef served with Parslied Potatoes
- Teriyaki Chicken (thigh meat)
- Stuffed Pork Tenderloin served with mashed potatoes
- Meat or Vegetarian Lasagna
- Spiral sliced baked ham served with Potatoes Au Gratin
- Grilled Salmon Fillet served with Rice Pilaf
- Prime Rib of Beef Au Jus served with Potatoes

Vegetarian Entrées: Stuffed Peppers, Eggplant Parmesan, or Pasta Primavera.

Add \$5.00 per person for Prime Rib and \$2.00 per person for Salmon.

Dinner includes rolls, linens, napkins, flatware, china, water glasses and pitchers and a coffee station of regular coffee and hot water.

***Please contact us for pricing. We cannot accurately display prices until other details such as location and length of event are discussed. ***

