



YOUR EVENT IS SPECIAL TO US TOO!

Create Your Own Hot Buffet

25—99 people \$24.95 per person / 100 or above \$23.95 per person

Our create your own buffet includes **2 entrée' selections, 2 sides / pasta's and 2 vegetables / potatoes (additional entrée's may be added for \$2.75 per person / sides for \$1.75 per person)**, delivery of all foods hot and ready to serve in stainless steel chafing dishes with stainless steel serving utensils, all required paper products and condiments.

Choice of One Freshly Prepared Salad

House Salad With Assorted Dressings

Fresh Tossed Classic Caesar Salad

Fall Harvest Salad w/ Mixed Field Greens, Apples, Pears, Craisins & Candied Pecans, Raspberry Vinaigrette

Sliced Fresh Baked Semolina Italian Bread w/ Butter

Poultry Entrées

Chicken Breast Francaise: Lightly battered and served in lemon butter sauce.

Chicken Breast Picatta: Lightly battered and served in a lemon butter sauce with capers & roasted garlic.

Chicken Breast Marsala: Lightly battered and served in a rich brown marsala wine mushroom sauce.

Chicken Breast Saltimbocca: Lightly battered and served in a rich madeira wine mushroom sauce with diced tomatoes, artichoke hearts, prosciutto & sun-dried tomatoes, topped with mozzarella.

Chicken Breast Parmigiana: Breaded chicken cutlets, pan-fried and topped with marinara sauce & mozzarella.

Chicken Breast Sorrentino: Panko breaded chicken cutlets topped with grilled eggplant, prosciutto, marinara sauce & fresh mozzarella.

Chicken Breast Florentine: Lightly battered and served on a bed of sautéed baby spinach with roasted peppers & garlic, served in a roasted garlic lemon sauce.

Roasted Sliced Turkey Breast: Fresh roasted turkey breast sliced and served in natural pan gravy.

* Roulade of Chicken Breast Cordon Bleu: Stuffed with prosciutto & imported Jarlsberg cheese, lightly battered, sliced and served in a rich marsala wine mushroom sauce.

* Roulade of Chicken Breast Portabella: Stuffed with wild rice & grilled portabella mushrooms, sliced and served in a rich portabella & roasted pepper veloute sauce.

* Fall Harvest French Cut Chicken Breast: Semi boneless chicken breast stuffed with our sweet and savory apple & apricot compote, sliced and served in brandy raisin sauce.

* Honey Chipotle Grilled Chicken : Fresh skinless chicken (thighs or breasts, your choice) grilled in our house made sweet & spicy honey chipotle BBQ sauce, served on a bed of grilled golden pineapple w/ fresh mango salsa on the side.

* Southwestern Grilled Chicken: Fresh skinless chicken (thighs or breasts, your choice), marinated with olive oil, fresh lime juice, roasted garlic & cilantro, grilled and served over our house made roasted corn & black bean salsa.

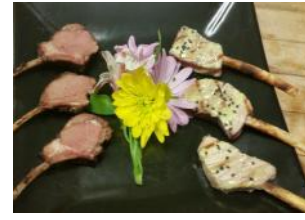
* Teriyaki Grilled Chicken: Fresh skinless chicken (thighs or breasts, your choice), marinated in our sweet & tangy teriyaki sauce, grilled and served on a bed of grilled golden pineapple with fresh mango salsa on the side.

* Grilled Jerk Chicken Thighs: Boneless & skinless chicken thighs, seasoned with fresh lemon and coated in jerk seasoning, grilled and served with grilled pineapple, peppers & onions.

* French Cut Chicken Breast Florentine: Semi boneless chicken breast stuffed with sautéed baby spinach, roasted garlic, roasted sweet peppers, sliced and served in lemon garlic sauce.

* French Cut Chicken Breast Sicilian: Semi boneless chicken breast stuffed with broccoli rabe, sausage & fresh mozzarella, sliced and served in roasted pepper & garlic sauce.

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Entrée's

Beef Entrées

Asian Sliced Beef & Broccoli: Tender sliced flank steak stir fried with fresh broccoli in our house made teriyaki sauce, served with white rice on the side.

Crispy Orange Beef: Tender sliced flank steak, coated in corn starch and fried crisp, tossed with steamed broccoli in our sweet & spicy orange sauce, served with white rice on the side.

Slow Roasted Sliced Top Round of Beef: Our lean & tender Italian style roast beef is thinly sliced and served in a rich mushroom sauce.

Braised Tips of Beef: Tender beef tips slow cooked until tender and served in a rich sherry mushroom sauce, served with buttered egg noodles on the side.

Braised Beef Stroganoff: Tender beef tips slow cooked until tender and served in a rich mushroom sauce with a touch of tomato and a good helping of sour cream, served with buttered egg noodles on the side.

