

# COMPLETE BUFFET PACKAGE

## Family Style Appetizers (Select Two)

Risotto Cakes with Basil Aioli - Chicken Pot stickers with Ponzu Sauce - Buffalo Wings with Blue Cheese Dressing - Fried Calamari with Marinara Sauce - Crab Cakes with Remoulade Sauce (\$3Add'l)

## Salad (Select One)

**House Salad** - Mixed Greens, Tomato, Red Onion and Cucumber Tossed with Balsamic Vinaigrette

**Caesar Salad** - Crisp Romaine, Croutons and Parmesan Tossed with Classic Caesar Dressing

## Buffet Entrée Choices

(Select One)

**Chicken Parmesan** - Breaded Chicken Cutlet topped with Mozzarella and Marinara Sauce

**Chicken Francese** - Flour and Egg Dipped Sautéed Chicken Cutlets with a Lemon Butter White Wine Cream Sauce

**Chicken Marsala** - Pan Seared Chicken Cutlet with a Classic Mushroom Marsala Sauce

(Select One)

**Filet of Salmon** - Oven Roasted Salmon with a Champagne Cream Sauce

**Shrimp Scampi** - Herb Marinated Shrimp topped with White Wine Garlic Cream Sauce

**Tilapia** - Baked Tilapia Topped with Olives, Capers, Onions and a Chunky Tomato Wine Sauce

**Shrimp Francese** - Flour and Egg Dipped Sautéed Shrimp Lemon Butter White Wine Cream Sauce

(Select One)

**Boneless Braised Short Ribs**  
Short Rib in Red Wine Demi-Glace

**Sausage & Peppers** - Italian Sausage and Crisp Bell Peppers in Marinara Sauce

**Veal Marsala (\$3 Add'l Per Guest)** - Flour and Egg Dipped Veal Cutlet with a Classic Mushroom Marsala Sauce

**Sliced Petit Filet (\$5 Add'l Per Guest)** - Sliced Filet - Onion - Mushroom in a Red Wine Sauce

(Select One)

**Penne alla Vodka** - Penne in a Classic Vegetarian Pink Vodka Sauce (No Meat)

**Baked Ziti** - Ziti in Marinara and topped with Melted Mozzarella

**Ravioli Baked Parmesan** - Cheese Ravioli in Marinara Sauce and topped with Melted Mozzarella

**Pesto Penne Pasta** - Penne with Sun Dried Tomatoes tossed in a Nut Free Pesto Sauce

**Wild Mushroom Pasta** - Bow Tie Pasta tossed with Sautéed Mushrooms, Caramelized Onion and Baby Tomatoes in a Mushroom Marsala Sauce

**Eggplant Napoleon** - Breaded Eggplant Layered with Ricotta Cheese, Fresh Basil and Topped with Marinara Sauce

(Package Includes the Following)

**Vegetable Medley** - A Variety of Fresh Roasted Vegetables Tossed with Roasted Garlic and Oil

**Mashed Potatoes** - Yukon Gold Potatoes Mashed with Fresh Cream and Butter  
Fresh Bread on Every Table

## Package Includes:

### Dessert Buffet

Assorted Cookies, Brownies, Cannoli's, Mini Flan, Chocolate Pot De Crème, Chocolate Covered Strawberries, S'mores

Full Bar With Premium Alcohol - Wine - Beer & Sangria  
Soda, Juice, Coffee and Tea Station

**4 Hour Party \$75 Per Person**

Private Party Space: Use of Entire Venue  
For You and Your Guests

35 Adult Guest Minimum, Under 10yr/ \$25 per Child  
Event Staff to Set Up, Serve & Clean

NYS Sales Tax and 20% Gratuity Not Included

Deposit Required to Hold Date