

Hot Buffet

FULL SERVICE

Each menu is based on a guest list of 25 or more people.

Full Service Packages are for a 4-hour event.

Buffets typically consist of a Pasta Course from the pasta list below.

Entrees that can be chosen from the meat or seafood choices in the buffet entree list below.

Vegetable & Starch from the side dish lists below.

All menus include hearth-baked rolls with butter and a choice of Garden salad or Caesar salad

What's Included with full service:

Serving staff, set up with premium chafers (not wire racks) for a more festive feel. sterno,

Disposable FANCY flatware and dishes, and all necessary condiments.

20% Administrative fee is added to all full-service packages.

ASK ABOUT OUR BEVERAGE PACKAGES

25 - 30 People Buffet:	35 - 40 People Buffet:	50 - 55 People Buffet:	60 - 65 People Buffet:
<i>Delicious Foods of your choice set up and ready to eat.</i>	<i>Delicious Foods of your choice set up and ready to eat.</i>	<i>Delicious Foods of your choice set up and ready to eat.</i>	<i>Delicious Foods of your choice set up and ready to eat.</i>
<i>Choose 1 item from each category listed</i>			
<i>Pasta</i>	<i>Pasta</i>	<i>Pasta</i>	<i>Pasta</i>
<i>Chicken</i>	<i>Chicken</i>	<i>Chicken</i>	<i>Chicken</i>
<i>Beef or Pork</i>	<i>Beef or Pork</i>	<i>Beef</i>	<i>Beef</i>
<i>2 Side Dishes</i>	<i>2 Side Dishes</i>	<i>Pork</i>	<i>Pork</i>
<i>Garden Salad</i>	<i>Garden Salad</i>	<i>2 Side Dishes</i>	<i>2 Side Dishes</i>
<i>Fresh Baked Dinner Rolls</i>	<i>Fresh Baked Dinner Rolls</i>	<i>Garden Salad</i>	<i>Garden Salad</i>
<i>Assorted Italian Cookies</i>	<i>Assorted Italian Cookies</i>	<i>Fresh Baked Dinner Rolls</i>	<i>Fresh Baked Dinner Rolls</i>
		<i>Assorted Italian Cookies</i>	<i>Assorted Italian Cookies</i>
\$2000.	\$2500.	\$3500.	\$4100.

Hot Buffet

Delivered or Picked up

<p>75 - 80 People Buffet:</p> <p><i>Delicious Foods of your choice set up and ready to eat.</i></p> <p><i>Choose 1 item from each category listed</i></p> <p>2 Pasta's Chicken Beef Pork</p> <p>2 Side Dishes Garden Salad Fresh Baked Dinner Rolls Assorted Italian Cookies</p> <p>\$5000.</p>	<p>85 - 95 People Buffet:</p> <p><i>Delicious Foods of your choice set up and ready to eat.</i></p> <p><i>Choose 1 item from each category listed</i></p> <p>2 Pasta's Chicken Beef Pork</p> <p>2 Side Dishes Garden Salad Fresh Baked Dinner Rolls Assorted Italian Cookies</p> <p>\$5800.</p>	<p>100 -110 People Buffet:</p> <p><i>Delicious Foods of your choice set up and ready to eat.</i></p> <p><i>Choose 1 item from each category listed</i></p> <p>2 Pasta's Chicken Beef Pork</p> <p>2 Side Dishes Garden Salad Fresh Baked Dinner Rolls Assorted Italian Cookies</p> <p>\$6700.</p>	<p>125 - 130 People Buffet:</p> <p><i>Delicious Foods of your choice set up and ready to eat.</i></p> <p><i>Choose 1 item from each category listed</i></p> <p>2 Pasta's Chicken Beef Pork</p> <p>2 Side Dishes Garden Salad Fresh Baked Dinner Rolls Assorted Italian Cookies</p> <p>\$8100.</p>
<p>150 -160 People Buffet:</p> <p><i>Delicious Foods of your choice set up and ready to eat.</i></p> <p><i>Choose 1 item from each category listed</i></p> <p>2 Pasta's - Chicken Beef - Pork 2 Side Dishes Garden Salad - Caesar Salad Freshly Baked Assorted Rolls Assorted Italian Cookies</p> <p>\$9800.</p>		<p>For Larger Parties, Call for Special Pricing!</p> <p>Ask about adding beverages to your package.</p> <p><i>Add a Beverage Bar to your Package and be completely worry-free at your event.</i></p>	