Add a carving station (see page 5)

Pork Entrées

Boardwalk Style Sausage Hoagies: Fresh butcher shop Italian sausage grilled with peppers & onions and served with marinara sauce & hoagie rolls on the side.

Barbecued Saint Louis Spare Ribs: Your choice of smoky barbecue sauce or our house made dry rub, they're both delicious.

Roasted Rosemary & Roasted Garlic Crusted Pork Loin: Roasted to perfection, sliced and served in natural gravy.

* Slow Roasted Pulled BBQ Pork: Lightly smoked and slow roasted, until pull apart tender, served in our vinegar based BBQ sauce with jalapeno mac & cheese on the side.

* Roasted Sliced Stuffed Pork Loin Sicilian: stuffed with broccoli rabe, sausage & fresh mozzarella, sliced and served in roasted pepper & garlic sauce.

* Roasted Stuffed Fall Harvest Pork Loin: stuffed with our sweet and savory apple & apricot compote, sliced and served in brandy raisin sauce.

Seafood Entrées

Filet of Sole Florentine: Fresh filet of sole stuffed with sautéed baby spinach, sliced almonds & roasted garlic, topped with lemon chive beurre blanc.

Filet of Sole Francaise: Fresh filet of sole lightly battered and served in lemon butter sauce.

Filet of Sole Picatta: Fresh filet of sole lightly battered and served in a lemon butter sauce with capers & roasted garlic.

** Filet of Sole Stuffed With Crabmeat: Fresh filet of sole wrapped around our house made crabmeat stuffing and topped with lemon chive beurre blanc.

** Dill Crusted Salmon: Fresh Atlantic salmon filet dusted with fresh dill and bread crumbs, grilled and served with chilled creamy dill sauce on the side.

** Grilled Salmon Florentine: Fresh Atlantic salmon filet, grilled to perfection and served on a bed of sautéed baby spinach, roasted red peppers & roasted garlic, topped with lemon chive beurre blanc.

** Grilled Southwestern Style Salmon: Fresh Atlantic salmon filet, marinated with olive oil, fresh lime juice, roasted garlic & cilantro, grilled and served over our house made roasted corn & black bean salsa.

** Grilled Teriyaki Salmon: Fresh Atlantic salmon filet, marinated in our sweet & tangy teriyaki sauce, grilled and served on a bed of grilled golden pineapple with fresh mango salsa on the side.

** Pan Seared "French" Style Salmon: Fresh Atlantic salmon filet, pan seared and served with tarragon butter.

*** Large Shrimp Scampi w/ Linguini: Large 26/30 size shrimp tossed with garlic & diced tomatoes in a white wine sauce, served over linguini aglio e olio.

*** Jumbo Sea Scallops Scampi w/ Linguini: Jumbo day boat scallops tossed with garlic & diced tomatoes in a white wine sauce, served over linguini aglio e olio.

*** Shrimp Parmigiana w/ Linguini: Large butterflied shrimp served over linguini aglio e olio w/ marinara and fresh mozzarella.

*** Southern Style Shrimp Creole & Grits: Large 26/30 size shrimp in a slightly spicy creole tomato sauce served with cheesy grits on the side.

*** Baked Lobster & Shrimp Mac & Cheese: This creamy delight is prepared with three "white" cheeses laced with sherry with lobster meat & shrimp, topped with panko bread crumbs and baked to perfection.

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Side Dishes & Pasta's

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Italian Meatballs: Hand rolled and simmered in our house made marinara sauce.

Italian Meatballs Parmigiana: Hand rolled and simmered in our house made marinara sauce, melted mozzarella on top.

Swedish Meatballs: Mini meatballs served in our house made brown sauce laced with sour cream, served with buttered egg noodles on the side.

Kielbasa & Kraut: Polish butcher shop kielbasa is simmered with sauerkraut laced with diced apples, onions and caraway seeds.

Grilled Kielbasa & Kraut: Polish butcher shop kielbasa is grilled and served with sauerkraut laced with diced apples, onions and caraway seeds.

Sweet Italian Sausage w/ Peppers & Onions: Butcher shop sweet Italian sausage simmered with sweet bell peppers & onions in our house made marinara.

Roasted Sweet Italian Sausage Al Forno: Butcher shop sweet Italian sausage roasted with sweet bell peppers, onions & red bliss potato wedges.

Eggplant Parmigiana: Fresh eggplant cutlets, breaded and layered with ricotta, mozzarella & parmigiana with marinara sauce, baked to perfection.

Eggplant Rollantini: Fresh eggplant cutlets wrapped around ricotta cheese, topped with marinara sauce & mozzarella cheese, baked to perfection.

