

PLATINUM (BUFFET)

\$47.50 Per Person • 50 Person Minimum

Hors D' Oeuvres

Choose 3 • Butlered For 1 Hour

Baked Beef Wellingtons With Bearnaise Sauce

Coconut Shrimp With Pineapple Cilantro Sauce

Pistachio Crusted Chicken Fingers With Honey Mustard Sauce

Fried Spring Rolls With Soy Scallion Sauce

Pizzetta Ala Margherita

Shaved Roast Sirloin With Cheddar Cheese And Horseradish Sauce

Sea Scallops Wrapped With Bacon

Spinach And Feta Cheese Phyllo Triangles

Crab Tortoni With Garlic Caper Aioli

Greek Style Fried Beef Meatballs "Keftedes"

Fried Feta With Tzatziki Sauce

Mini Burger Sliders With Chipotle Mayo And Crispy Fried Onions

Soups

Choose 1

Smokey Lobster Bisque

Italian Wedding

Avgolemono

Salads

Choose 1

Chopped Greek Salad Chopped Onions, Peppers, Feta Cheese And Kalamata Olives

Caesar Salad Served With Seasoned Croutons And Parmesan Cheese

Mixed Greens Mixed With Walnuts, Crumbled Bleu Cheese,
And Apples In A Cider Vinaigrette

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.
For charged balances totaling over 2,000 a 3% Surcharge will be applied.

New Jersey Sales Tax & 20% Service Charge Additional

-Prices subject to change due to fluctuations within the market-

PLATINUM (BUFFET)

Continued

Carving Board

Choose 2

Roast Prime Rib With Au Jus

Jack Daniel's Flank Steak With Onions And Mushroom Sauté

Virginia Baked Ham Served With Pineapples And Sour Cherries

Roasted Turkey With Cranberry Sauce And Gravy

Pork Loin Ala Boscaiolo Carbert Served With Mushroom Demi Glace

Grilled Salmon With A Creamy Lemon Buerre Blanc

Add Filet Mignon Ala Chateaubriand \$5.00 Additional Per Person

Hot Line Selections

Choose 2

Rolled Veal Cutlet

Topped With Sautéed Spinach, Sharp
Provolone & Marinara Sauce

Baked Beef Tenderloin

Baked In A Puff Pastry
With Mushroom Cream Sauce

Pecan Crusted Salmon

Drizzled With Horseradish Sauce

Pan Saute Crab Cakes MP

With Roasted Pepper Puree

Chicken Cordon Bleu

With Ham And Swiss Cheese

Chicken Parmigiana

Topped With Mozzarella
Cheese And Marinara Sauce

Stuffed Flounder Roulades MP

Stuffed With Crab Imperial In
A Creamy Lemon Sauce

Chicken Florentine

Chicken Breast Stuffed With Spinach,
Rice And Fontinella Cheese

Sliced Prime Rib Of Beef

Finished With Au Jus, Topped
With Horseradish Sauce

Pasta

Choose 2

Penne Ala Vodka - Vegetable Lasagna

Stuffed Shells - Penne Primavera - Baked Ziti

Seasonal Selection Of Vegetables & Potatoes

Desserts

Sweet Table Assortment

Cake Cutting Fee for Outside Cakes \$50

Beverages

Coffee, Tea & Soda