

# Elegant Buffet

**•Appetizer Trays: (Choice of 3) Additional trays add \$1.50 per person per item•**

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| Imported & Domestic Cheeses w/ Grapes & Crackers       | Plum Tomato Bruschetta made w/ Fresh Basil & Herbs served on Toasted Baguettes | Toasted Pita Chips w/ Spinach & Artichoke Dipping Sauce               |
| Garden Fresh Vegetable Crudite Served w/ Vegetable Dip | Smoked Salmon on Peppered Toasted w/ Cream Cheese & Red Onion                  | Grilled Portobello Mushrooms w/ Teriyaki Mayo Dip                     |
| Display of Seasonal Sliced Fruits                      | Tortellini Skewers w/ Genoa Salami, Fresh Mozzarella & Parmesan Dip            | Nacho Chips w/ Cheddar Cheese, Chopped Tomatoes, Lettuce & Sour Cream |
| Moroccan Humus served w/ Toasted Pita Triangles        |  | Fettuccini w/ a wild mushroom sauce                                   |

**•Hot Dishes: (Choice of 3) Additional hot dishes add \$1.95 per person per item•**

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|---|---|--|
| Chicken w/ sun-dried tomatoes, Shitake mushrooms in a Marsala cream sauce | Beef Giambotta w/ peppers, onions, mushrooms, & potatoes                      | Crispy Calamari w/ fresh chopped tomato basil sauce                          |
| Chicken w/ artichokes, sun-dried tomatoes in a white wine sauce           | Veal served w/ wild mushrooms & Marsala wine sauce                            | Seafood Bouillabaisse w/ shrimp, scallops, mushrooms in a chunk tomato sauce |
| Chicken Francaise in a lemon butter sauce                                 | Pork loin served w/ a roasted garlic & rosemary demi glaze                    | Seafood Paella w/ shrimp, mussels, scallops in saffron rice                  |
| Mahi-Mahi prepared w/ cilantro butter & white wine sauce                  | Tortellini filled w/ ricotta cheese & fresh spinach in a parmesan cream sauce | Stuffed Flounder w/ a Chardonnay cream sauce                                 |
| Eggplant filled w/ ricotta cheese served w/ tomato basil sauce            | Pasta Primavera w/ seasonal vegetables in a white cream sauce                 | Lobster Ravioli in a light pink sauce  |
| Carved filet tips w/ wild mushrooms & wine sauce                          | Vegetable Lasagna in a white cream sauce                                      |  |

**•Carved Item: (Choice of 1)•**

Top Sirloin of Beef, Glazed Virginia Ham, Roasted Turkey Breast, Garlic & Rosemary Pork Loin

**•Includes•**

Vegetable Medley & Herb Roasted Red Skin Potatoes  
Tossed Garden Salad & Classic Caesar Salad w/ Assorted Dressings  
Dinner Rolls & Butter

**•Dessert: (Choice of 1)•**

Assorted Cookie & Pastries, Rice Pudding, Chocolate Pudding, Apple Crisp

**•Also Includes•**

Heavy Disposable Plates, Knives, Forks, Napkins, Catering Racks,  
Sternos & Plastic Table Covers (For Food Tables)

**•Price Per Person•**

20-29	30-59	60-99	100+
\$19.95	\$19.50	\$18.95	\$18.50

Plus Delivery Fee & NJ Sales Tax  
Waiter & Bartender Service Available

**•Make Your Event Even Nicer By Going "Semi-Format"•**

For Only \$5.99 More Per Person You Get - Deluxe Style Chafing Dishes, Regular Silverware, Linen Tablecloths & Napkins, Table Skirting, & Classicware Disposable Plates. Service Help Available.

**FORMAL SET UPS ALSO AVAILABLE, PLEASE ASK.**

View our *Cocktail Hour* options in the back of the menu!