



## **The Grand Gala Holiday Buffet**

**\$39.95 Per Person**

*(sales tax & 20% service charge additional)*

### ***\*Your 5 Hour Affair Shall Include***

*A festive table display with red and green napkins, ivory table linens and matching chair covers with bows, china, silverware, stemware and a candle centerpiece. The skirted gift table, buffet tables and disc jockey table shall be lit with white holiday lights to add an elegant touch to your holiday celebration*

### **Menu**

#### **Cocktail Hour Display**

One Hour of Continuously Displayed Hot & Cold Hors D'oeuvres Accompanied by an Imported & Domestic Display of Select Cheeses & Fruit, as well as, a Crudit  Platter for your enjoyment

#### **\*Carved by our Culinary Trained Chef\***

##### Choice of One

Ship Roast of Beef with Au Jus

Roasted Turkey Breast

Marinated Pork Loin

Baked Ham

Prime Rib of Beef ~Au Jus (\$5.00 upcharge)

Grilled Tenderloin of Beef (\$6.00 upcharge)

#### **\*Pasta Station\***

Penne Pasta and Bowtie Pasta

Choice of: Alfredo, Pesto, Marinara or Traditional Red Sauce

Cooked to Order with fixings

## **DINNER**

### ***\*Traditional House Salad\****

Tossed Greens, Ripe Tomato Wedges, Red Cabbage, Vidalia Onions, Carrots, Cumpers and Croutons.  
Dressings Include: French, Italian, Balsamic Dressing and Oil & Vinegar

**OR**

### ***\*Tossed Traditional Caesar Salad Served With Roasted Garlic Croutons\****

### ***\*Shell Bowl Assortment\****

Ripe Black Olives, Sweet & Tangy Pickles

### ***\* Freshly Baked Dinner Rolls Served With Sweet Butter Tubs\****

### ***\*Choice of (1): Starch\****

Roasted Red Bliss Potatoes, Traditional or Garlic Mashed Potatoes, Rice Pilaf

### ***\*Mixed Vegetable Blend\****

Buttered Broccoli, Cauliflower & Carrots

## **\*Entrées: (Choice Of 2)\***

### **\*Poultry\***

Chicken Parmigiana

Chicken Marsala in a Brown Demi Glaze Sauce with Fresh Mushrooms

Chicken Francaise, Egg Dipped, Sautéed in a White Wine with a Lemon Finish

Chicken Piccata Served in a Butter Sauce, Lemon and Capers, in a White Wine Finish

Chicken Sorrento, Topped with Mushrooms, Peppers & Onions, Provolone Cheese & a Fresh Marinara

### **\*Beef\***

Ship top Roast Sirloin Sliced in a Brown Gravy

Homemade Italian Meatballs Served In A Delicate Red Sauce

Beef Flank Steak with a Roasted Corn Relish Dressing

Baked Homestyle Meatloaf Wrapped in Bacon

### **\*Pork\***

Roast Pork Marinated with Fresh Herbs and Delicate Seasonings in a Homestyle Gravy

Baked Hawaiian Ham with Pineapple and Cherries in a Sweet Glaze

Italian Sausage with Sautéed Peppers & Onions

Grilled Center Cut Pork Chops with Apple Chutney Dressing

**\*Veal\***

Veal Marsala in a Brown Demi Glaze Sauce with Fresh Mushrooms

Veal Francaise, Egg Dipped, Sautéed in White Wine with a Lemon Finish

Veal Piccata Served with a Sauce of Butter, Lemon Juice and Capers, in a White Wine Finish

Veal Sorrento, Topped with Mushrooms, Peppers & Onions, Provolone Cheese & a Fresh Marinara

**\*Pasta\***

Stuffed Shells with Melted Mozzarella in a Delicate Red Sauce

Homemade Baked Ziti

Penne Ala Rosa In A Blush Pink Sauce

Fettuccine In A Creamy Alfredo Sauce

**\*Seafood\***

Broiled Flounder In A Lemon Butter Caper Sauce

Baked Atlantic Salmon (sauce or glaze optional)

**\*Dessert\***

*\*Party Cake Inscribed For Your Occasion and a Delectable Assortment of Fancy  
Pastries for the Sweet Tooth\**

**\*Beverages\***

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Served With Sugar  
And Sweetener Accompanied With Lemon And Cream  
Lemonade & Iced Tea

***Your Menu May Be Converted To A Sit Down Banquet Style Event***

***With Choice Of Salad,***

***Vegetables And 2 Entrees Including Dessert for***

***\$4.00 Per Person Up Charge***