



Gateway Café OFF-PREMISE BUFFET DINNER Catering Menu

Minimum 50 Guests

Buffet Dinner

- 1 Entrée
- 2 Entrées

Full Service*

- \$22/person + tax & tip
- \$26/person + tax & tip

Drop-Off

- \$18/person + tax & tip
- \$23/person + tax & tip

Choose Your Entrée(s)

- Baked Ham
- Stuffed Steak
- Baked Chicken
- Roast Breast of Turkey
- Roast Beef of Sirloin
- Chicken Marsala
- Stuffed Chicken Breast
- Gourmet Meat Loaf
- Chicken Parmesan
- BBQ Baby Back Ribs
- Baked Haddock
- Fried Gulf Shrimp

Pasta (choose one)

- Meat Lasagna
- Beef Ravioli with Marinara
- Cheese Ravioli with Marinara
- Rigatoni in Meat Sauce
- Pasta Primavera
- Bread Stuffing
- Pierogies & Onions (sour cream)
- Cabbage & Noodles

Potato (choose one)

- Real Mashed w/ applicable Gravy
- Baby white parsley potatoes
- Seasoned Red Skinned
- Wild Rice
- Twice Baked (+.50 pp)
- Bourbon Sweet Potatoes (+.50 pp)

Vegetable (choose one)

- Whole Kernel Corn
- Italian Green Beans
- Peas with Pearl Onions
- Italian Green Beans with Mushrooms
- Candied Baby Carrots
- Green Bean Almandine
- Peas & Carrots
- Harvard Beets
- Chef-cut assorted vegetables

Salad

- Tossed Green Salad with dressing (choose one; Ranch, Italian, French, Thousand Island, Low Calorie Raspberry Vinaigrette)

Rolls/Butter

Desserts (choose one)

- Assorted cheesecakes
- Assorted cookie & brownie tray
- Assorted fruit pies and cakes

* Full service includes china, silverware, cloth napkins, tablecloths and uniformed server(s)

For more information or to book a catering, please call 814-591-1275

02/2023 – prices subject to change. 50% deposit due at time of booking. Final count due 7 days before event. Final payment due day of event. Prices subject to 6% sales tax plus 15% gratuity.