

Buffet Package

Cocktail Hour

Cold Hors d'oeuvres (Fresh Fruit, Imported Cheese, Crudités & dip)

Appetizers

Fresh Melon & Imported Prosciutto

Fresh Tomato, Mozzarella, Basil & Roasted Red Peppers

Artichoke Hearts Vinaigrette

Salad

A delicate variety of freshly picked field greens, tossed in our house dressing (creamy herb)

Entrees (choice of 6)

Mussels Marinara

Fried Calamari

Eggplant Rollatini

Penne Ala Vodka

Penne Florentine

Chicken Marsala

Chicken Francaise

Paiella

Rosemary Pork Tenderloin

Sausage & Peppers

Norwegian Salmon (Lemon Butter or Dill Sauce)

Sauerbraten

Eggplant Parmesan

Jaeger Schnitzel

Seafood Fra Diavolo

Linguini and Clams (Red or White Clam Sauce)

Pasta Primavera

Sliced Sirloin

Chicken Fingers/Fries

Chateaubriand (additional \$7.00 per person)

Served with the chef's choice of fresh vegetables & Rosemary Roasted potatoes

Desserts

Dessert Table

Freshly brewed Coffee or Tea

Espresso & Cappuccino (additional \$5.95 per person)

w/Open Bar
(\$82.00)

w/Beer Wine & Soft Drinks
(\$69.50)

w/Soft Drink
(\$58.00)

Prices above represents total cost per person
20% Service Charge and Tax INCLUDED
Maitre D' additional \$100.00