

Buffet Holiday Dinner

(Four Hour Party – Minimum 25 People)

INTERNATIONAL FRUIT & CHEESE

An Array of Sliced Seasonal Fruit with Imported and Domestic Cheeses
Served with assorted Crackers and Flat Breads

SALADS

Classic Caesar Salad

Romaine, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing

Tossed Field Green Salad

Mixed Baby Greens, Grape Tomatoes, English Cucumber, Carrot,
Onion, Cabernet Sauvignon Vinaigrette

Greek Salad

Mixed Greens, Bell Peppers, Red Onion, Kalamata Olives, Tomato, Hot House Cucumber,
Feta Cheese, Drizzled with Blush Vinaigrette.

ENTREES

(Choice of three)

Seafood Newburg

Chicken Marsala

Sautéed Chicken in a sauce of Marsala Wine, Shallots, and Mushrooms

Chicken Picatta

Lemon White wine Butter Sauce with Capers

Chicken Francaise

Egg Battered Chicken Sautéed with Shallots & finished with a Lemon
White Wine Butter Sauce

Slow Roasted Prime Rib

Served with a Rosemary Au Jus

(Minimum of 30 people)

Herb Rubbed Top Round Of Beef

Served with Au Poirve Sauce

Beef Bourguignonne

Tender Braised Beef with Burgundy, Caramelized Pearl Onions, Mushrooms

Cajun Pork Loin

Served Blackened Style with Georgia Peach Barbecue Sauce

Mussels Fra Diavolo

Prince Edward Island Mussels Prepared in a Spicy Red Sauce

Basa Filet Oreganatta

Broiled White Fish with Classic Oreganatta Topping and Garlic Butter Sauce

Broiled Tilapia & Lobster Sauce

Rigatoni Bolognaise

Rigatoni Pasta served with a Classic Meat Sauce

Buffet Holiday Dinner

(Continued)

Orecchiette & Pesto Alfredo
Small Saucer Shaped Pasta tossed in a Pesto Cream Sauce

Penne Ala Vodka
Penne Pasta tossed in a Vodka Splashed Pink Sauce

Roasted Turkey Breast
Served with Sage Sausage Stuffing and Pan Gravy

Apple-wood Roasted Loin of Pork
Served with Apple-Cranberry Chutney

Chefs Choice of Potato and Vegetable

Rolls and Butter

DESSERT TABLE

A Beautifully Presented Display of Mousses, Rice Pudding, Petit Fours,
Mini Pastries, Holiday Cookies,
Chocolate Holiday Yule Log

Coffee, Tea and Decaffeinated Coffee

Price Options to Include the Following Beverages
Assorted Regular and Diet Soda- \$35.95++ Per Person
Beer Wine & Soda- \$48.95++ Per Person
Full Open Bar - \$55.95++ Per Person

++ Per person denotes a 20% taxable fee and applicable state taxes that are in addition to all of the listed per person prices.