

# Buffet Dinner

All buffet dinners include vegetable & seasoned red roasted potato,  
Tossed Salad with dressings, Fresh Rolls & Butter and  
Dessert with unlimited coffee.

Choose one from each category:

## Chicken Chasseur

Sundried Tomato, Mushrooms & Peppers.  
Demi Glace w/ Red Wine Reduction

## Chicken Piccata

Lemon, White Wine Sauce

## Chicken Toscano

Artichoke, Olives, Diced Tomato. White Wine

## Chicken Parmagiano

Classic Cutlet with fresh Tomato Sauce & Mozzarella

## Chicken & Sausage Stufato

Bell Pepper, Onion & Diced Tomato

## Chicken Florentine

Spinach, Mozzarella & Demi Glace

## Boston Baked Scrod

Butter & Herb Bread Crust

## Salmon en Crouete

Crisp Puff Pastry

## Tilapia Puttanesca

Tomato, Olives, Capers & Herbs

## Seafood Paella

Saffron Rice, Shrimp, Mussels, Sausage, Peppers & Olives

## Stuffed Filet of Sole

Classic Seafood Stuffing

## Fried Calamari

Tomato Sauce

## Roast Loin Of Pork

Brandy Soaked apples & Braised Red Cabbage

## Jack Daniels Steak

Dijon Bourbon Sauce, Fried Tobacco Onions

## Guinness Sheperds Pie

Classic Irish Stew with real Guinness & chunks of Beef.

## Braised Beef Braciola

Thin sliced Beef rolled with chopped Garlic, Prosciutto,  
Bread, Grana Padano & Pesto braised in Tomato Sauce.

## Sliced Steak Bordelaise

Shallot Red Wine Sauce. Sliced Mushrooms

## Baked Rigatoni Melanzana

Eggplant, Sausage & Mozzarella

## Penne Piselli

Blush Sauce with Peas

## Rotini Fungo

Caramelized Onion, Mushroom, Smoked Bacon

## Rigatoni Buttera

Braised Sweet & Hot Sausages, Tomato & Touch of Cream

## Pasta Primavera

Roasted Garlic Cream Sauce

28.95 per person. Minimum of 50 people

20% Service Charge and Sales Tax

Children 6-12 18.95 /Under 6 \$5

Beverages Not Included

Add a Carving Board at additional charge: See Options page.

### Dessert:

Customized Sheet Cake, NY Cheese Cake,  
Carrot Cake, Chocolate Mousse

