



# BANQUET PACKAGES



## CONTINENTAL BREAKFAST BUFFET

FRESH FRUIT, MUFFINS, DANISH AND BAGELS WITH CREAM CHEESE

*Served with water, tea, coffee, juice and milk*

8.00 per person

## CREATE YOUR OWN SANDWICH BUFFET

### MEATS

Chicken Salad, Boars Head Ham, Turkey or Roast Beef (Choose 2)

### CHEESES

Swiss, Provel and Cheddar

### BREADS

Ciabatta, Croissant or Wheat (Choose 2)

### SIDES

Potato Salad, Pasta Salad, Chips or Fresh Fruit (Choose 2)

*Served with water, tea, coffee and soda*

12.00 per person

## JOE BOCCARDI'S PIZZA BUFFET

ASSORTMENT OF JOE BOCCARDI'S PIZZAS

TOASTED RAVIOLI

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

*Served with water, tea, coffee and soda*

15.00 per person

## HORS D'OEUVRES BUFFET

CHOICE OF 4 HORS D'OEUVRES

*Served with water, tea, coffee and soda*

14.00 per person

## LUNCH BUFFET

CHOICE OF 1 ENTRÉE

CHOICE OF 1 ACCOMPANIMENT

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

*Served with water, tea, coffee and soda*

15.00 per person

## DINNER BUFFET

CHOICE OF 2 ENTREES

CHOICE OF 2 ACCOMPANIMENTS

(1 starch and 1 vegetable)

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

*Served with water, tea, coffee and soda*

20.00 per person

*All packages subject to 18% service charge, 8.363% sales tax and room rental fee of \$500.00*

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## HORS D'OEUVRES SELECTIONS

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\*Add an additional hors d'oeuvre to any package for 3.00 per hors d'oeuvre per person

BRUSCHETTA  
DOLLAR ROLLS  
CHICKEN DRUMMIES  
SLICED DELI SPIRALS  
CHICKEN MUDEGA KABOBS  
ST. LOUIS STYLE TOASTED RAVIOLI  
CHICKEN QUESADILLA  
CRAB CAKES (ADD 1.00)

ANTIPASTO PLATTER  
FRESH FRUIT PLATTER  
CHEESE AND CRACKER PLATTER  
VEGETABLE PLATTER  
TOASTED GUACAMOLE BITES  
SPINACH & ARTICHOKE SPINOCCHI BITES  
CRAB RANGOON W/ SWEET & SOUR SAUCE

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## ENTRÉE SELECTIONS

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**ITALIAN MARINATED PORK LOIN**  
Pork loin cutlets marinated in olive oil, garlic and fresh Italian herbs grilled and topped with a creamy marsala wine sauce

**CHICKEN MUDEGA**  
Lightly breaded boneless skinless chicken breasts baked and drizzled with an olive oil, lemon and garlic sauce

**CHICKEN ALLA MARIO**  
Lightly breaded boneless skinless chicken breasts baked and topped with a white wine sauce, broccoli, fresh mushrooms and provol cheese

**CHICKEN PARMIGIANO**  
Lightly breaded boneless skinless chicken breasts baked in our homemade marinara sauce and provol cheese

**PRIME RIB** (add 4.00)  
Served medium to medium well with au jus and horseradish

**CHICKEN SPEDINI**  
Lightly breaded boneless skinless chicken breasts stuffed with tomato, red onion, cheese and prosciutto ham drizzled with an olive oil, lemon and garlic sauce

**BEEF TENDERLOIN** (add 4.00)  
Medallions prepared medium to medium well topped with a white wine and mushroom brown sauce

**SALMON AL LIMONE**  
Lightly breaded Alaskan salmon baked and drizzled with an Olive Oil, lemon and garlic sauce

**STUFFED FILET OF SOLE**  
Sole fillet stuffed with shrimp, scallops and crabmeat topped with our homemade white cream sauce

**TILAPIA ALLA NONNA**  
Baked tilapia fillets topped with a lemon, butter and white wine sauce with fresh mushrooms and tomatoes

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## ACCOMPANIMENT SELECTIONS

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### STARCHES

**PASTA CON BROCCOLI**  
Bowtie pasta, fresh broccoli florets, white cream sauce

**RIGATONI PASTA WITH ANDOUILLE SAUSAGE**  
Hollow tube pasta, andouille sausage, diced tomato, fresh mushroom, light cream sauce

**CHEESE TORTELLINI**  
Butter, garlic, basil, parmesan

**ITALIAN FRIED POTATOES**  
Diced potato, olive oil, garlic, basil, salt, pepper

**GARLIC MASHED POTATOES**  
Russet potato, cream, butter, roasted garlic

**CHORIZO SHRIMP PASTA**  
Bowtie pasta, chorizo sausage, shrimp, chives, white wine cream sauce

**SHRIMP AND ARTICHOKE PASTA**  
Bowtie pasta, shrimp, artichoke tomato, parmesan cheese, basil, olive oil

**CREAMY CHIVE POTATO**  
Red potato, sour cream, cream cheese, fresh chives

**SCALLOPED POTATO**  
Russet potato, caramelized onions, cheese, fresh herbs

### VEGETABLES

**BROCCOLI WITH INFUSED PECAN BUTTER**  
**STEAMED SICILIAN VEGETABLE MEDLEY**

**GRILLED ASPARAGUS**  
**BABY GREEN BEANS WITH GARLIC ALMONDS**

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## SALAD SELECTIONS

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**JOE BOCCARDI'S HOUSE SALAD**  
Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

**CAESAR SALAD**  
Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and parmesan cheese

**SPINACH SALAD**  
Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

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## DESSERT SELECTIONS

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**PLAIN CHEESECAKE**  
4.00 per person

**TIRAMISU**  
5.00 per person

**BISTRO BARS ASSORTMENT**  
5.00 per person