

## BUFFET STYLE EVENTS

A four hour event starting at \$39 per person plus 20% administrative fees and sales tax  
Beverage service is separate

### APPETIZER TABLE DISPLAY *choice of two*

Fresh Vegetable Crudites  
Fresh Fruit & Cheese Display  
Tomato Basil Bruschetta

### PLATED SALAD COURSE *choice of one*

Classic Caesar Salad or Mixed Baby Field Greens

### CHAFING DISH SELECTIONS

A fifth chafing dish is available for an additional +\$2

### PASTA *choice of two*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne, Lobster Ravioli +\$2

Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

Vegetarian Options: Eggplant Rollatini, Cheese Manicotti, Vegetable Lasagna, Baked Penne

### ENTREES *choice of two*

Oven Baked Salmon with hollandaise sauce drizzle

Lemon Herb Tuna Steak pan seared medium with lemon-herb butter

Teriyaki Shrimp Stir Fry shrimp with oriental style vegetables seared in sesame oil & teriyaki glaze

Florentine Stuffed Flounder with spinach, onion, roasted peppers, bechamel sauce

Chicken Francaise egg dipped chicken breast with lemon-white wine sauce

Chicken Marsala pan seared chicken breast with mushroom-marsala wine sauce

Chicken Parmigiana breaded chicken cutlets, marinara sauce and mozzarella cheese

Sliced Pork Tenderloin with mushrooms in a port wine demiglace

Italian Style Sausage & Peppers in marinara sauce

Sliced Roast Beef with brown gravy

### SIDES *choice of two*

Baked Potato, Garlic Mashed, Oven Roasted

Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

### DESSERT *choice of one*

Pavilion Ice Cream Bar

Italian Cookie Platter

Ice Cream Cake Roll

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service