



# HOT BUFFET MENU

WWW.CRAFTCATERINGLLC.COM  
570 594-8134



## DINNER PACKAGES

### OPTION 1 - 24. PER GUEST

One Entree - Two Sides

### OPTION 2 - 26. PER GUEST

One Entree - Three Sides

### OPTION 3 - 32. PER GUEST

Two Entrees - Three Sides

### OPTION 4 - 36. PER GUEST

Three Entrees - Three Sides

## SALADS (PLATED COURSE)

### FRESH TOSSED

Mixed greens, tomatoes, cucumbers, mozzarella, homemade croutons, served w. ranch and our house balsamic vinaigrette

### FALL

Mixed greens, fresh slices of apples or pears, walnuts, and feta cheese, served w. poppy seed and our house balsamic vinaigrette

### STRAWBERRY SPINACH

Baby spinach, fresh strawberries, almonds, and crumbled feta cheese, served w. poppy seed and our house balsamic vinaigrette

### CAESAR

Pre-tossed romaine lettuce, tuscan caesar dressing, romano cheese, and homemade croutons

### WINTER

Mixed greens, mandarin oranges, dried cranberries, and pecans, served w. poppy seed and our house balsamic vinaigrette

Salad Selections can be customized: some seasonal options are available all year.

## SIDES

### STARCH & GRAIN

Baby Red Potatoes w. butter & parsley  
Mashed Red-Skin Potatoes  
Mashed Golden Yukon Potatoes  
Scalloped Potatoes  
Chantilly Potatoes  
Rice Pilaf  
Risotto w. mushrooms  
Traditional Stuffing  
Penne a la Vodka  
Baked Ziti  
Farfalle w. Pesto  
Tuscan Alfredo Pasta  
Macaroni & Cheese  
Farfalle w. Broccoli, Garlic & Oil

### ALL PACKAGES

#### INCLUDE:

Salad Course, Dinner Rolls w.  
Butter, Water & Coffee

Iced Tea or Lemonade  
is available for \$1.00  
per person, per  
selection.

### VEGETABLE

Summer Squash Saute  
Brandy-Glazed Baby Carrots  
Fire-Roasted Sweet Corn  
Broccoli, Cauliflower,  
Carrot Medley  
Green Beans Almandine  
Bacon Balsamic Brussel Sprouts  
Seasonal Vegetable



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## ENTREES

### CHICKEN FRANCAISE

Egg-battered and sauteed  
w. lemon and white wine

### CHICKEN MARSALA

Floured and sauteed w. marsala wine  
and mushrooms

### CHICKEN PICCATA

Floured and sauteed w. white wine,  
lemon, and capers

### PARMESAN ENCRUSTED CHICKEN

Coated in cheese and lightly breaded, served  
w. Beurre Blanc Sauce

### STUFFED CHICKEN BREAST

Traditional bread stuffing, served w. gravy

### PINEAPPLE CHICKEN

Pan-fried w. teriyaki glaze and pineapples

### ITALIAN ROASTED OR BBQ CHICKEN

Skinless, boneless thighs marinated in Italian  
seasoning or BBQ sauce, roasted to perfection

### POT ROAST OF BEEF\*

Traditional slow-cooked beef w. potatoes,  
carrots, and brown gravy

### SIRLOIN TIPS w. MUSHROOMS\*

Tender medallions of beef, braised w.  
mushrooms, served in our house beef gravy

### VEGETABLE LASAGNA ROLLS\*\*

Stuffed w. seasonal vegetables, ricotta cheese,  
topped w. Alfredo and mozzarella

### MEAT LASAGNA ROLLS\*\*

Stuffed w. beef, pork, ricotta cheese, topped  
w. our Sweet Red Sauce & Mozzarella

### EGGPLANT ROLLATINI

Breaded, stuffed w. spinach, and ricotta cheese  
w. our Sweet Red Sauce and Mozzarella  
(sub. Marinara sauce for Vegetarian)

### LEMON PEPPER HADDOCK

Fresh white fish topped w. a subtle lemon  
pepper glaze and baked to flaky perfection

### BROILED SALMON

Topped w. dill-infused cream sauce  
or sweet chili glaze



## CARVING STATION OR MARKET PRICE

### FILET MIGNON\*\*

Topped w. frizzled onions  
(only available for in-house, plated option)

### BEEF TOP ROUND ROAST

served w. beef gravy

### BEEF TENDERLOIN

served w. au jus

### BEEF BRISKET

Sliced and served w. Horseradish  
mayonnaise & rolls

### PRIME RIB OF BEEF

served w. au jus

### ROASTED PORK LOIN

w. Garlic Infusion and Seasoned Rub

### BAKED HAM

w. apple butter glaze

### SLOW ROASTED TURKEY BREAST

served w. turkey gravy

### CRAB-STUFFED FLOUNDER

Flaky white fish stuffed with our homemade  
crab-stuffing and topped w. Aoli

**Additional options &  
quantities are adjustable at  
your request & we are happy  
to customize!**  
**Dietary needs will be  
accommodated per plate at no  
additional charge.**

**Facility, Rental, & Service  
Fees are not included.  
Please see our General  
Information Packet.**

\*2.00 per head to upgrade  
\*\*Plated meal selection or under 100 guests.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.