Buffet Menu Options



Pastas

Penne Ala Vodka
Lasagna (Meat or Veg.)
Penne Pesto Alfredo
Baked Cheese Ravioli
Pasta Ala Carbonara
Cheese Ravioli Marinara
Linguini or w/ Garlic & Oil
Pasta with Chicken and Asparagus in Sherry Sauce
Farfalle w Broccoli Rabe & Sausage in Garlic Wine Sauce
Pasta Primavera (G&O or Creamy)
Ziti w/ Broccoli & Sun Dried Tomato
Pasta with Sauteed Zucchini and Onions
Pasta with Sausage and Blistered Cherry Tomato
Ricotta Stuffed Shells
Vegetable Stuffed Shells
Rigatoni Filet de Pomodoro
Rigatoni Marinara
Pasta with Fennel Ragù
Pasta Arabiata (SPICY)
Cavatelli with Eggplant Companiata
Rigatoni with Cilantro Pesto
Cavatappi with Sauteed Spinach and Mushroom in Garlic Wine Sauce

Spaghetti with Meatballs
Spaghetti con Pollo (Chicken)
Rotelli w/ Roast Baby Peppers in Cajun Sauce
Mexican Baked Ziti
Orchetta with Sun Dried Tomato Pesto
Orzo tossed with Parmigiana Cheese & Basil
Eggplant Parmigiana (Classic)
Grilled Eggplant Parmigiana
Eggplant Rollatini

PREMIUM PASTA'S

Substitute any Standard Pasta for an additional \$5.50 per person

Tortelloni Alfredo
Tortellini w/ Meat Sauce
Fresh Homemade Pasta w Sauce of your choice
Cajun Shrimp Pasta
Spinach or Meat Stuff Cannelloni Marinara
Spinach Ravioli in Sundried Tomato Alfredo
Rotelli with Garlic and Shrimp Scampi Sauce
Roast Pepper and Mushroom Ravioli Putanesca
Pumpkin Ravioli in Cinnamon Cream Sauce
Lobster Ravioli (Market Price)



Chicken

Balsamic Glaze Chicken w/ Fresh Mozzarella & Sun Dried Tomato
Stuffed Chicken w/ Cornbread, Andouille Sausage, Apple, with Rosemary/Sage Apple Cider Glaze
Chicken Sorrentino w/ Eggplant, Prosciutto, Fresh Mozz in a Cream Sherry Sauce
Herb & Parmesan Crusted Chicken Breast with Sun-dried Tomato Chutney
Bacon & Cheese Stuffed Chicken in White Sauce
Stuffed Breast of Chicken with Spinach and Gruyere Cheese served w/ Port Wine Sauce
Breast of Chicken Filled w/ Asparagus & Herb Havarti Cheese in Wild Mushroom Sauce
Honey Glazed Chicken Breast Accompanied by a Sun-dried Cherry Chutney
Pecan Crusted Chicken with Cranberry & Apple Relish
Chicken Provencal
Chicken & Chorizo w/ Sun-dried Tomato, Shiitake Mushroom in a Lemon Caper Reduction
Pan Grill Boneless Chicken Thigh w/ Wild Mushrooms in Lemon Rosemary Reduction
Herb Crusted Roasted Chicken
Blackened Cajun Chicken with Tomato Bruschetta
Grill Chicken w/ Lemon Herbs
Chicken Ala Cacciatore
Chicken & Sausage Scarpariello
Southwest Grilled Chicken w/ Black Bean & Corn Relish
Chicken Cutlet Milanese - Tomato Basil or Raspberry Bruschetta

