



## BUFFET PARTY PACKAGE

Fresh baked rolls, selection of salad, two stations and dessert; unlimited soft drinks and coffee service.

### One Half Hour Chef's Selection of Four Passed Hors D'oeuvres

#### Salads

(Select two)

Artisan Baby Green Salad *chianti and basil vinaigrette*  
Classic Caesar Salad *homemade croutons, shaved parmesan*  
Iceberg Wedge Lettuce *smoked bacon, blue cheese dressing*  
Tomato & Mozzarella *fresh basil, balsamic glaze*

#### Bistro Selections

(Select two)

Beef Bourguignon  
Glazed Beef *teriyaki, garlic and ginger*  
Chicken *tandoori, fricassee, piccata, marsala or parmesan*  
Shrimp & Chicken Scampi *lemon wine garlic sauce*  
Butter Poached Scottish Salmon *herb aioli*  
Scallop and Shrimp Ragout *champagne sauce, wild mushrooms*

#### Trattoria Pasta

(Select Two)

Penne a la Vodka *peas and parmesan*  
Tortellini *baby arugula, roasted grape tomatoes, sherry cream sauce*  
Orecchiette, Broccoli Rabe & Sweet Italian Sausage  
Lasagna *vegetable or bolognese*  
Pasta Primavera

#### Carving Station

(Chef Required)

(Select One)

Herb Roasted Turkey Breast *cranberry sauce*  
Smoked Ham Steamship *whole grain mustard*  
Marinated London Broil\* *horseradish cream sauce*  
Loin of Pork\* *apple gastrique*  
Roast Leg of Lamb\* *plum marmalade*

## **Sides**

(Select Two)

Crispy French Fries  
Roasted Baby Potatoes  
Vegetable Medley  
Yukon Gold Potato Purée  
Vegetable Stir Fry  
Ratatouille  
Rice Pilaf  
Wild Rice, Sundried Fruits

## **Dessert**

(Select One)

Special Occasion Cake  
or  
Viennese Pastry Platter & Gourmet Cookies

50 guest minimum for this menu / Private party room for four hours

**Price Per Event:** \$58 per person

Children 12 and under are ½ price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.