

# CREATE YOUR OWN BUFFET

BUILD YOUR OWN BUFFET  
LUNCH \$27.00 PER PERSON  
DINNER \$32.00 PER PERSON

## SALAD:

(SELECT TWO)

- Caesar Salad
- Garden Salad
- Pear & Gorgonzola Salad
- Bruschetta & Toasted Baguettes
- Pasta Salad
- Tomato & Cucumber Salad
- Potato Salad
- Coleslaw
- Fresh Fruit Salad
- Fresh Tomato, Basil, & Mozzarella Salad

## VEGETABLE:

(SELECT ONE)

- Roasted Vegetable Medley
- Broccoli Garlic & Oil
- Green Beans Almondine

## STARCH:

(SELECT ONE)

- Roasted Red Bliss Potatoes
- Mashed Red Potatoes
- Wild Rice Blend
- Three Cheese Macaroni
- Penne Pasta with Vodka Sauce
- Penne Pasta Broccoli & Garlic

## ENTREES:

(SELECT TWO)

- Chicken Francaise
- Chicken Marsala
- Oven Fried Chicken
- Pan Seared Salmon with Honey Teriyaki Glaze
- Tilapia with Lemon and Chardonnay Sauce
- Italian Sausage with Peppers and Onions
- Braised Beef Tips with Mushrooms
- Eggplant Rollatini

## HAND CARVED MEATS:

ADD \$5.00 PER PERSON &

CHEF ATTENDANT FEE PER STATION.....\$50.00/HOUR

- Turkey Breast with Cranberry Chutney
- Prime Rib Served with Au Jus
- Roast Sirloin with Horseradish Sauce
- Beef Tenderloin with Bordelaise Sauce (Add \$4.00pp)

## SEAFOOD SPECIALTIES:

ADD \$5.00 PER PERSON

- Flounder stuffed with Lump Crab Meat
- Shrimp, Mussels, Clams, Scallops over Fettuccini
- Maryland Crab Cakes with Tomato Remoulade

## DESSERT:

(SELECT ONE)

- Lovin Spoon Chocolate Cake
- Raspberry Brulee Cheesecake
- Cookies & Brownies
- Miniature Cannolis, Eclairs, and Cream Puffs
- Occasion Cake

Ask about our Themed Buffets!

FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE & HERBAL TEAS, SOFT DRINKS & BOTTLED WATER

All Food & Beverage Prices are Subject to Prevailing New Jersey State Sales Tax and 20% Service Charge