

BUFFET DINNER

Includes a Garden Salad, Dinner Rolls, a Choice of Two or Three Entrées, Pasta, Starch, Vegetable, Assorted Mini Desserts & Cookies, Hot & Cold Banquet Beverage Service and a Choice of Linen Colors

ENTRÉES *select two or three*

CHICKEN

CHICKEN MARSALA

Stuffed with Mushrooms & Mozzarella,
Finished with a Mushroom Marsala Sauce

CHICKEN PRIMAVERA

Stuffed with Spinach, Roasted Peppers,
Asparagus and Fontina, finished with
a Creamy Beurre Blanc Sauce

CHICKEN PICCANTE

Stuffed with Rice Pilaf, Finished with Zesty Capers,
Roasted Red Pepper and a Lemon Garlic Sauce

CHICKEN SALTIMBOCCA

Stuffed with Provolone, Prosciutto, Mushrooms and
Fresh Sage, Finished with a Mushroom Marsala Sauce

CHICKEN WELLINGTON

Stuffed with Broccoli Florets & Cheddar, Baked in a
Puff Pastry, Finished with a Broccoli Cheddar Sauce

CHICKEN SUPREME

Stuffed with Country Bread Stuffing,
Finished with a Creamy Chicken Gravy

SAUSAGE & PORK

ITALIAN HOT & SWEET SAUSAGE

Old World Style Italian Hot & Sweet Pork
Sausage with Bell Peppers & Onions

SAUSAGE SCALOPPINE

Hot & Sweet Italian Sausage in Marinara
with Peppers, Onions and Mushrooms

PORK AL CACCIATORE

Peppers, Mushrooms and Onions Finished
with Grated Parmigiano & Tomato Gravy

PORK ALLA BASCAIOLA

Mushrooms & Fresh Rosemary Finished
with a Red Wine Demi Glace

PORK AL ROMANO

Prosciutto, Provolone, Mushrooms and Fresh
Sage Finished with a Mushroom Marsala Sauce

BEEF

ROAST BEEF AU JUS

Slow Roasted Top Round Served with Natural Gravy

BEEF Tournedos Bordelaise

Medallions of Beef Tenderloin Finished with a
Wild Mushroom & Red Wine Demi Glace
\$3.00 additional per person

LONDON BROIL HUNTER STYLE

Marinated Flank Steak Grilled and Served
Hunter Style in a Cabernet Demi Glace, Topped
with Pepper, Mushroom and Onion Mèlange

SIRLOIN STEAK GRILLADE

Grilled Sirloin Steak Finished with
Roasted Onions & Natural Juices

SEAFOOD

SHRIMP IMPERIAL

Stuffed with Crabmeat Imperial, Finished
with a Dill Beurre Blanc Sauce

SHRIMP SCAMPI

Finished with a Lemon Garlic Sauce Served
over "Risotto-Style" Seasoned Rice

FLOUNDER IMPERIAL

Stuffed with Crabmeat Imperial, Finished
with a Dill Beurre Blanc Sauce

FLOUNDER CONTADINA

Stuffed with Spinach, Roasted Peppers,
Asparagus, and Fontina, Finished with
a Creamy Tomato Blush Sauce

SALMON NEPTUNE

Stuffed with Crabmeat Imperial & Asparagus,
finished with a Dill Beurre Blanc Sauce

BAKED CRAB CAKE

Blue Claw Crab Cake
Finished with a
Dill Cream Sauce
add \$2.00 per person



Centerton
COUNTRY CLUB
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BUFFET DINNER

PASTA *select one*

ZITI AL FORNO

Ricotta & Marinara Topped with Mozzarella

PENNE ALLA VODKA

Pencil Point Pasta in a Creamy Blush Sauce

PASTA PRIMAVERA

Bowtie Pasta Tossed with Steamed Vegetables in an Olive Oil & Garlic Sauce

STUFFED SHELLS MARINARA

Ricotta-Stuffed Jumbo Pasta Shells Baked in Marinara with Parmigiano-Reggiano

PENNE ALFREDO

Pencil Point Pasta in a Creamy Alfredo Sauce

LASAGNE BIANCO

Baked Layers of Pasta Ribbons with Mozzarella, Fresh Vegetables and a Creamy Alfredo Sauce

PENNE CARBONARA

Pencil Point Pasta in a Parmesan Cream Sauce with Fresh Peas, Prosciutto and Cracked Black Pepper

CAVATAPPI BOLOGNESE

Corkscrew Pasta Tossed in a Meat Sauce

STARCH *select one*

PARSLEY REDSKIN POTATOES

ROSEMARY NEW POTATOES

CREAMY MASHED POTATOES

ROASTED GARLIC MASHED

POTATOES AU GRATIN

RICE PILAF

SEASONED WILD RICE

VEGETABLE *select one*

NORMANDY BLEND

Broccoli, Cauliflower & Carrots

GREEN BEAN SAUTÉ

Red Peppers & Onions

STRING BEAN AMANDINE

ITALIAN BLEND

Zucchini, Carrots & Italian Green Beans

GREEN BEAN SAUTÉ

Orange & Yellow Carrots and Red Pepper Strips



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ITALIAN BUFFET

Includes a Caesar or Garden Salad, Dinner Rolls, Green Bean Sauté, Parsley Redskin Potatoes Assorted Mini Desserts & Cookies, Hot & Cold Banquet Beverages and a Choice of Linen Colors

ITALIAN SAUSAGE

Old World Style Italian Hot & Sweet Pork
Sausage with Bell Peppers & Onions

HOMEMADE MEATBALLS MARINARA

Parmesan Cheese

PASTA *select two*

LASAGNE BOLOGNESE

ZITI AL FORNO

Ricotta & Marinara Topped with Mozzarella

PASTA PRIMAVERA

Bowtie Pasta Tossed with Steamed Vegetables
in an Olive Oil & Garlic Sauce

STUFFED SHELLS MARINARA

Ricotta-Stuffed Jumbo Pasta Shells Baked
in Marinara with Parmigiano-Reggiano

PENNE ALFREDO

Pencil Point Pasta in a Creamy Alfredo Sauce



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