Ravioli's

Quatro Fromagio Ravioli: w/ Sun-Dried Tomato & Roasted Pepper Cream Sauce

Wild Mushroom: This is a round ravioli made with semolina pasta, stuffed with a mixture of chopped wild mushrooms & ricotta, served in our chunky tomato & basil sauce, laced with diced portabella mushrooms.

Spinach & Roasted Garlic: Green & white striped half moon shaped ravioli stuffed with sautéed spinach & ricotta, served in our pesto cream sauce.

**** Lobster w/ Seafood Pesto Cream:** Stuffed with chunks of lobster & ricotta cheese, served in a pesto cream sauce with chunks of shrimp & sea scallops.

Pasta Dishes

Penne Ala Vodka: Imported penne pasta tossed in our house made pink cream sauce laced with vodka.

Penne Ala Vodka w/ Peas & Prosciutto: Imported penne pasta with sautéed peas & diced prosciutto, tossed in our house made pink cream sauce laced with vodka.

Baked Ziti: Imported Penne Pasta with marinara sauce, ricotta, parmigiana & mozzarella cheese, baked to perfection.

Baked Ziti Bolognese: Imported penne pasta with our house made meat sauce, ricotta, parmigiana & mozzarella cheese, baked to perfection.

Penne Catania: Imported penne pasta tossed with crumbled sausage, diced grilled eggplant, Kalamata olives & roasted peppers in a white wine garlic sauce.

Cavatelli w/ Broccoli & Garlic: Cavatelli pasta with steamed broccoli tossed in roasted garlic broth with fresh herbs.

Cavatelli w/ Broccoli & Sun-Dried Tomatoes: Cavatelli pasta with steamed broccoli, sun-dried tomatoes, olives, roasted peppers tossed with pesto & olive oil.

Cavatelli w/ Broccoli Rabe & Sausage: Cavatelli pasta tossed with steamed broccoli rabe, cannelloni beans, crumbled sausage with roasted garlic broth & fresh herbs.

Baked Stuffed Shells: Jumbo shells stuffed with ricotta cheese, smothered in marinara sauce and topped with mozzarella.

Baked Meat Lasagna: A classic version with layers of pasta, sliced meatballs & sausage, ricotta, mozzarella & parmigiana cheeses, baked to perfection.

Baked Vegetable Lasagna: Alternating layers of pasta and fresh sautéed vegetables with marinara sauce, ricotta, mozzarella & parmigiana cheeses, baked to perfection.

Baked Roasted Vegetable Lasagna: Alternating layers of pasta and fresh roasted vegetables with marinara sauce, ricotta, mozzarella & parmigiana cheeses, baked to perfection.

***** Cavatelli w/ Broccoli Rabe Shrimp & Sausage:** Cavatelli pasta tossed with steamed broccoli rabe, cannelloni beans, crumbled sausage & shrimp with roasted garlic broth & fresh herbs.

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Vegetables

Broccoli Cheddar Casserole: Fresh steamed broccoli mixed in a mushroom cream sauce and topped with cheddar crumble, baked until bubbly and delicious
Fresh Steamed Garden Vegetables w/ Butter, Salt & Pepper: Seasonal mix of fresh vegetables prepared very simply.

Sautéed Pea Medley: This is a delicious blend of peas, artichoke hearts, asparagus tips & mushrooms sautéed with roasted garlic & olive oil.

String Beans Almondine: Another classic dish with steamed string beans sautéed with toasted almonds with light butter, salt & pepper.

String Beans with Julienned Carrot: Steamed string beans with match stick cut carrots are sautéed in light butter and simply seasoned with salt & pepper for a very colorful fresh dish.

Honey Glazed Baby Carrots w/ Candied Pecans: Fresh steamed baby carrots are braised with honey and tossed with fresh parsley and candied pecans.

- * Grilled Balsamic Vegetable Stacks: Grilled eggplant, summer squash, zucchini, portabella mushroom and roasted peppers drizzled with a sweet balsamic reduction.
- * Sautéed Spaghetti Squash: If you never tried it, now is the time. Steamed spaghetti squash sautéed with roasted garlic & roasted sweet red peppers, garnished with toasted pine nuts.

Rice & Potatoes

Country Herb Dressing: traditional holiday stuffing with celery, onions & fresh herbs.

Country Sausage & Mushroom Dressing: “Mom’s” recipe, with crumbled sausage, button mushrooms, celery & onion with thyme & sage.

Fall Harvest Apricot & Apple Dressing: Our sweet & savory dressing made with diced apples & dried apricots, celery & onions, great with pork or roasted chicken!

Rice Pilaf: Long grain rice seasoned with sautéed onion, salt & pepper and cooked in chicken broth.

Rice Pilaf with Diced Carrots & Peas: Our traditional rice pilaf tossed with some diced carrots & peas for some added color and flavor.

Wild Rice Pilaf: Seasoned wild rice simmered in chicken broth.

