

# *High School Sports Buffet*

MONDAY THROUGH THURSDAY  
(40 person minimum)

## **Buffet includes the following**

Slow Cooked Roast Beef  
Herb Roasted Chicken or Chicken Souvlaki  
Hot Pasta (*Choice of Marinara, Alfredo, or Pesto Cream*)  
Fresh Garden Vegetable Blend  
Mashed Potatoes with Brown Gravy  
Relish Tray  
Fresh Baked Rolls & Butter  
Fresh Garden Salad  
Freshly Brewed Coffee & Tea Service  
Traditional Ice Cream Sundae  
Soda Pop Station

*This package includes the use of  
LCD Projector, Screen, and Microphone at no additional cost.*

*Choice of Colored Napkins at no additional cost.*

**\$24.95 per person**

# *The Grecian Buffet*

## **Buffet includes**

Individually Served Greek Salad  
Chicken Souvlaki & Beef Souvlaki  
Saganaki Pasta  
Mediterranean Pasta Salad  
Spanakopita & Tiropita  
Greek Potatoes  
Greek Style Vegetables  
Greek Relish Tray  
Grilled Pita Bread  
Traditional Rice Pudding  
Grilled Lamb Chopettes - *\$3.00 Each*

**\$33.95 per person**

# *Elegant Dinner Sit Down*

All Dinner Sit Downs Are Served With Fresh Rolls And Butter,  
Choice Of Dessert And Freshly Brewed Coffee & Tea.

## **Soup & Salad**

Fresh Garden Salad ~ Traditional Caesar Salad

Poached Pear Salad – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+ \$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

## **Entree**

Two Choices to Offer Your Guest From  
Our Sit Down Dinner Selections

## **Potato**

*(Please Choose One)*

Baby Red Roasted Potatoes ~ Twice Baked Potatoes  
Garlic-Herb Mashed Red Potatoes

## **Vegetable**

*(Please Choose One)*

Sautéed Green Beans ~ Broccoli & Baby Carrots  
Sautéed Zucchini and Summer Squash

## **Dessert**

*(Please Choose One)*

Traditional Ice Cream Sundae  
Traditional Rice Pudding with Whipped Cream  
Warm Fudge Brownie with Vanilla Ice Cream  
Warm Chocolate Molten Cake  
NY Style Cheesecake with Strawberry Topping

# Sit Down Dinner Selections

## Beef Selections

10 oz Prime Rib of Beef – <i>Slow roasted and dipped in au jus</i> .....	\$40.95
12 oz Prime Rib of Beef – <i>Slow roasted and dipped in au jus</i> .....	\$45.95
12 oz Angus N.Y. Strip Steak – <i>12 oz cut seasoned with Montreal spices</i> .....	\$47.95
8 oz Filet Mignon – <i>8 oz filet mignon topped with a classic Bordelaise sauce</i> .....	\$52.95

## Chicken Selections

Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i> .....	\$34.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i> .....	\$34.95
Chicken Chardonnay – <i>Topped with a white wine cream sauce</i> .....	\$34.95
Chicken Casino – <i>Bacon and bell pepper cream sauce</i> .....	\$34.95
Stuffed Chicken Breast – <i>Bread stuffing and topped with chicken gravy</i> .....	\$34.95
Chicken Cordon Bleu – <i>Stuffed with ham and swiss,</i> <i>topped with chicken gravy</i> .....	\$34.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i> .....	\$34.95

## Seafood Selections

Lobster-Dill Salmon – <i>Topped with lobster-dill cream sauce</i> .....	\$36.95
Red Snapper – <i>Lemon-butter-caper sauce</i> .....	\$36.95

## Other Selections

Roast Loin of Pork – <i>Prime pork topped with homemade pork gravy</i> .....	\$34.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i> .....	\$30.95
Chef Choice – <i>Our chefs will create a dish using the freshest in-season vegetables</i> ..	\$30.95
10 oz Frenched Pork Chop – <i>With Cranberry Apple Chutney</i> .....	\$38.95

## Combination Platters

Surf & Turf – <i>5 oz. lobster tail and 6 oz. filet mignon</i> .....	market price
Filet Mignon and Chicken Selection – <i>4 oz filet mignon and your choice of</i> <i>chicken marsala, piccata, casino or Chardonnay</i> .....	\$48.95
Filet Mignon and Shrimp Scampi – <i>4 oz filet mignon and 4 jumbo shrimp</i> ....	\$51.95

# *Elegant Dinner Buffet*

Buffet Includes Seasonal Vegetable Blend, Relish Tray,  
Mediterranean Pasta Salad, Baby Red Potato Salad, Fresh Rolls And Butter,  
Freshly Brewed Coffee & Tea, Choice Of Dessert

## **Soup & Salad**

*(Served Individually)*

### **Traditional Caesar Salad**

Fresh Garden Salad – *Italian vinaigrette or balsamic vinaigrette*

Poached Pear Salad – *Romaine lettuce, red wine poached pear,  
crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

### **Pasta (Please Choose One)**

Penne with Marinara – *Topped with melted mozzarella cheese*

Penne Alfredo – *Mixed with spinach and roasted red pepper*

Bow Tie Parmesan – *Mushrooms, Tomatoes, Peas,  
Caramelized Onions, & Garlic in Parmesan Cream Sauce*

Penne Florina – *Red pepper cream sauce with spinach*

Chicken & Cheese Tortellini – *Tossed with pesto Alfredo (+\$1.00 per person)*

### **Main Dish Choices**

Chicken Souvlaki – *Marinated Chicken Tenderloins ~ Our Specialty*

Herb Roasted Chicken – *Seasoned Chicken Pieces, Juicy and Tender*

Grilled Boneless Chicken Thighs – *Dry Rubbed and Brushed with our BBQ  
Sauce*

Roasted Turkey Breast – *Topped with Homemade Turkey Gravy*

Chicken Marsala – *Topped with Traditional Mushroom Marsala Sauce*

Chicken Piccata – *Topped with a Lemon-White Wine-Caper Sauce*

Chicken Casino – *Bacon and Bell Pepper Cream Sauce*

Chicken Chardonnay – *Topped with a white wine cream sauce*

Slow Cook Roast Beef – *Thinly Sliced and Tender, Served in Au Jus*

Italian Sausage with Pepper & Onions – *Tossed with Marinara Sauce*

Roast Loin of Pork – *Prime Pork Topped with Homemade Pork Gravy*

Cranberry Apple Pork – *Prime pork Topped with a Cranberry-Apple Chutney*

Vegetable Lasagna – *Topped with Marinara or Alfredo Sauce*

Lobster-Dill Salmon – *Topped with lobster-dill cream sauce (+\$1.50 per person)*

Sliced Oven Roasted Prime Rib (+\$3.00 per person)

*(Additional Carving Items Available)*

### **Potato (Please Choose One)**

Baby Red Roasted Potatoes ~ Garlic-Herb Mashed Red Potatoes

Gouda Cheese Potatoes Au Gratin

### **Dessert (Please Choose One)**

Traditional Ice Cream Sundae

Traditional Rice Pudding with Whipped Cream

Chocolate Mousse

Baked Apple Crisp

NY Style Cheesecake with Strawberry Topping

**\$34.95 per person ~ Two Main Items**

**\$37.95 per person ~ Three Main Items**