Chicken Medallions Sauteed w/ Sun-dried Tomato, Artichoke Hearts, Roasted Peppers and Black Olives
Rosemary Garlic Chicken
Boneless Chicken Thighs with Teriyaki Glaze
Chicken Florentine
Chicken Marsala
Chicken Parmigiana
Chicken Ala Franchese
Boneless Chicken Thighs with Jerk Glaze
Buffalo Chicken Breast
Asian Orange Ginger Chicken
Teriyaki Chicken Wings
Fajita Style Chicken
Chicken w/ Traditional Jamaican Jerk Sauce
Hawaiian Chicken with Pineapple Relish
Caribbean Brown Stew Chicken
Santa Fe Chicken w/ Chipotle Crema
Coconut Crust Chicken
Fried Chicken
West Indian Style Curried Chicken
East Indian Chicken Tikka Masala
Indian Butter Chicken
Boneless BBQ Chicken
Stir Fry Chicken w/ Vegetables
Homemade Chicken Fingers
Oven Roast Sliced Turkey Breast w/ Gravy
Herb Crusted Turkey London Broil w/ Lemon Thyme Aioli



Beef

Roast Sirloin of Beef with a Creamy Horseradish Sauce
 Latin Grilled Beef Medallions with Green Chili Aioli (Green
 chilies, cilantro, cumin, garlic, herbs)
 Sirloin Tips with Baby Bello Mushrooms & Pearl Onions
 Char Grilled Hanger Steak Au Poivre
 Carved Top Sirloin Au Jus
 Burgundy Beef Medallions with Baby Bello Mushrooms
 Beef Bourguignon
 Char Grilled Flank Steak, served with Garlic Aioli
 Char Grilled Skirt Steak Chimichurri
 Teriyaki Glazed Skirt Steak
 Beef Stroganoff
 London Broil Sherry Glazed with Wild Mushrooms
 Country Kitchen Beef Stew
 Meatballs Parmigiana

Peppered Steak
 Carne Guisada (Spanish Stew)
 London Broil
 Corned Beef and Cabbage
 Meat Loaf with Gravy
 Stir Fry Beef & Vegetables
 Mongolian Beef & Onions
 Turkish Beef Kofta
 Southern Chicken Fried Steak
 Curried Beef & Potatoes
 Steak Fajita
 Cuban Ropa Vieja
 Shepard's Pie
 Philly Cheese Steak
 Bratwurst and Sauerkraut

Premium Beef

Available for substitution an additional cost

BBQ or Braised Beef Short Ribs
 Filet Mignon
 Prime Rib
 Oxtail Stew
 Tre Musketeire (Beef, Pork, & Chicken in a Sherry Sauce)

Slow Roasted BBQ Beef Brisket
 Veal Sorentino (Veal, Ham, Eggplant, with Mozz)
 German Sauerbraten
 Skirt Steak
 Veal & Peppers - Veal Marsala - Veal Picata

Pork

- Sage & Pecan Crusted Roast Loin of Pork with a Port Sauce
- Spiral Cut Honey Glazed Ham with Coarse Maple Mustard
- Herb Crusted Pork Loin Au Jus
- Pork Tenderloin in Lemon Caper Reduction
- Boneless Cajun Pork Chops with Tomato Shallot Relish
- Roasted Pork Loin with Shiitake Mushrooms in Sherry Sauce
- Grill Pork Cutlets with Roast Baby Peppers & Cippolini Onions
- Pork Cutlets w/ Mushrooms in Garlic and Wine Sauce
- Slow Roasted Spanish Pernil Asado
- Sautéed Pork Medallions w/ Snow Peas
- Asian Stir-Fry Pork & Vegetables
- All American BBQ Pulled Pork
- Slow Cooked BBQ St Louis Ribs
- Hawaiian Baby Back Ribs
- BBQ Jerk Ribs
- Traditional Sausage & Peppers
- Ginger Garlic Pork with Vegetables
- Roast Pork & Broccoli
- Apricot Glazed Ham w/ Pineapple
- Pork Milanese with Warm Arugula
- Sweet and Sour Pork
- German Beer Infused Bratwurst and Sauerkraut
- Asian Style Honey Garlic Pork
- Broccoli Rabe and Mozzarella Stuffed Pork Loin
- Pork Schnitzel
- Boneless Pork Chops
- Grilled Pork Tenderloin
- Black Bean Pork Chop
- Stir-Fry Pork and Vegetables
- Pork Loin with Sherry Wine Sauce
- Pork Tenderloin in Lemon Caper Reduction
- Chipotle Rubbed Pork Loin

