

Buffet Dinner

Includes a private banquet room for four hours, a wide assortment of linen colors for tablecloths & napkins and our experienced service staff with a personalized maitre d' to ensure a wonderful and memorable event.

Also includes your choice of a fresh garden salad or Caesar salad, oven baked rolls, unlimited soft drinks, juices, coffee & tea and host's selection of a total of seven chafing dishes from the following choices:

Baked lasagna –

*baked layers of noodles, meat, mozzarella & ricotta cheese
with tomato sauce topped with melted mozzarella*

Penne a la vodka-

our version of this classic with tomatoes, cream, garlic & fresh basil

Penne with broccoli & garlic –

al dente pasta with broccoli tossed in a light garlic and olive oil sauce

Penne a la pepperoncini –

penne sautéed in olive oil with onions, garlic & peppers

Tri-color tortellini-

our bite-sized cheese-filled pasta crescents in a creamy Alfredo sauce

Chicken francese –

chicken cutlet sautéed with lemon, white wine & butter

Chicken Marsala –

chicken cutlet sautéed in a Marsala wine sauce with cremini mushrooms

Sweet & sour chicken –

tempura-battered chicken fillets with pineapple & peppers in a tangy sweet & sour sauce

Pacific rim chicken stir fry –

tender pieces of chicken in a tempura batter with Oriental vegetables in General Tso's sauce

Miniature chicken cordon bleu –

breaded boneless chicken breast stuffed with ham & cheese

Chicken parmigiana-

breaded chicken cutlet in our marinara sauce topped with mozzarella cheese

Loin of pork –

our famous seasoned & slow-roasted boneless loin of pork

Sausage & peppers –

sweet Italian sausages in a spicy tomato sauce with peppers & onions

BBQ ribs –

slow-roasted “fall off the bone” spare ribs with barbecue sauce

Traditional German sauerbraten –

marinated beef roast gently simmered until tender

Italian-style meatballs –

mini meatballs flavored with basil, oregano & garlic

Starches & vegetables available: French fries ♦ Spanish rice ♦ rice pilaf ♦ rosemary roasted red-skinned potatoes ♦ roasted Yukon gold potato wedges ♦ mashed potatoes ♦ red cabbage ♦ sauerkraut ♦ sautéed string beans ♦ Tuscan blend mixed vegetables ♦ sugar snap peas ♦ sweet carrots

Dessert

(host's choice of one)

Special occasion cake – *your choice of cake, filling, frosting & inscription*

Ice cream parfait – *our homemade treat with chocolate & vanilla ice cream, chocolate sauce & whipped cream*