

~Gold Buffet~

There is a 50 guest minimum for a buffet. The following are included with all buffet menus:

Imported and Domestic Cheese Display, Fresh Vegetable Crudités, Two Hot Appetizer Choices, Wine or Champagne Toast, Fresh Bakery Rolls, Choice of Salad, Starch, Vegetable, and Coffee Service.

Salads, please choose two:

*Field Greens Salad
with Assorted Dressings
Classic Caesar Salad
Chilled Balsamic Penne Salad
with Artichokes, Roasted Red Peppers, Red Onions and Garlic
Antipasto Salad
with Genoa Salami, Pepperoni, Provolone Cheese, Black Olives and
Pepperoncinis
Peasant Greek Salad
with Crisp Cucumbers, Vine Ripened Tomatoes, Onion, Feta Cheese and Olives*

Starch, please choose two:

*Whipped Garlic Mashed Potato with Sweet Onion and Parmesan Cheese Baked in
the Oven
Roasted Red Bliss Potatoes
Buttery Mashed Red Skin Potatoes
Classic Rice Pilaf
Manicotti Marinara stuffed with Ricotta and Parmesan Cheeses
Three Cheese Stuffed Shells topped with Marinara and Mozzarella Cheese
Wild Mushroom Tortellini Alfredo*

Seasonal Vegetable, please choose one:

*Fresh Buttered Baby Carrots
Green Beans Almandine
Oven Baked Broccoli Au Gratin*

***Fresh Roasted Vegetable Medley with Zucchini, Summer Squash, Red Peppers,
Onions, Broccoli and Garlic***

Entrees, Please choose three:

Boneless Stuffed Breast of Chicken with Herb Stuffing and Cranberry Sauce

Baked Stuffed Haddock with Cracker Crumb Stuffing

Chicken Breast with Mushroom and Marsala Wine Sauce

Broiled Beef Medallions with Mushrooms, Onions, and Peppers

Chicken Cordon Bleu

Roasted Pork Loin with Homemade Gravy and Apple Sauce

Baked Honey Ham

Sliced Roasted Turkey with Herb Stuffing and Homemade Gravy

Seafood Newburg, add \$3

Sliced Tenderloin of Beef, add \$4

Prime Rib of Premium Beef, add \$3