Seafood Options

Available for substitution an additional cost

Filet of Sole Oreganata
Tea Smoked Salmon Filet with Apple Red Onion Marmalade
Mahi Mahi with Saffron, Fennel, Tomato Relish
Poached Salmon Filet Topped with Tomato Caper Concasse
Chipotle Glaze Salmon with Bacon Pepper Salsa & Wonton Crisps
Thai Spiced Salmon with a Spicy Almond Sauce

Maryland Crab-cakes (2) with Remoulade Sauce
Tri-Color Tortellini w/ Lump Crab-meat In Roast Red Pepper Sauce
Sea Scallops & Baby Mushrooms in Lemon Garlic Sauce OR
Chilean Sea Bass Medallions in Champagne Sauce —
\$14. per person



Vegetable Sides

Fire Roasted Vegetables
Roasted Cauliflower
Julienne Zucchini, Carrots & Summer Squash
Sugar Snap Peas with Red Pepper Ribbons
Oriental Stir Fry
Wilted Spinach w/ Garlic & Olive Oil
Cider Glazed Roasted Root Vegetables
Baby Broccoli with Shallot Butter
Ratatouille
Asparagus with Bruschetta
Sautéed Zucchini Rounds
Sautéed Peas & Carrots
Roasted Asparagus
Asparagus Batons with Heirloom Grape Tomatoes
Stir-fry Mushroom Melange

Sautéed Broccoli Rabe with Olive Oil and Garlic
Steamed Herb Broccoli
Sautéed Seasoned Broccoli
Carrot & Spinach Timbale
Creamed Spinach
Baby Carrots with Cardamom Butter
Braised Swiss Chard with Cranberries
Plantanos Maduros
Brussel Sprouts w/ Bacon & Shallot Butter
Sautéed Corn Niblets
Green Beans w/ Red & Yellow Pepper Confetti
Balsamic Grilled Vegetables
Green Beans Almandine
Sautéed Green Beans w/ Bacon & Caramelized Shallots
Collard Greens prepared your way

Starch Sides

Oven Roast Rosemary Baby Potatoes
Mashed Yukon Gold Potatoes w/ Truffle Oil
Roast Red Bliss Potato w/ Shallots & Dill
Roasted Fingerling Potato
Baby Bleu Scallop Potatoes
Parmesan & Basil Mashed Potatoes
Garlic Mashed Potato
Crushed Potato & Artichoke w/ Garlic Butter
Special Mash Potato (Cheddar, Sour Cream, Onion, and Herbs)
Potato Lyonnaise
Heirloom Potato Smash w/ Crumble Gorgonzola & Olive Oil
Lemon Potatoes
Sweet Potato Mash w/ Marshmallow

Wild Mushroom Polenta
Risotto with Herb Pesto
Garlic Parmigiana Risotto
Israeli Cous Cous
Wild & Long Grain Rice w/ Slivered Almonds
Rice with Pecan and Sun Dried Cherries
Lemon Saffron Basmati Rice
Brown Rice & Lentil Pilaf
Jasmine Rice w/ Ginger & Lemon Grass
Basmati Rice w/ Vegetable Confetti
Rice Pilaf - Fried Rice - Rice & Peas - Arroz con Gondules
Saffron Rice - Wild Rice Pilaf - White Rice - Sticky Rice
Arroz Moro - Rice and Beans