

# *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.*

**\$19.95 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*

**\$29.95 per person**

# *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**

**\$31.95 per person ~ Two Main Items**

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

# Sit Down Dinner Selections

## Beef Selections

10 oz Prime Rib of Beef – <i>Slow roasted and dipped in au jus</i> .....	\$36.95
12 oz Prime Rib of Beef – <i>Slow roasted and dipped in au jus</i> .....	\$40.95
12 oz Angus N.Y. Strip Steak – <i>10oz cut seasoned with Montreal spices</i> .....	\$44.95
Twin Filet Mignon – <i>(2) 4 oz filet mignon topped with a classic Bordelaise sauce</i> ...	\$46.95

## Chicken Selections

Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i> .....	\$29.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i> .....	\$29.95
Chicken Chardonnay – <i>Topped with a white wine cream sauce</i> .....	\$29.95
Chicken Casino – <i>Bacon and bell pepper cream sauce</i> .....	\$29.95
Stuffed Chicken Breast – <i>Bread stuffing and topped with chicken gravy</i> .....	\$29.95
Chicken Cordon Bleu – <i>Stuffed with ham and swiss, topped with chicken gravy</i> .....	\$29.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i> .....	\$29.95

## Seafood Selections

Lobster-Dill Salmon – <i>Topped with lobster-dill cream sauce</i> .....	\$32.95
Red Snapper – <i>Lemon-butter-caper sauce</i> .....	\$32.95

## Other Selections

Roast Loin of Pork – <i>Prime pork topped with homemade pork gravy</i> .....	\$29.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i> .....	\$26.95
Chef Choice – <i>Our chefs will create a dish using the freshest in-season vegetables</i> ..	\$26.95
10 oz Frenched Pork Chop – <i>With Cranberry Apple Chutney</i> .....	\$34.95

## 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 chicken marsala, piccata, casino or Chardonnay</i> .....	\$41.95
Filet Mignon and Shrimp Scampi – <i>4 oz filet mignon and 4 jumbo shrimp</i> ....	\$43.95

# *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