

# *Elegant Dinner Buffet*

Buffet Includes Garden Vegetable Blend, Relish Tray,  
Mediterranean Pasta Salad, Baby Red Potato Salad, Fresh Rolls And Butter,  
Freshly Brewed Coffee & Tea, Choice Of Dessert

## **Soup or Salad**

*(Please Choose One - Served Individually)*

### **Traditional Caesar Salad**

**Fresh Garden Salad** – *Italian vinaigrette or balsamic vinaigrette*

**Poached Pear Salad** – *Romaine lettuce, red wine poached pear,  
crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

**Minestrone ~ Italian Wedding ~ Lemon Chicken Rice**

### **Pasta** *(Please Choose One)*

**Penne with Marinara** – *Topped with melted mozzarella cheese*

**Penne Alfredo** – *Mixed with spinach and roasted red pepper*

**Bow Tie Parmesan** – *Mushrooms, Tomatoes, Peas,*

*Caramelized Onions, & Garlic in Parmesan Cream Sauce*

**Penne Florina** – *Red pepper cream sauce with spinach*

**Chicken & Cheese Tortellini** – *Tossed with pesto Alfredo (+\$1.00 per person)*

### **Main Dish Choices**

**Chicken Souvlaki** – *Marinated Chicken Tenderloins - Our Specialty*

**Herb Roasted Chicken** – *Seasoned Chicken Pieces, Juicy and Tender*

**Grilled Boneless Chicken Thighs** – *Dry Rubbed and Brushed with our BBQ Sauce*

**Roasted Turkey Breast** – *Topped with Homemade Turkey Gravy*

**Chicken Marsala** – *Topped with Traditional Mushroom Marsala Sauce*

**Chicken Picatta** – *Topped with a Lemon-White Wine-Caper Sauce*

**Chicken Casino** – *Bacon and Bell Pepper Cream Sauce*

**Pineapple-Sweet Chili Chicken** – *Grilled, topped with pineapple-sweet chili sauce*

**Slow Cook Roast Beef** – *Thinly Sliced and Tender, Served in Au Jus*

**Italian Sausage with Pepper & Onions** – *Tossed with Marinara Sauce*

**Roast Loin of Pork** – *Prime Pork Topped with Homemade Pork Gravy*

**Cranberry Apple Pork** – *Prime pork Topped with a Cranberry-Apple Chutney*

**Vegetable Lasagna** – *Topped with Marinara or Alfredo Sauce*

**Baked Salmon** – *Cooked with Lemon, Wine and Butter (+\$1.50 per person)*

**Sliced Oven Roasted Prime Rib** (+\$3.00 per person)

*(Additional Carving Items Available)*

### **Potato** *(Please Choose One)*

**Baby Red Roasted Potatoes ~ Traditional Mashed Potatoes**

### **Dessert** *(Please Choose One)*

**Traditional Ice Cream Sundae**

**Traditional Rice Pudding with Whipped Cream**

**Warm Fudge Brownie with Vanilla Ice Cream** (+\$1.50 per person)

**Warm Chocolate Molten Cake** (+\$3.00 per person)

**NY Style Cheesecake with Strawberry Topping** (+\$2.00 per person)

**\$23.95 per person ~ Two Main Items**

**\$25.95 per person ~ Three Main Items**

# *Elegant Dinner Sit Down*

All Dinner Sit Downs Are Served With Fresh Rolls And Butter,  
Choice Of Dessert And Freshly Brewed Coffee & Tea.

## **Soup or Salad**

*(Please Choose One)*

**Fresh Garden Salad ~ Traditional Caesar Salad**

**Poached Pear Salad – Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+ \$1.00 per person)**

**Minestrone ~ Italian Wedding ~ Lemon Chicken Rice**

## **Entree**

Two Choices to Offer Your Guest From  
Our Sit Down Dinner Selections

## **Potato**

*(Please Choose One)*

Baby Red Roasted Potatoes ~ Traditional Mashed Potatoes  
Garlic Mashed Potatoes ~ Twice Baked Potatoes ~ Rice Pilaf

## **Vegetable**

*(Please Choose One)*

Sautéed Green Beans ~ Broccoli & Baby Carrots ~ Glazed Carrots

## **Dessert**

*(Please Choose One)*

Traditional Ice Cream Sundae  
Traditional Rice Pudding with Whipped Cream  
Warm Fudge Brownie with Vanilla Ice Cream (+\$1.50 per person)  
Warm Chocolate Molten Cake (+\$3.00 per person)  
NY Style Cheesecake with Strawberry Topping (+\$2.00 per person)

# Sit Down Dinner Selections

## Beef Selections

10 oz Prime Rib of Beef – Slow roasted & dipped in au jus.....	\$30.95
14 oz Prime Rib of Beef – Slow roasted & dipped in au jus.....	\$34.95
10 oz Angus N.Y. Strip Steak – 10oz cut seasoned with Montreal spices.....	\$35.95
Twin Filet Mignon – (2) 4 oz filet mignon topped with a classic Bordelaise sauce ...	\$39.95

## Chicken Selections

Chicken Marsala – Topped with a traditional mushroom marsala sauce.....	\$23.95
Chicken Piccata – Topped with a lemon caper wine sauce.....	\$23.95
Pineapple-Sweet Chili Chicken – Grilled, topped with pineapple-sweet chili sauce.....	\$23.95
Chicken Casino – Bacon and bell pepper cream sauce.....	\$23.95
Stuffed Chicken Breast – Bread stuffing & topped with chicken gravy.....	\$23.95
Chicken Cordon Bleu – Stuffed with ham & swiss, topped with chicken gravy .....	\$22.95
Chicken Souvlaki – Marinated chicken tenderloins served with our dill sauce .....	\$22.95

## Seafood Selections

Oven Roasted Salmon – Lobster-dill cream sauce .....	\$25.95
Salmon Provençal – White wine, lemon, tomato, olives, capers.....	\$25.95
Oven Baked Haddock – Topped with warm tomato bruschetta & spinach.....	\$22.95
Panko Crusted Tilapia – Sweet Lime Butter Sauce .....	\$22.95

## Other Selections

Roast Loin of Pork – Prime pork topped with homemade pork gravy.....	\$22.95
Cranberry Apple Pork – Prime pork topped with a cranberry-apple chutney.....	\$23.95
Vegetable Lasagna – Baked and topped with alfredo or marinara sauce .....	\$20.95
Vegetable Napoleon – Polenta cake, mushroom ragout, grilled vegetables.....	\$20.95

## Combination Platters

Surf & Turf – 5 oz. lobster tail & 6 oz. filet mignon.....	market price
Filet Mignon & Chicken Selection – 4 oz filet mignon & your choice of chicken marsala, piccata, casino or almond-Dijon.....	\$35.95
Filet Mignon & Shrimp Scampi – 4 oz filet mignon & 4 jumbo shrimp .....	\$37.95