

## ***Theme Buffet Selections***

### ***The Italian***

*Lasagna choice of:  
Cheese, Meat or Vegetable*

*Hot or Mild Italian Sausage  
with red peppers, green peppers and sautéed onions*

*Homemade Meatballs with Marinara Sauce*

*Pasta (choose one)  
Fettuccine, Linguini or Bow Tie  
With choice of: Meat, Marinara or Alfredo Sauce*

*Julienne zucchini, yellow squash and carrots*

*Mixed greens garden salad and bruschetta*

*Crispy garlic bread with fresh parmesan cheese*

*\$16.95*

### ***The All American***

*Carved Roast Beef  
Served with au jus, horseradish sauce, french bread and condiments*

*Sautéed Chicken Breast  
With choice of: Garlic Herb or Champagne Sauce*

*Green Bean Almondine*

*Mashed Potatoes with gravy*

*Mixed greens garden salad*

*Crudite platter with dressing.*

*\$18.95*

*All buffets require a minimum of 45 guests.  
18% service charge and 7.25% state sales tax  
will be applied to all food and beverage.*

## ***Homestyle Buffet***

*Fresh Baked Mostaccioli*

*Country Fried Chicken*

*Polish Sausage with Sauerkraut*

*Mashed Potatoes with Gravy*

*Corn O'Brien*

*Mixed greens garden salad*

*Assorted Dinner Rolls*

**\$16.95**

### ***Also Available***

*Soup DeJour or Fresh Fruit Cocktail (\$2.00 per person)*

*Sweet Table (\$4.50 per person)*

*Champagne Fountain (\$25.00 plus cost of Champagne)*

*Ice Cream \$1.50, Chocolate Mousse \$2.00 and Cheese Cake \$2.75*

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