



## AMERICAN/CONTINENTAL BUFFET

### BREAD SELECTION (CHOICE OF 2)

ASSORTED DINNER ROLLS & PARMESAN FOCACCIA BREAD OR SOFT PRETZELS.

### SALAD SELECTION (CHOICE OF 2)

- TRICOLOR WITH BALSAMIC VINAIGRETTE
- FIELD GREENS WITH CONFETTI TOMATO AGED RED WINE VINAIGRETTE
- CAESER SALAD
- PENNE AL PESTO
- TOMATO, MOZZARELLA & BASIL (\$2.00 EXTRA)
- RIGATONI PRIMAVERA
- TRICOLOR TORTELLINI

### ENTRÉE (CHOICE OF 3)

#### PASTA

- RIGATONI BOLOGNESE
- PENNE ALA VODKA
- TORTELLINI IN A PESTO CRÈME
- PENNE FILLETO DI POMODORO
- BAKED ZITI
- PENNE W/ BROCCOLI RABE & SAUSAGE

#### CHICKEN

- CHICKEN FRANCAISE
- CHICKEN MARSALA
- CHICKEN CACCIATORE
- CHICKEN MILANAESE TRI-COLOR
- CHICKEN SCARPARELLO (W/ GARLIC, POTATO, SAUSAGE, LEMON)
- CHICKEN PARMIGIANA
- GRILLED CHICKEN BREAST W/ LEMON & HERBS

#### SEAFOOD

- CRAB CAKES
- FLOUNDER FILET OREGANATO
- TILAPIA STUFFED WITH CRABMEAT
- TILAPIA MARAELICAIA (W/ MARACHIARA, LIGHT TOMATO BROTH)
- CALAMARI FRA DIAVOLO
- CALAMARI & SCUNGILLI MARINARA (\$2.00 ADD'L)
- SHRIMP SCAMPI
- GRILLED SHRIMP KEBABS
- SHRIMP FRANCAISE

#### MEAT

- SAUSAGE & PEPPERS
- PEPPER STEAK
- MANGO GLAZED ROAST LOIN OF PORK
- TEQUILA MARINATED SKIRT STEAK
- BEEF TENDERLOIN W/ MUSHROOMS & GRAVY (ADD \$2.50)

### SIDES (CHOICE OF 2)

- RICE PILAF
- MEXICAN RICE
- ROASTED POTATOES W/ GARLIC & HERBS
- SLICED POTATOES AU GRATIN
- BROCCOLI W/ BUTTER, GARLIC & HERBS (MARKET AVAILABILITY)

### FINALE

- COFFEE & TEA SERVICE (INCLUDING REGULAR AND DECAFFINATED)
- CAKE FOR THE OCCASION OR OUR FAMOUS FRIED OREOS

PRICE: \$38.00 PER PERSON PLUS TAX AND GRATUITIES