

## CATERED BUFFET STYLE MENU

### Entrées—Choice of Two:

Each Additional Entrée Choice—\$3.00 per person

Baked Icelandic Cod w/White Wine  
& Lemon  
Breaded Pork Loin w/Fresh Lemon  
Breast of Chicken  
Grandma Mary's Fried Pork Chops  
Grilled Pork Loin w/Apples  
& Brandy

Italian Sausage w/Peppers & Onions  
Roast Top Round of Beef  
Sauté Veal  
Smoked & Fresh Polish Sausage  
w/Sauerkraut  
Stuffed Chicken Breast  
Swedish Meatballs

◆ If you would like a specialty dish not listed, please inquire. ◆

### Pastas—Choice of One:

Angel Hair Alla Olio  
Fettuccine Alfredo

Mostaccioli  
Penne Rigatoni w/Meat  
or Marinara Sauce

◆ *Lasagna, Stuffed Shells, and/or Ravioli are available upon request for **additional** charge* ◆

### Vegetables—Choice of One:

Broccoli Spears w/Red Peppers  
Honey Glazed Baby Carrots  
Medley of Vegetables

Sauté Yellow Squash & Zucchini  
Sunshine Blend of Beans w/Baby Carrots  
Sweet Peas w/Mushrooms & Onions

### Potatoes—Choice of One:

Au Gratin Potatoes  
Duchess Potatoes  
Oven Roasted Red Skin Potatoes

Santa Anna Potatoes  
Scalloped Potatoes  
Whipped Red Skin Potatoes w/Gravy

### Buffet Package Includes:

Rolls, Bread, and Butter  
Salt & Pepper  
Tossed Salad w/Two Dressings

Dinner Plates  
Disposable Napkins  
Forks  
Knives

**Two Entrée Buffet—\$16.95 per person**  
**Add \$1.00 per person if less than 50 guests**  
**Plus \$75 per wait staff fee**

The menu, final guest count, etc. must be finalized 14 business days before your event.

A \$250 deposit is required to reserve the date for catering.

Quoted prices are subject to a 6 percent sales tax and 15 percent gratuity.