



OFF PREMISE BUFFET DINNER MENU*

Price is \$19.00 Per Person ~ Includes All Taxes & Gratuities

(Minimum of 100 Guests Required)

Complimentary Vegetable Relish Tray w/ House Dip

SALADS (Choice of Three)

Tossed Garden Salad
 Green Bean & Gruyere
 Broccoli & Cauliflower
 Pistachio Crème
 Tortellini Salad

Pasta Salad w/ Vegetables
 Macaroni Salad
 Potato Salad
 Oriental rice Salad
 Cucumber & Tomato

ACCOMPANIMENTS (Choice of Two)

Green Beans Almondine
 Buttered Corn
 Cauliflower Au Gratin
 Glazed Carrots
 Vegetable Medley
 Steamed Broccoli
 Snap Peas & Carrots

Stuffed Baked Potato
 Herbed Roasted Redskin Potatoes
 Whipped Potatoes
 Bacon & Cheddar Redskins
 Au Gratin Potatoes
 Rice Pilaf
 Wild Rice Medley

ENTREES (Choice of Three)

Stuffed Chicken Breast
 Chicken Breast Cordon Bleu
 Stuffed Chicken Natalia
 Broasted Chicken
 Chicken Romano
 Scrod Georgetown
 Tilapia Almondine

Penne w/ Marinara Sauce
 Stuffed Shells
 Baked Virginia Ham
 Roast Sirloin of Beef
 Beef Stroganoff
 Beef Bracciola
 Roast Pork Loin

Dessert

Customized Wedding Cake \$2.75 Per Person

*Included: Disposable Plates, Cutlery, Napkins, & Table Cloths. Self Serve Coffee, Tea, Iced Tea

**China, Linen, Tables & Equipment Rental Available – Please Ask One Of Our Sales Consultants