Wild Rice with Apricots & Almonds: Our wild rice pilaf with a garnish of toasted almonds and julienned dried apricots.

Grandma’s Sweet Potato Casserole: Mashed sweet potatoes blended with brown sugar, butter & fresh cream with our pecan crumble topping.

Boiled Red Potatoes: Boiled red bliss potatoes with fresh parsley, butter, salt & pepper.

Herb Roasted New Potatoes: Roasted red bliss potatoes with olive oil, and seasonings.

Roasted Potato Wedges Parmigiana: Red bliss potato wedges seasoned with roasted garlic, salt & pepper, tossed in olive oil & roasted golden brown.

Roasted Rosemary Potato Wedges: Red bliss potato wedges tossed in olive oil with fresh lemon juice, roasted garlic & rosemary.

Garlic Cheddar Mashed Potatoes: Creamy red bliss mashed potatoes blended with roasted garlic, butter, cream and cheddar cheese.

Yukon Gold Mashed Potatoes: The perfect mashed potato, loaded with butter & fresh cream.



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Carving Menu

Add a carving station to your buffet, your carvery will be delivered fully cooked with the appropriate sauce on the side, includes a carving board & carving knives. We suggest hiring a server to carve your meat but feel free to put on a chef hat and carve it yourself for your guests.

Beef Tenderloin: Whole tenderloin of beef, rubbed with roasted garlic & fresh rosemary, grilled to perfection, served with madeira au jus & horseradish cream on the side @ \$9.95 per person.

Boneless Roasted Rib Eye: Boneless prime rib is rubbed with roasted garlic & fresh rosemary, slow roasted and served with au jus and horseradish cream on the side @ \$9.95 per person.

Smoked Beef Brisket: Slow smoked in our custom smoker, served with assorted Barbecue sauces on the side @ \$8.95 per person.

Roasted Stuffed Loin of Pork: Choose any of our stuffing options, served with appropriate sauce on the side @ \$6.95 per person.

Roasted Rosemary & Garlic Loin of Pork: Fresh boneless loin of pork rubbed with roasted garlic & fresh rosemary, roasted to perfection and served with natural pan gravy @ \$6.95 per person.

Roulade of Roasted Turkey Breast Florentine: Fresh boneless turkey breast butterflied and rolled with fresh baby spinach sautéed with roasted garlic, roasted peppers & toasted almonds, served with natural pan gravy @ \$5.95 per person.

Baked Honey Mustard Virginia Ham: Slow roasted and glazed with our house made honey mustard, served with pineapple sauce & honey mustard on the side @ \$5.95 per person.

Children's Food Ala Carte

Breaded Chicken Tenders w/ Dipping Cups @ \$2.50 each.

Creamy Macaroni & Cheese: \$65 / half tray or \$115 / full tray

Table Top Hot Dog Cart: with 48 all beef hot dogs, 48 buns, ketchup, mustard & relish @ \$99.95.

Buttered Penne Pasta: \$25 / half tray or \$45 / full tray

Desserts

Layer Cakes: 2021 Chocolate Cake, Brown Derby, Cannoli, Carrot, Chocolate Fudge, Chocolate Mousse, Chocolate Raspberry Fudge, Chocolate Strawberry Short cake, Coconut, Day & Night, German Chocolate, Lemon Chiffon, Maple Walnut, Mocha / Cappuccino, Napoleon, Oreo, Red Velvet, Reese's Peanut Butter Cake, Rum Cake, Strawberry Short Cake, Tiramisu Cake, Vanilla Fudge, Vanilla Butter Cream, Vanilla Derby.

7" Layer Cake @ \$27.00 each
10" Layer Cake @ \$42.00 each

Cheese Cakes: Plain NY, Italian, Tall NY Plain, Blueberry, Boston Cream, Brownie, Cherry, Pineapple, Strawberry.

7" Cheese Cake @ \$30.00 each
10" Cheese Cake @ \$45.00 each

10" Pies:

Apple Pie, Blueberry Pie, Cherry Pie (pumpkin seasonally). **\$20 each**

Banana Cream, Chocolate Cream,

\$30 each

Boston Cream, Key Lime, French Apple Torte

\$32 each

Italian Butter Cookies @ **\$15 per pound**

Fresh Baked Homestyle Cookies @ **\$14 per dozen**

Assorted Mini Italian Pastries @ **\$24 per dozen**

Mini Stuffed Cup Cakes @ **\$24 per dozen**

Cup Cakes @ **\$24 per dozen**

Gourmet Cup Cakes @ **\$36 per dozen**

Quarter Sheet Cakes @ **\$55 & up**

Half Sheet Cakes @ **\$95 & up**

Full Sheet Cakes @ **\$185 & up**

Coffee Service: Includes fresh brewed regular & decaffeinated coffee, assorted teas, cups & condiments @ **\$2.50 per person.**