

# EVENTS MENU

## SERVED BUFFET STYLE

MIN 15 GUESTS, MAX 65 GUESTS

PRICE INCLUDES: CHOICE OF SALAD, 2 ENTREES, 2 SIDES, ROLLS,  
COFFEE AND TEA:

\$27.95 PER PERSON PLUS 8% TAX AND 20% SERVICE/ADMIN FEE

### *Salads*

MIXED GREEN OR CAESAR  
SALAD

### *Entrees*

CHICKEN PARMIGIANA  
Boneless breast of chicken, seasoned,  
breaded and topped with mozzarella and  
marinara sauce

CHICKEN PICCATA  
Chicken breast dusted with flour, pan  
seared and finished in a white wine-caper  
sauce

BAKED CHICKEN & GIANELLI  
SAUSAGE

Seasoned Chicken Breasts and Boneless  
Thighs baked with Italian Sausage

OVEN ROASTED TURKEY  
Served with Cranberry Sauce or Alabama  
White Sauce

ROAST SIRLOIN OF BEEF  
Served with Au Jus or Horseradish Crema

BOSTON BAKED SCROD  
Served with a light crust of buttered wafer  
crackers and finished in a lemon beurre  
blanc

BAKED HAM  
Finished with a brown sugar-honey glaze

PORK TENDERLOIN  
Seared then topped with a blackberry-  
jalapeno glaze

STUFFED SHELLS  
in homemade red sauce(vegetarian)

LASAGNA  
Vegetarian option available

### *Supplemental Entrees*

8OZ FILET MIGNON: MARKET

14 OZ RIBEYE: MARKET

8OZ LOBSTER TAIL : MARKET

SURF AND TURF: MARKET

JUMBO SHRIMP: MARKET

### *Sides*

MEDITERRANEAN PASTA

PASTA DU JOUR

OVEN ROASTED POTATOES

GARLIC MASHED POTATOES

GRILLED ASPARAGUS

ITALIAN GREEN BEANS

SEASONAL VEGETABLES

### *Additional Offerings*

DESSERTS

HORS D'OEUVRES

\*VEGETARIAN AND GLUTEN FREE

OPTIONS AVAILABLE

\*\*PRICE AND MENU SUBJECT TO  
CHANGE