

**Elaborate Stationary Appetizer Display**

*Stationary display of crudite & dip, assorted gourmet cheese & crackers, seasonal fruits, etc.*

**At the Buffet: (select 1)**

**Mixed Baby Greens** w/ sides of cherry tomatoes, bacon bits, spiced almonds, croutons, choice of two dressings on buffet or one for pre-plated salad.

**Classic Caesar Salad** of cut romaine lettuce w/ sides of grated Romano cheese, croutons, anchovies, and Caesar dressing

**Waldorf Salad** - apples, celery, onion, walnuts, dried cherries & cranberry mayonnaise dressing

**Baby Spinach Salad** w/ sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, and honey-balsamic dressing

**Tri-Color Salad** of radicchio, iceberg & endive lettuce with pears, spiced almonds, & gorgonzola

**Available dressings:** Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or specialty dressings may be available on request

**Pasta (Select One)**

Penne, Bowtie, Rigatoni, Shells, Linguine, *Gnochhi, Ravioli, or Tortellini* at \$3 per person

**Sauce (Select One)**

Creamy pink vodka sauce

Caramelized Garlic, Fresh Tomato & Basil  
(served room temperature over warm pasta)

Homestyle Marinara

Basil Pesto with pignoli nuts

Garlic & Oil (slow sauteed with oregano, salt and pepper)

Red-Wine Bolognese meat sauce

Butter, salt and pepper

**Entrées: (Select 1)**

Classic Chicken Marsala with brown marsala sauce and sauteed mushrooms

Baked Sesame Chicken wrapped in puff pastry

Baked Chicken a L'Orange

Boneless Chicken Cacciatore slow-cooked in a caramelized & San Marzano tomato sauce

Boneless Chicken Chasseur slow-cooked w/ caramelized sweet onions & baby bella mushrooms

Traditional Chicken Parmesan with tomato basil sauce loaded with mozzarella cheese

Chicken Festiva - House specialty chicken lightly breaded and sauteed with artichokes, olives, capers, and lemon-butter and white wine sauce

House-made Lasagne (ground beef or spinach)

Carving of Honey Baked Ham with pineapple bread pudding

Carving of Cranberry-Roasted Turkey Breast with cranberry au jus

Beef Bourguignon (with buttered noodles as suggested side dish)

Homestyle Meat Loaf with brown or mushroom gravy

Baked Tilapia with herb crumbs and lemon butter

Eggplant Rollatini stuffed w/ ricotta, mozzarella, Romano cheeses, sun-dried tomatoes

**Side Dishes (Select Two)**

Seasonal Vegetables roasted in olive oil

Sugar Snap Peas with lemon-butter, salt and pepper

Wilted Spinach w/ garlic butter and grated cheese

Roasted Carrots with a Bourbon and brown sugar glaze

White, yellow, or tomato rice (plain or with choice of black or red beans)

Haricots Verts Almandine (tiny French green beans sauteed with butter and almonds)

Roasted Baby Red-Skinned Potatoes

New England-style Herb and Butter-Boiled Potatoes

Candied Yams

Jacket Sweet Potatoes with brown sugar-cinnamon butter

Home-made Shashed Yukon Gold Potatoes (choice of preparation: Butter and cream, Herbed goat cheese, Roasted garlic, Wasabi)

Baked or Mashed Butternut Squash with butter and cinnamon

Ratatouille Provençal - summer vegetables slow simmered w/ tomatoes & herbs de Provence

Broccoli or Cauliflower in a cheese sauce gratinee

**Dessert, Coffee, Tea**

Assorted Cookies, Brownies OR Sheetcake