

# Dinner Buffet Menu

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CHOICE OF 2

Fresh Fruit Salad

Fresh Vegetable Crudite with Dill and Garlic Dipping Sauce

Classic Caesar Salad with Shaved Parmesan Cheese and Croutons

Garden Fresh Salad, Choice of Two Dressings

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins and Crumbled Goat Cheese

Romaine Lettuce with Craisins, Glazed Walnuts and Crumbled Bleu Cheese, topped with Creamy Poppy Seed Dressing

Spinach Salad with Strawberry Balsamic Vinaigrette, Mandarin Oranges, Almond Slices and Crumbled Feta Cheese

Assorted Stromboli

Mini Filet Mignon Sandwiches with Horseradish Cream Sauce

Stuffed Mushrooms, with Sausage or Crabmeat Stuffing

Thai Chicken Kebobs with Coconut Peanut Dipping Sauce

Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce



CHOICE OF 5

## PASTA

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Penne Pasta with Vodka Marinara

Bow Tie Pasta with Roasted Red Pepper, Pesto Cream Sauce

Rigatoni with Sausage Bolognese

Cheese Tortellini with Marinara Sauce

Fettuccini with Broccoli Alfredo

Gnocchi with Tomato Alfredo Sauce, Spinach, Artichoke Hearts and Roasted Red Peppers

Penne Pasta with Basil Pesto Sauce, Roasted Red Peppers and Fresh Mozzarella

Cavatelli with Broccoli Scampi

## CHICKEN

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Chicken Strips in Wine Sauce

Chicken Parmigiana

Chicken Franchise

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Chicken Saltimbocca with Prosciutto and Asparagus

Oven Roasted Chicken, Italian Style

Stuffed Chicken Italian Style with Spinach, Roasted Red Peppers and Ricotta Cheese

## BEEF AND PORK

Italian Meatball

Sliced Porketta with a Garlic Dill Sauce

Sausage and Peppers

Authentic Pigs in the Blanket (Stuffed Cabbage)

Baked Ham with a Pineapple Brown Sugar Glaze

Top Sirloin of Beef with Demi Glace

Pulled Pork BBQ

Sliced Beef Brisket with Carolina BBQ Sauce

## STARCHES AND VEGGIES

Roasted Redskin Potatoes with Dill and Parsley Butter

Roasted Garlic Smashed Potatoes

Scalloped Triple Cheese Potatoes

Butternut Squash Mashed Potatoes

Fresh Broccoli Florets

Glazed Baby Carrots

Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese

Grilled Asparagus

Italian Style Green Beans



## ADDITIONAL ITEMS

AVAILABLE AT MARKET PRICE

Sliced Tenderloin of Beef with Demi Glace

Braised Short Rib with Cabernet Reduction

Prime Rib Aus Jus with Horseradish Cream

Filet of Sole with Lemon Butter Sauce

Salmon with a Bourbon Sauce

Grilled Mahi Mahi with Mango Lime Salsa

Stuffed Flounder Florentine

Crabmeat Stuffed Flounder

Lump Crab Cakes with a Roasted Red Pepper Remoulade

Shrimp Scampi over Linguini

Off-Site Package Includes:

Paper and Plasticware and Rollups, Buffet Equipment, Delivery and Set-Up.

Wait Staff, China, Silverware, Table Linens and Linen Napkins, Spring Water, and Coffee and Tea are available for \$\_\_\_\_\_ per person.

Gratuity is included with all pricing. Minimum 30 people.



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6% PA Sales Tax Not Included. Price Per Person \_\_\_\_\_