

Make it Special Catering

Buffet Dinner Reception

Hot and Cold Station to feature the following

- *Charcuterie tray : creamy Brie, Wisconsin cheddar, Colby jack, cured meats: Prosciutto, salami, and pepperoni, and marinated artichoke hearts,*
- *Cured olives, tomato and basil w/ mozzarella*
- *Fresh crisp vegetables served with chefs homemade dip*
- *Bruchetta on Italian bread rounds*

- *Mini Swedish meatballs*

- *Spinach and feta cheese in filo*

\$4.75 per person

Buffet Selection (please select two entrees)

- *Sliced top rounds of beef with mushroom hunter sauce*
- *Pulled pork w/ rosemary and garlic*
- *Hand carved tenderloin of beef with béarnaise(add mkt price per person)*
- *Hand carved prime rib of beef au jus served with creamy horseradish sauce (add market price per person)*
- *Chicken Picatta-rich lemon butter sauce with capers*
- *Pecan crusted chicken breast with bourbon sauce*
- *Chicken cordon blue with béchamel sauce*

- *Sauteed chicken breast served with Marsala wine sauce*
- *Baked Atlantic salmon filets with lemon dill sauce*
- *Chicken saltimbocca-sauteed chicken w/ prosciutto & provolone w/ caramelized onion broth demi-glaze*
- *Sauteed chicken breast with mushrooms and shallots in a white wine sauce*
- *Chicken parmesan w/ provolone*

Pasta Selections (please select one)

- *Linguini with sun dried tomato cream sauce*
- *Penne with Carbonara sauce*
- *Farfalle with virgin olive oil, garlic and crushed red peppers*
- *Linguini with pesto sauce*
- *Fettuccini with Alfredo sauce*
- *Penne pasta with marinara sauce*
- *Vegetarian lasagna*
- *Three cheese baked ziti*
- *Four cheese meat lasagna*

Vegetables (please select two)

- *Oven roasted rosemary red potatoes*
- *Garlic mashed potatoes*
- *Parley red potatoes*
- *Broccoli florets with matchstick carrots and zucchini*
- *Baby Belgium carrots with maple glaze*
- *Baby peas served with sautéed mushrooms*
- *Winter blend (broccoli, cauliflower, and carrots*

Dinner Salads (please select one)

- *Caesar salad with crisp romaine lettuce, Romano cheese and herbed croutons*
- *Garden salad with spring mix and Romaine lettuce, plum tomatoes, cucumbers and red onions served with three of the following dressing*

Basalmic Vinagrette

Fresh Ranch

Cracked peppercorn Parmesan

Classic Italian

Honey French

Russian

- *Hearth baked dinner rolls and butter*
- *Fresh brewed coffee and tea*
- *Quality disposables*

\$18.95 per person plus sales tax and service

Table linens 108" round any color (seats 8).....\$13.00 per

Table linen 60"x120" rec tables any color.....\$11.00 per

Linen napkins any color.....\$. 75 per

Service personnel\$40.00 per hour

Chef charge.....\$150.00