

Special Occasion Buffet Menu

*Four Hour Event with a Four Hour Cash Bar
Includes White or Ivory Linens & Event Coordinator*

Hors d' Oeuvres Station

*Fresh Seasonal Fruit Bowl with a Strawberry Yogurt Dipping Sauce
International Cheese & Cracker Display
Vegetable Crudité with Ranch & Bleu Cheese
Tomato Basil Bruschetta*

Buffet

Buffet includes Warm Bread with Butter

Choice of Two Entrées

<i>Chicken Rollatini</i>	<i>Stuffed Filet of Sole</i>
<i>Chicken Francaise</i>	<i>Baked Scrod in a White Wine and Lemon Butter Sauce</i>
<i>Baked Stuffed Chicken Breast</i>	<i>London Broil with Sautéed Mushrooms</i>

Choice of One Pasta

<i>Penne Pasta with Marinara Sauce</i>	<i>Penne a la Vodka</i>
<i>Bowtie Pasta Primavera</i>	<i>Bowtie Pasta Carbonara</i>
<i>Cavatelli with Pesto Cream Sauce</i>	

Choice of Two Accompaniments

<i>Herb Roasted Potatoes</i>	<i>Seasonal Vegetable Medley</i>
<i>Garlic Mashed Yukon Gold Potatoes</i>	<i>French Style Green Beans</i>
<i>Brown & Wild Rice Pilaf</i>	<i>Broccoli & Carrots in a Butter Sauce</i>

Choice of One Salad

*Caesar Salad with Croutons & Parmesan Cheese
Baby Field Greens with Cucumbers and Tomatoes with a Balsamic Vinaigrette Dressing
Spinach Salad with Sundried Cranberries, Pecans & Gorgonzola with a Balsamic Vinaigrette Dressing*

Dessert

Assorted Italian Cookies & Brownies

Beverages

Coffee, Tea & Decaf

Additional Options Are Available Upon Request