



# Evening Buffet Package

**VENUE OVERVIEW** | Our venue includes the following services and amenities:

- A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- All tables for guest seating, gifts, cocktails, and auxiliary needs; silver or gold Chiavari chairs
- Variety of specialty table linens, napkins and decorative plate chargers
- China, silverware, glassware, wait and bar staff
- Garden and patio dining options available



## APPETIZER STATION OR HAND PASSED HORS D'OEUVRES

CHOICE OF 4

Fresh Mozzarella, Tomato and Basil Caprese Shooters

Domestic Cheese Selection with Grapes, Honey Mustard, and Crackers

Stuffed Pepper Shooters, Provolone Cheese and Prosciutto

Antipasto Skewers with Pepperoni, Pepper Jack, Roasted Red Peppers, Artichoke Hearts and Kalamata Olives

Brie, Manchego, and Gorgonzola Cheese Display with Fresh Strawberries, Cashews, Fig Preserve and Dried Apricots

Fresh Vegetable Crudités with Fresh Pita and Roasted Red Pepper Hummus

Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce

Philly Steak and Cheese Spring Roll with a Sweet Chili Glaze

Mini Filet Mignon Sandwiches with a Horseradish Cream

Mini Crab Cakes with Dijon Dipping Sauce

Mini Pulled Pork Sandwiches with Cheddar Cheese

Coconut Shrimp with Plum Sauce

Stuffed Mushrooms with Sausage or Crabmeat

Assorted Old Forge Style Pizza: Red, White, and Fresh Tomato

Pecorino Romano Fried Rice Balls with Stuffed Provolone

Fresh Mozzarella Crostini with Tomato and Pepper Bruschetta

## NON-ALCOHOLIC BEVERAGES

A Non-Alcoholic Beverage Station Consisting of Lemonade, Iced Tea and Fruit Infused Water

Soft Drinks

Spring Water with Lemon or Cucumber Garnish

Coffee and Tea Station



## DINNER BUFFET

### SALAD - CHOICE OF 1

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

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

Classic Caesar Salad with Shaved Parmesan, Homemade Croutons

Garden Fresh Salad, Choice of Two Dressings

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

Butter Bibb and Radicchio with Mandarin Oranges, Heirloom Cherry Tomatoes, English Cucumbers, Candied Pecans, Shaved Cranberry Stilton with White Balsamic Vinaigrette, GF



## ENTRÉE

### CHOICE OF 3

Penne Pasta with Vodka Marinara

Bow Tie Pasta with Roasted Red Pepper, Pesto Cream Sauce

Cavatelli with Broccoli Scampi

Rigatoni with Sausage Bolognese

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

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

Chicken Strips in Wine Sauce

Chicken Parmigiana

Chicken Francaise

Chicken Marsala with Fresh Mushrooms

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Chicken Cordon Bleu

Chicken Saltimbocca with Prosciutto and Asparagus

Parmesan and Herb Encrusted Chicken Breast with Tomato Basil Cream Sauce

Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze

Oven Roasted Chicken, Italian Style

Italian Meatballs

Sliced Porketta with a Garlic Dill Sauce

Sausage and Peppers

Pulled Pork BBQ

Baked Ham with a Pineapple Brown Sugar Glaze

Roast Top Sirloin Burgundy Gravy

BBQ Beef Brisket



## STARCHES & VEGETABLES

### CHOICE OF 2

Roasted Redskin Potatoes with Dill and Butter

Roasted Garlic Smashed Potatoes

Scalloped Triple Cheese Potatoes

Fresh Broccoli Florets

Glazed Baby Carrots

Grilled Asparagus

Italian Style Green Beans

Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese

Eggplant Rollantini

Price per person \_\_\_\_\_ Minimum 30 people. Gratuity included. 6% sales tax not included.