

Side Dishes (Choose up to 3)

Penne Vodka	Mac N Cheese	Garlic Green Beans
Penne Vodka w/ Fried Eggplant and Fresh Mozz	Cheese Tortellini Alfredo	Green Bean Almondine
Cavatelli w/ Broccoli	Pasta Primavera	Grilled Mixed Vegetables
Stuffed Shells	Mashed Potatoes	Steamed Vegetable Medley
Baked Ziti	Roasted Potatoes	Rice Pilaf

Full Coffee/Tea Setup

Fruit Platter

SheetCake

Choose: Yellow/Chocolate/Red Velvet Cake

Choose: Buttercream/Whip Cream/Cream Cheese Icing

Choose Filling: Choc Mousse, Choc Pudding, Bavarian Cream, Vanilla Pudding, Raspberry Mousse, Raspberry Jelly, Cannoli

Sheetcake will be simply decorated to suit color scheme

Hot & Cold Buffet

Appetizers (Choose 1 for every 20 guests)

Mini Quiche	Cocktail Sausage	Tomato Mozz Kabobs
Swedish Meatballs	Sesame Chicken	Cheese & Grapes
Stuffed Mushrooms	Spin/Artichoke Dip	Cheese & Pepperoni

Salad (Choose up to 2)

Caesar Garden

Harvest(mixed Greens, Apples, Walnuts, Gorgonzola, Dried Cranberries, Maple Vinaigrette)

Dinner Rolls and Butter

Redskin Potato Salad, Pasta Salad Included

Pickle Platter Included

Wrap Platter(s) Included

Grilled Chicken Caesar, Turkey BLT w/ Mayo, Roast Beef with Horseradish Sauce LT, Eggplant Cutlet with Fresh Mozz/Roasted Peppers and Balsamic

Finger Sandwich Platter(s) Included

Choose 1: Mini Kaiser Rolls OR Mixed Breads(White/Rye/Whole Grain)

Choose 4: Ham & Cheese, Turkey, Roast Beef, Italian Combo, Tuna, Egg Salad, Grilled Veggies with Fresh Mozzarella, Chicken Cutlet with Fresh Mozz and Roasted Peppers

Dressings for Finger Sandwiches will be served on the side

Main Dishes (Choose up to 4)

Chicken Marsala	Italian Meatballs	Flank Steak w/ Sautéed Onions and Gravy
Chicken Parmigiana	Swedish Meatballs	Shepherd's Pie
Lemon Chicken	Salmon Teriyaki	Veal Parmigiana
Chicken Francaise	Salmon (Lemon Butter)	Veal Marsala
Champagne Chicken	Eggplant Rollatini	Shrimp Scampi w/Linguine
Chicken Piccata	Eggplant Parmesan	Shrimp Francaise o/ Linguine
Chicken Cacciatore	Sliced Pork Loin w/ Gravy	Sausage and Peppers
Chicken Cordon Bleu	Sliced Roast Beef w/ Gravy	
Fried Chicken	Pepper Steak	

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WITH EITHER PACKAGE THE FOLLOWING APPLIES

Staff – Two wait staff are included for 5 hours, 1 hour setup and 4 hours service and cleanup

Overtime is the responsibility of the client at a rate of \$25/hour

Gratuuity is not included

Everything is presented in Stainless Chafers, Ceramic Platters, Glass and Stainless Steel

Buffet Tables Provided with Black Floor Length Linens

Paper Products – small and large clear plastic plates with scalloped edging, silver flatware, white cocktail and dinner napkins



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