

Make it Special Catering

Buffet Dinner Reception

Cold Station to feature the following

- *Firm cubed cheeses to feature creamy havarti with dill, Wisconsin cheddar, and baby Swiss with fresh fruit*
- *Fresh crisp vegetables served with chefs homemade dip*
- *Crusty bread rounds with spinach dip and assorted breads*
- *Bruchetta on Italian bread rounds*

\$2.50 per person

Butlered hors d'oeuvres

- *Assorted mini quiches*
- *Spanikopita*
- *Vegetable spring rolls*
- *Beef wellington in puffed pastry*
- *Mini crab cakes*
- *Swedish meatballs*
- *Franks in blanket*
- *Garlic Potato Puffs*

\$3.50 per person (when added to cold station)

Buffet Selection (please select two entrees)

- *Sliced top rounds of beef with mushroom hunter sauce*
- *Beef stroganoff served over wide egg noodles*
- *Hand carved tenderloin of beef with béarnaise(add \$4.00)*
- *Hand carved prime rib of beef au jus served with creamy horseradish sauce (add \$4.00 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*
- *Marinated loin of pork served with a peppercorn demi-glaze*
- *Baked Virginia ham served with a sweet and sour pineapple glaze*
- *Chicken saltimbocca-sauteed chicken w/ prosciutto & provolone w/ a vegetable broth demi-glaze*
- *Sauteed chicken breast with mushrooms and shallots in a white wine sauce*
- *Sliced roast turkey with giblet gravy*
- *Stuffed capon with Mornay sauce*

Pasta Selections (please select one)

- *Linguini with sun dried tomato cream sauce*
- *Ziti 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*
- *Rigotta filled shell with marinara*
- *Vegetarian lasagna*
- *Three cheese baked ziti*
- *Four cheese meat lasagna*

Vegetables (please select two)

- *Oven roasted rosemary red potatoes*
- *Garlic mashed potatoes*
- *Creamy scalloped potatoes*
- *Parley new red potatoes*
- *Wild rice blend*
- *Broccoli florets with match stick carrots and zucchini*
- *Baby Belgium carrots with maple glaze*
- *Baby peas served with sautéed mushrooms and pearl onions*

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

Honey Mustard

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

\$14.95 per person plus sales tax and service

