

Buffet Package

4 HOUR FUNCTION
PRICES ARE EXCLUSIVE OF TAX & 22% ADMINISTRATIVE FEES
UNLIMITED SODA IS INCLUDED
CREDIT CARDS ADD A 3% PROCESSING FEE

YOUR PACKAGE INCLUDES

ASSORTED FRESHLY BAKED ROLLS
CHILLED PASTA SALAD
FIELDS OF ERIN HOUSE SALAD WITH CREAMY DIJON DRESSING
HOUSE-MADE CAESAR SALAD WITH SHAVED PARMESAN

ADD TO YOUR BUFFET SEE HORS D' OEUUVRES PAGE

ADD ASSORTED EUROPEAN BREADS WITH COMPLIMENTARY DIPS \$3.50PP
ADDING ANY PLATTER OR PASSED HORS D' OEUUVRES FROM OUR HORS D' OEUUVRES SECTION
IS A GREAT ENHANCEMENT TO YOUR BUFFET

POTATO SOUP WITH CRUMBLED BACON - \$3PP ON BUFFET OR PLATED
ANY ADDITIONAL ENTREE FROM BELOW - \$140 UNLIMITED
CHILLED WHOLE SALMON DRESSED WITH ASSORTED SHELL FISH - \$MP

CHOOSE ONE FOR YOUR CARVING

ROASTED TURKEY - WITH HERB PAN GRAVY
ROASTED TOP ROUND OF BEEF - CARMELIZED AU JUS
ROAST LEG OF LAMB - MINT AU JUS
FRESH VIRGINIA HAM - BRANDY RAISEN SAUCE
ROAST LOIN OF PORK - APPLE CIDER DEMI-GLAZE
PRIME RIB UPGRADE - ADD \$MP
JAMESON FILET MIGNON - ADD \$MP

FOUR HOT ENTREES

PLUS ROAST POTATOES & HARICOT VERT WITH ROASTED RED PEPPERS

CHOICE OF 4 FROM BELOW

BAKED LASAGNA
MEAT, WHITE OR RED
CHICKEN MARSALA
WINE & MUSHROOM
CHICKEN FRANCAISE
WINE, LEMON & BUTTER
SHEPHERD'S PIE
TERIYAKI BEEF STIR FRY
OVER WHITE RICE
SOLE FLORENTINE
RICOTTA & SPINACH
CHICKEN TENDERS
WITH FRENCH FRIES
CHICKEN SCARPRARIELLO
HOT SAUSAGE, PEPPERS, ONION & ARTICHOKE
LINGUINE & CLAM
WHITE OR RED SAUCE
FETTUCINI ALFREDO
ESCALLOP OF VEAL ADD \$MP
WILD MUSHROOM & THYME

SALMON DIJONNAISE ADD \$MP
LEMON CRUSTED FLOUNDER
BEEF STROGANOFF
EGGPLANT ROLLATINI
BLACK TRUFFLE CHICKEN ADD \$2
PORCINI & MORNAY SAUCE
JAMESON CHICKEN
WHISKEY & ONION
CHICKEN SORRENTINO
PESTO FARFALLE
SEAFOOD NEWBURG & RICE
PASTA PRIMAVERA
HERB ROASTED CHICKEN
FREE RANGE ON THE BONE
STEAK DIANE
RED WINE MUSTARD DEMI-GLAZE
PORK OSSO BUCO ADD \$MP
BABY BRAISED PORK SHANKS
BEEF ROLLATINI

GRILLED PORK CHOPS
SWEET ONIONS & DEMI GLAZE
THAI SPICED FLOUNDER
OVER COCONUT BASMATI RICE
ROAST SALMON ADD \$MP
CREAMY DILL OR DIJONNAISE SAUCE
CHILEAN SEA BASS - ADD \$MP
CHICKEN ALA KING
HERB CRUSTED COD
WHITE WINE MUSSEL SAUCE
LOIN OF PORK
APPLE CIDER DEMI GLAZE
GREENLIP MUSSELS ADD \$MP
CHICKORY BACON & GRUYERE
BAKED CANNELONI
RICOTTA, SPINACH & ARTICHOKE
BEEF BOURGUIGNON ADD \$2
BAKED STUFFED SHELLS
PENNE ALA VODKA

DESSERT

CUSTOM OCCASION CAKE WITH YOUR CHOICE OF FILLING & INSCRIPTION -
OR CHOICE OF ONE:

APPLE STRUDEL ALA MODE, CHOCOLATE MOUSSE
OR FOR NEW YORK CHEESE CAKE - ADD \$2PP

~ SERVED WITH TEA & COFFEE ~