

CUSTOM HOT BUFFETS

Hot buffets are designed to be served by our service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, and single use service ware. Your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch. One dessert, dinner roll assortment with butter & margarine, bottled water, assorted sodas.

Pricing includes service attendants.

Dietary restrictions are subject to additional charges.

SELECT ONE HOUSE SALAD

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Italian & Ranch Dressings **v**
- Mesclun Greens with Maple Glazed Almonds, Dried Cranberries & Balsamic Vinaigrette **vgn GF**

SELECT ONE ENTREE

POULTRY

Chicken Parmigiana
23.00 per guest

Lemon Pepper Chicken with Lemon Sauce **GF**
23.00 per guest

Herb Bread Stuffed Chicken with Gravy
23.00 per guest

Chicken Marsala
23.00 per guest

BEEF, LAMB & PORK

Meatloaf with Tomato Gravy
24.00 per guest

Beef Shepherd's Pie with Horseradish
Mashed Potatoes
24.00 per guest

Sliced Roast Pork with Fig & Port Sauce
24.00 per guest

SEAFOOD

Baked Cod with Crumb Topping
24.00 per guest

Baked Stuffed Sole with Florentine Sauce
24.00 per guest

Maple Soy Glazed Salmon **GF**
28.00 per guest

SELECT ONE VEGETARIAN ENTREE

- Baked Penne with Five Cheeses
 - Penne Broccoli Alfredo
- Boursin Cheese Stuffed Portabella Mushrooms
Pasta Primavera
- Penne with Marinated Tomatoes,
Spinach, Garlic & Olive Oil **vgn**
- Eggplant Rollatini

SELECT ONE DESSERT

New York Cheese Cake with Strawberries
Warm Apple Strudel with Caramel Sauce & Cinnamon
Creme
Carrot Cake
Apple Crisp
Double Chocolate Layer Cake
Cannolis
Tray of Salted Caramel Brownies, Lemon Bars &
Plain Macarons

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN **vgn** VEGAN

GF GLUTEN-FREE  LOCAL