



COMBINATION BUFFETS

*Included 2 main entrees, 2 salads, potato or rice,
Vegetable, rolls, butter, coffee and tea.*

ENTRÉE SECTION I (Choose 1)

Hand-Carved Prime Rib
Hand-Carved Bar-B-Que Beef Brisket
Hand-Carved Choice Roast Beef
Hand-Carved Honey-Glazed Ham
Baked Swiss Steak
Sirloin Beef Tips Burgundy
Hand-Carved Boneless Pork Loin

POTATOES OR RICE (Choose 1)

Whipped Potatoes
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Diced Baked Potatoes
Buttered Parsley Potatoes
Rice Pilaf
Rice Florentine
Rice Almondine
Spanish Rice
Twice-Baked Potato*

ENTRÉE SECTION II (Choose 1)

Chicken Breast Tenderloin Strips
Fried or Baked Chicken
Fajitas-Style Chicken
Pasta with Italian Meat Sauce
Baked Fish w/Lemon Dill Sauce
Sweet and Sour Chicken
Chicken Fettuccini

SALADS (Choose 2) or (Choose 1 if preset)

Tossed Salad with Dressings
Coleslaw
Pasta Salad
Fruit Jell-O Salad
Carrot-Raisin Salad
Three-Bean Salad
Applesauce
Cottage Cheese
Fresh Fruit Salad*
Waldorf Salad*
Spinach Salad*

VEGETABLES (Choose 1)

Green Beans with Bacon & Onion
Buttered Green Peas
Buttered Corn
Buttered Sliced or Whole Baby Carrots
Buttered Mixed Vegetables
Italian Green Beans
Sugar Snap Peas
Broccoli Normandy (Broccoli, Cauliflower & Carrots)
Scandinavian-Style Vegetables (peas, julienne carrots, zucchini and green beans)

*Indicated an additional charge.



NEW MENU ENTREES

MUSHROOM & HERBED CREAM CHEESE CHICKEN BREAST

A Blend Of Garlic Crème Cheese, Shiitake & Portabella Mushroom, Worcestershire Sauce, Chives & Black Pepper Hand Wrapped Inside Our Tender Chicken Breast Then Lightly Topped with a Portabella Mushroom Seasoning & Japanese Style Bread Crumbs for a Unique Flavor Experience.

ARTICHOKE PARMESAN STUFFED CHICKEN BREAST

Chicken breast stuffed with artichoke hearts, spinach, & red peppers & combined in a zesty parmesan sauce topped with Italian herbs & parmesan cheese.

SALTIMBOCCA STUFFED CHICKEN BREAST

Chicken breast stuffed with slices of prosciutto wrapped around a puree of sage, rosemary and garlic with Swiss & American Cheeses.

CHICKEN BREAST MUSHROOM EN CROUTE

Chicken breast stuffed with portabella & button mushrooms in a Marsala demi-glace, then wrapped inside a puff pastry.

FILET MIGNON w/ Bourbon Glaze & GARLIC SHRIMP BROCHETTE

CORNISH GAME HEN WITH WILD RICE STUFFING

Whole deboned Cornish hen with drumsticks attached, stuffed with tender wild rice.

CHICKEN BREAST FLORENTINE

A boneless breast of chicken stuffed with spinach. Served with Mornay Sauce.

CHICKEN BREAST CORDON BLEU

A boneless breast of chicken stuffed with Canadian style bacon and Swiss cheese.

SHRIMP & CRAB STUFFED TILAPIA WITH IMPERIAL SAUCE

PORK LOIN CROWN ROAST w/ Plum Sauce

HAND CARVED GRILLED TENDERLOIN OF PORK w/ Plum Sauce

- Prices include side dishes, coffee, tea and are subject to sales tax and service charge.



DESSERTS

Gourmet Desserts:

Chocolate Raspberry Bash

Chocolate Peanut Butter Pie with Reese's

Heath Bar Crunch Pie

Snickers Pie

Chocolate Mousse Pie

Carmel Apple Granny

New York Style Cheesecake with Topping

Quadruple Chocolate Mousse Pie (awesome chocolate dessert!)

Chocolate Nemesis (deep dark bittersweet chocolate)

Bourbon Street Pecan (toasted pecan halves w/ Kentucky bourbon laced filling)

Key Lime Pie (authentic Florida Key lime in a granola'd crust)

Irish Cream Bash (white choc mousse & choc cake crumbles w/ Irish cream)

Torta Tiramisu with Kahlua (mascarpone & Marsala w/ pillows of Kahlua cake)

Strawberry Labomba (strawberry & amaretto cream w/ almond flecked cake)

Lemonberry Jazz (light & tart lemon mousse w/ wild Maine blueberries)

Gourmet Turtle Cheesecake (NY cheesecake on a layer of fudge, covered with caramel, garnished with chopped pecans, and placed on a graham cracker butter crust)

Mousse Filled Chocolate Shell (Dark chocolate shell on a bed of sauce filled with mousse, garnished with fresh berries)

French Crème Cheesecake with Topping

Layer Cakes: Chocolate, White Chocolate Raspberry Cream

Layer Cakes: Strawberry, Lemon & Cream, Tuxedo Truffle Mousse

Layer Cakes: Black Forest, German Chocolate

Pies: Apple, Cherry, Peach, Carmel Apple Walnut, Fruits of the Forest

Pies: Chocolate, Lemon, or Coconut Crème Pie

Assorted Cater Inn Desserts (Pies, Cakes, Brownies, etc)

Ice Cream with Assorted Toppings

Gourmet Cookies – Turtle or Chocolate Brownies

Lemon Squares – Assorted Gourmet Dessert Bars

Chocolate Mousse topped with Raspberry Sauce or Chocolate & Cream

Ice Cream or Sherbet

French Pastry (9varieties), Petite Cheesecakes (5 varieties), Petit Fours (2)

“Sparkling” Ice Cream Buffet

Sparklers light up this specialty as it is rolled out to the guests.

French Vanilla Ice Cream

Cherries Jubilee

Long-Stemmed Cherries

Red and Black Licorice

Coconut

Deluxe Hot Fudge

Mounds of Whipping Cream

Peanuts and Chopped Nuts

Chocolate Covered Nuts

Raisins and M&M's

NEW DESSERT ITEMS

QUADRUPLE CHOCOLATE MOUSSE PIE

Beginning with a chocolate decadence, we add a layer of chocolate mousse topped with white chocolate mousse and lightly dusted with cocoa powder. This divine dessert is on a chocolate cookie crust.

GOURMET TURTLE CHEESECAKE

Cheesecake with a graham cracker crust layered with caramel, rich cheesecake and topped with caramel sauce. Top crust sprinkled with chopped pecans..

GOURMET FRUIT PIES

Fruits of the Forest – Apple Carmel Nut – Apple Cranberry

EUROPEAN CLASSIC DESSERTS

*Chocolate Craquant – Passionberry Duo
Wildberry Charlotte – Hazelnut Craquant*

FRENCH PETITE PASTRIES (9 varieties)

PETITE CHEESECAKES

Chocolate Decadence, Silk Tuxedo, Choc. Chip, Lemon and Raspberry

PETIT FORS

Double Chocolate, Carrot Cake, Truffle Bon Bon and Red Velvet

ASSORTED GOURMET PETITE DESSERTS, 2pp

French pastries, petit fors, turtle brownies, lemon squares, petite cheesecakes, luscious dessert bars, etc.