

est. 2011

CELEBRATION BUFFET

For groups of 25 or more (Available for Saturday and Sunday Lunch Only) Your Celebration Includes:

<u>Appetizer</u>

Fruit & Cheese Display
With Assorted Crackers

Salad

Served with freshly baked rolls

Caesar Salad or

Tossed Garden Salad

Pasta

Vodka Farfalle

Bowtie pasta in a tomato vodka cream sauce, sprinkled with freshly grated pecorino cheese

<u>Entrees</u>

Choose two

Chicken Marsala

Chicken breast sautéed with mushrooms and Marsala wine, finished with rich demi glace

Grilled Salmon

North Atlantic fillet, grilled and topped with basil beurre blanc

Chicken Francaise

Dipped in egg batter and lightly sauteed, with lemon butter sauce

BBQ Glazed Meatloaf

Our homemade meatloaf drizzled with bourbon BBQ sauce

Sausage & Peppers

Sweet Italian sausage tossed with peppers and onions, finished with a hint of marinara sauce

Pulled Pork

House roasted pork topped with our own Bourbon BBQ sauce

Mini Crab Cakes

Our homemade crab cakes fried golden brown, with Louis sauce (add \$1 pp)

Chef's Selected Potato and Vegetable

Carved Entrées

Add \$5.00 per person

Prime Rib of Beef Rosemary Pork Loin Roast Turkey Breast

Dessert

Cheesecake or Chocolate Mousse Cake

\$25.00 per person – please add tax and 20% service charge

BEVERAGES

Soda, Iced Tea, Coffee & Tea are included

BEVERAGE ENHANCEMENTS

Champagne Punch- \$5 per person Champagne Toast- \$5 per person

Bottles of our house wines: Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio or White Zinfandel- \$20 each

Pitchers of Sangria-\$22

Any additions or substitutions will be subject to an additional charge.