

Formal Event Menu

Hand Passed Appetizers

HAND PASSED (Choose four) Sausage-Stuffed Mushroom Caps Assorted Mini Quiches Bay Scallops Wrapped in Bacon Pork Bao Bun Spana Kopita Vegetable or Seafood Stuffed Mushroom Caps \$7.50 per person

STATIONARY HOT ITEMS (Choose four)

Homemade Polish Kielbasa Stuffed Rigatoni Swedish Meatballs Barbecued Meatballs \$5.50 per person

SHRIMP COCKTAIL (market price per 100 pieces) Fresh Jumbo Shrimp served with our Homemade Cocktail Sauce

CHILLED HORS D'OUVRES (Choose three)

Assorted Imported and Domestic Cheeses served with Crisp Crackers Fresh Seasonal Fruit with Sweet Cream Dip Fresh Vegetables with Assorted Dipping Sauces Fresh Fruit Kabobs \$3.50 per person

All of the above are displayed on a cascading table tastefully decorated with baskets and fresh flowers.

Classic Buffet

ENTREES (Choose two)

STUFFED BREAST OF CHICKEN with Cranberry Sage Stuffing SLICED TENDERLOIN OF ANGUS BEEF with Red Wine Bordelaise Sauce (Additional charge) SLOW ROASTED STRIP LOIN OF ANGUS BEEF served with homemade Horseradish Cream Sauce ROASTED LEG OF SPRING LAMB with Minted Peppercorn Sauce HICKORY-SMOKED BLACK FOREST HAM with Clover Honey Mustard Sauce HICKORY-SMOKED LOIN OF PORK with White Wine Dijon Mustard Sauce BROILDED FILET OF PORK TENDERLOIN Marinated in Fresh Garlic and Herbs in Mushroom Wine Sauce UEGETARIAN LASAGNA PASTA LASAGNA ROLLETTE with Marinara Sauce NORTHERN SALMON FILET STUFFED FILET OF SOLE

VEGETABLES AND PASTA (Choose two)

Baked Stuffed Potato Baby Red Bliss Potatoes Maple Honey Glazed Baby Carrots Sautéed Seasonal Vegetables Tortellini Alfredo with Fresh peas and smoked ham Tuscan Pasta with Broccoli and Garlic

SALADS (Choose one)

Fresh Baby Green with Assorted Dressings Romaine Orange Almond Salad Italian Mixed Greens Apple Walnut Raspberry Salad

BEVERAGES

Tropical Fruit Punch served from our Flowing Fountain \$2.50 per person

THE CLASSIC BUFFET PACKAGE ALSO INCLUDES:

Assorted Freshly Baked Breads and Rolls, Imported Fresh-Brewed Coffee and International Teas Buffet Dessert Table featuring Fresh Baked European Pastries, Cookies, Cakes and Cheesecake

PRICING

The Classic Buffet is priced at \$37.95 per person + 20% Service Charge and 6.35% Sales Tax China, glassware and linen service at an additional charge. 25% of the total is due when the contract is signed. The balance will be paid in two installments

A Minimum Charge pertains to all orders under 100 people

Carving and Food Stations

THE ENTRÉE STATION (Choose two)

OVEN ROASTED BREAST OF TURKEY with Cranberry Chutney ROASTED TENDERLOIN OF ANUGUS BEEF with Wine and Horseradish Sauce ROASTED LEG OF SPRING LAMB with Minted Peppercorn Sauce HICKORY-SMOKED BLACK FOREST HAM with Coved Honey Mustard Sauce HICKORY-SMOKED LOIN OF PORK with White Wine Dijon Mustard Sauce

THE PASTA STATION (Choose two)

Tortilla & Broccoli Alfredo Penne Pasta with Fresh Basil, Garlic and Tomato Sauce Wild Mushroom Ravioli with Sherry Cream Sauce

THE VEGETABLE STATION (Choose Two)

Baby Red Bliss potatoes Maple Honey Glazed Baby carrots Green Beans Almondine Sautéed Seasonal Vegetables Steamed Fresh Broccoli Florets

THE SALAD STATION (Choose one)

Fresh Baby Greens with Assorted Dressings Caesar Salad with Traditional Dressing Spinach Salad with Bacon Vinaigrette Romaine Orange Almond Salad

BREAD STATION

Assorted Freshly Baked Breads and Rolls

THE BEVERAGE STATION

Tropical Fruit Punch served from our Flowing Fountain \$2.50 per person Imported fresh-brewed Coffee and International Teas

THE DESSERT STATION

Buffet Dessert Table featuring Fresh Baked European Pastries, Cookies, Cakes and Cheesecake

PRICING

Classic Stations Buffet \$39.99 per person + 20% Service Charge and 6.35% Sales Tax 25% of the total is due when the contract is signed. The balance will be paid in two installments

Prices are subject to change due to market fluctuations A Minimum Charge pertains to all orders under 100 people