

DINNER BUFFETS



The House Specialty 31.00 per person (30 person minimum)

Fresh Salad / Chilled Platter (choice of two)

Marinated Grilled Vegetable Display

Romaine Caesar Salad with Rye & Pumpernickel Croutons

Mixed Garden Salad with Grape Tomatoes, Cucumbers, Shredded Carrots, choice of Dressings

Spinach Salad with Parmesan Cheese, Red Onion, Sliced Strawberries, Toasted Pecans in Balsamic Vinaigrette

Entrees (choice of two)

Roast Top Sirloin of Beef with Mushroom Sauce | Sliced London Broil with Roasted Shallot au jus (Gluten Free)

Chicken with Dijon Sauce | Chicken Piccata | Baked Salmon Filet Beurre Blanc | Baked Haddock with Lemon Sauce

Vegetarian Selection (choice of one)

Vegetable Stir Fry over Steamed Rice (Gluten Free & Vegan) | Country Rigatoni with Escarole, Beans & Garlic (Vegan)

Bowtie Pasta with Fresh Vegetables & Pesto | Spinach & Orzo with a Parmesan Crust

Tortellini & Broccoli in Alfredo Sauce | Three-Cheese Cavatappi Macaroni & Cheese

Choice of Smashed Potatoes or Assorted Roasted Fingerling Potatoes with Chef's Vegetable; Assorted Dinner Rolls & Butter

Assorted Buffet Desserts

Lemonade, Iced Tea, Coffee, Decaf and Hot Tea Station

The V.I.P. 32.00 per person (30 person minimum)

Fresh Salad / Chilled Platter (choice of two)

Marinated Grilled Vegetable Display | Romaine Caesar Salad with Rye & Pumpernickel Croutons

Mixed Garden Salad with Grape Tomatoes, Cucumbers, Shredded Carrots and choice of Dressings

Spinach Salad with Parmesan Cheese, Red Onion, Sliced Strawberries, Toasted Pecans in Balsamic Vinaigrette

Chef-attended Carving Station (choice of one)

Slow-roasted Prime Rib of Beef au jus (additional \$5.00 per person)

Roast Turkey Breast with Cranberry Mayonnaise

Roast Pork Loin with Grilled Apples in Applejack Demi

Entrees (choice of two)

Red Wine-braised Beef Short Ribs (Gluten Free) | Penne with Shrimp & Scallops in Chardonnay Herb Sauce

Chicken Marsala | Chicken in Havarti Cheese Sauce with Fresh Dill | Citrus Grilled Salmon

Vegetarian Selection (choice of one)

Vegetable Stir Fry over Steamed Rice (Gluten Free & Vegan) | Country Rigatoni with Escarole, Beans & Garlic (Vegan)

Bowtie Pasta with Fresh Vegetables & Pesto | Spinach & Orzo with a Parmesan Crust

Tortellini & Broccoli in Alfredo Sauce | Three-Cheese Cavatappi Macaroni & Cheese

Choice of Smashed Potatoes or Assorted Roasted Fingerling Potatoes with Chef's Vegetable; Assorted Dinner Rolls & Butter

Assorted Dessert Station

Lemonade, Iced Tea, Coffee, Decaf and Hot Tea Station

The Italian Feast 30.00 per person (30 person minimum)

Fresh Salad / Chilled Platter (choice of two)

Antipasto Salad Platter

Romaine Caesar Salad with Rye & Pumpernickel Croutons

Mixed Garden Salad with Grape Tomatoes, Cucumbers, Shredded Carrots and choice of Dressings

Includes all of the following Entrees

Three Cheese Lasagna | Chicken Marsala | Shrimp Scampi over Pasta | Sweet Sausage & Peppers

Warm Garlic Italian Bread

Italian Mini Dessert Display and Lemonade, Iced Tea, Coffee, Decaf and Hot Tea Station

Prices reflect one hour of service, subject to NYS sales tax and 20% service charge / admin fee, and are subject to change. Custom menus available for all occasions.