



Buffet Menu



Appetizers

Choose 3 Options from List (1 of each item per person)

- BBQ OR Swedish Meatballs
- Devilled Eggs
- Italian Sausage Bites w/Green Peppers, Onions & Mushrooms
- Chicken Wings
- Spinach or Greek Feta Puffs
- Antipasto Skewers (black olive, grape tomato, mozzarella and balsamic vinaigrette)
- Caprese Kebobs (grape tomato, mozzarella cheese, balsamic glaze, and fresh basil)
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Mini Cocktail Franks
- Franks in Puff Pastry
- Chicken Drumettes
- Buschetta
- Pizza Squares
- Peeled Shrimp w/ Cocktail Sauce & Lemons
- 1/4 Potato Skins with Cheddar & Bacon & Sour Cream on the side
- Breaded Cheese Ravioli w/ Marinara Sauce on the side
- Pork & Vegetable Egg Rolls with sweet & sour sauce on the side



ENTRÉE (Choose 3)

- Sliced Roast Beef Aujus or Italian Beef with Sauteed Green Peppers
- Rosemary, Honey Baked or Vesuvio Style Chicken 1/4's on the Bone
- Oven Fried 1/4 Chicken
- Tenderloin Beef Tips w/ Egg Noodles
- Sliced, Baked Boneless Ham w/ Pineapple Rings
- Sliced Roast Turkey Breast
- Sliced Roast Loin of Pork
- Italian Sausage w/ Green Pepper, Onion & Mushroom
- Breast of Chicken Marsala
- Creamy Garlic Tuscan Chicken
- Polish Sausage w/ Sauerkraut
- Baked Lasagna w/ Meat Sauce
- Five Cheese Lasagna w/ Marinara Sauce
- Vegetable Lasagna w/ White Cream Sauce
- Mostaccioli w/ Meat Sauce or Marinara Sauce
- Breast of Chicken w/ Wine Mushroom Sauce
- Breast of Chicken w/ Honey Mustard Sauce
- Breast of Chicken w/ Sweet & Sour Sauce
- Marinated Grilled Chicken Breast
- Chipotle Chicken Breast (w/ chipotle cream sauce, not too spicy)
- Garlic and Herb Pasta w/ Flame Roasted Vegetables
- London Broil w/ Mushrooms (add \$2 per person)
- Chef-Carved Top Sirloin of Beef Aujus (upgrade, add \$3 per person)
- Baked Cod (choose Almondine or Greek Style w/ lemon and olive oil)
(add \$3 per person)
- Breast of Chicken Florentine Wrapped in Puff Pastry (add \$4 per person)



Starch Selections: (Choose 1)

- "Real" Mashed Potatoes w/ Gravy
- Oven Roasted Potatoes
- Baby Red Buttered Parslied Potatoes
- Cheesy Au Gratin Potatoes
- Confetti Rice (white rice w/ peas, carrots, celery)
- Egg Noodles

Vegetable Selections: (Choose 1)

- Green Beans Almondine
- Green Beans with Garlic & Bacon Sauce
- Island Blend Vegetable (broccoli, green beans, yellow carrots & red peppers)
- Buttered Sweet Corn
- Mixed (Green Beans, Carrots & Corn)
- California Blend (Broccoli, Cauliflower & Carrots)
- Francais Blend (whole green beans, baby carrots & sliced almonds)

Salad Selections: (Choose 3)

- Garden Salad w/ assorted dressing packets
- Bow Tie Pasta Salad w/ Broccoli Florets
- Olive (Black & Green Olives, Mushroom, Italian Dressing)
- Baby Red Potato Salad w/ Dill
- Tuna Macaroni Salad
- American Potato Salad
- Cole Slaw
- Three Bean Salad
- Hawaiian (Cocktail fruit salad w/ marshmallows & coconut)
- Jello w/ fruit
- Greek Salad w/tomatoes, green peppers, onions, feta cheese & cucumbers
(add \$1.00 per person)
- Broccoli & Raisin Salad (add \$1.00 per person)
- Fresh Fruit Salad (add \$2.00 per person)



Desserts: (Choose One)

- Tollhouse Bars
- Brownies
- Lemon Bars
- Assorted Cookies
- Peanut Butter Balls
- 7-Layer Bars
- Chocolate Dipped Strawberries (in season/add \$2.00 each)

Deluxe Rental Package includes all of the following:

- Your choice of colored linen napkins
- China Dinner Plates
- Flatware – Dinner Forks & Knives
- Water Glasses
- Toasting Glasses (choose wine or champagne)
- Iced Water Carafes at each table
- Salt & Pepper Shakers at each table

