

**Traditional**  
**Hot and Cold Buffet**

*Fresh Rolls and Butter*  
*Tossed Salad*  
*with Choice of Dressings*  
*Assorted Vegetable Salads*  
*Vegetable Crudite*  
*International Cheese Tray*  
*with an assortment of cheeses*

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*Decorative Fruit Carving*

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**Choice of:**  
*Two Pasta Dishes*  
*One Chicken Dish*  
*One Fish Dish*  
*One House Specialty*  
*Potato, Rice Pilaf*  
*Fresh Steamed Vegetables*

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*Cake or House Dessert*  
*Coffee/Tea/Decaf*

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*Color Coordinated Table Linens, Placecards*

**Enhanced**  
**Hot and Cold Buffet**

*Fresh Rolls and Butter*  
*Tossed Salad*  
*with Choice of Dressings*  
*Assorted Vegetable Salads*  
*Vegetable Crudite*  
*International Cheese Tray*  
*with an assortment of cheeses*

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*Decorative Fruit Carving*

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**Choice of:**  
*Two Pasta Dishes*  
*One Chicken Dish*  
*One Fish Dish*  
*One House Specialty*  
*Potato, Rice Pilaf*  
*Fresh Steamed Vegetables*  
**\* Chef's Carving of \***  
*Prime Rib, Ham, or Loin of Pork*

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*Cake or House Dessert*  
*Coffee/Tea/Decaf*

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*Color Coordinated Table Linens, Placecards*

**Deluxe**  
**Hot and Cold Buffet**

*Fresh Rolls and Butter*  
*Tossed Salad*  
*with Choice of Dressings*  
*Assorted Vegetable Salads*  
*Vegetable Crudite*  
*International Cheese Tray*  
*with an assortment of cheeses*  
*Peel and Eat Shrimp Cocktail*

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*Decorative Fruit Carving*

***Choice of:***

*Two Pasta Dishes*  
*One Chicken Dish*  
*One Fish Dish*  
*One House Specialty*  
*Potato, Rice Pilaf*  
*Fresh Steamed Vegetables*  
***\* Chef's Carving of \****  
*Filet Mignon or Leg of Lamb*

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*Cake or Chef's Special Dessert*  
*Coffee/Tea/Decaf*  
*International Coffee Table*  
*with assorted liquors and Italian cookies*

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*Color Coordinated Table Linens,*  
*Placecards*

Each of our packages includes a choice of entrees each carefully and tastefully prepared by the Culinary Institute of America graduate, Chef Evan Liaskos and his well trained kitchen staff.

**Pasta**

*Tortellini Alfredo*  
*Penne ala Vodka*  
*Cheese Ravioli Marinara*  
*Penne with Pesto Sauce*  
*Tri-Color Pasta with*  
*Sautéed Broccoli, Garlic and Olive Oil*

**Chicken**

*Chicken Marsala*  
*Chicken Franchese*  
*Chicken Parmigiana*  
*Chicken Picatta*  
*Chicken Chardonnay Sauteed with*  
*wild mushrooms and artichoke hearts*

**Fish**

*Broiled Filet of Salmon*  
*Stuffed Filet of Sole crabmeat stuffing*  
*Tilapia Oreganata*  
*Baked Cod w/ fresh tomatoes*  
*and bread crumbs*

**House Specialties**

*Sausage and Peppers*  
*Swiss Style Veal Stew*  
*Veal and Peppers*  
*Chicken Cacciatore*  
*Veal Burgundy*  
*Eggplant Parmesan*  
*Eggplant Parmigiana*

***Additional Options Available***

*Hot and Cold Cocktail Hour*

*International Coffee Table*

*Featuring espresso, cappuccino, assorted liquors and Italian cookies*

*Viennese Table*

*Featuring a vast array of cakes, pies, tarts, petit fours, pastries, cream puffs, cookies, pudding, jello, mousses, and parfaits*

*Flower Table Centerpieces*

***Various Bar Packages***