

BUFFET DINNER

BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

THE MARKET PLACE \$26.95

ADD A THIRD HOT SELECTION FOR \$4.00 PER PERSON

COLD SELECTION - CHOICE OF THREE

BALSAMIC MARINATED MUSHROOM SALAD

CLASSIC CAESAR SALAD WITH HERB GARLIC CROUTONS AND SHAVED PARMESAN CHEESE

MIXED FIELD GREEN SALAD WITH RASPBERRY VINAIGRETTE

CLASSIC SPINACH SALAD WITH HERB DRESSING

MEDITERRANEAN SALAD WITH TOMATOES, CUCUMBERS,
BLACK OLIVES, ROASTED RED PEPPERS, RED ONIONS AND
ITALIAN VINAIGRETTE

RED POTATO SALAD WITH CRISP SMOKED BACON

FRESH FRUIT SALAD WITH BERRIES

PASTA PRIMAVERA SALAD

HOT SELECTION - CHOICE OF TWO

RAVIOLI (FOUR CHEESE, VEGAN/VEGETABLE, MUSHROOM OR
BUTTERNUT SQUASH)

BAKED LASAGNA (TRADITIONAL MEAT OR VEGETABLE)

PENNE WITH MARINARA SAUCE AND MOZZARELLA CHEESE

RIGATONI WITH BROCCOLI

PENNE ALA VODKA

CHICKEN PARMESAN

CHICKEN OREGANATO

CHICKEN MARSALA

HERB STUFFED CHICKEN BREAST

ROASTED HALF CHICKEN

CHICKEN FRANCAISE

CHICKEN MILANAISE

CHICKEN FLORENTINE

BAKED AIRLINE CHICKEN BREAST

BAKED STUFFED FLOUNDER

FILET OF SOLE WITH LEMON CAPER BUTTER

BAKED COD FILET



ADDITIONAL HOT SELECTIONS ONLY AVAILABLE WHEN ADDING A THIRD HOT SELECTION:

LINGUINI SHRIMP SCAMPI

ROASTED FILET OF SALMON

GRILLED SLICED SIRLOIN STEAK

PORK TENDERLOIN

PEPPER CRUSTED SWORDFISH

PRIME RIB

HOT SELECTIONS AVAILABLE FOR AN ADDITIONAL \$1.00 PER PERSON

SEARED MARYLAND CRAB CAKES

GRILLED FILET AU POIVE

MEDALLION OF BEEF TENDERLOIN

ALL FOOD, BEVERAGE, MEETING ROOM RENTAL & AUDIO/VISUAL ARRANGEMENTS ARE SUBJECT TO A 20% TAXABLE SERVICE CHARGE AND 8% TAX.

ALL PRICES SHOWN ARE PER PERSON, UNLESS OTHERWISE NOTED, AND SUBJECT TO CHANGE.

NOTE: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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THE MARKET PLACE

ACCOMPANIMENTS - CHOICE OF ONE

ORZO PASTA WITH GARLIC AND SPINACH
MAC AND CHEESE
OVEN ROASTED HERB GARLIC FINGERLING POTATOES
YUKON GOLD ROASTED GARLIC MASHED POTATOES
AU GRATIN POTATOES
PARMESAN WHIPPED POTATOES
BLENDED WILD AND WHITE RICE PILAF
QUINOA, CHICKEN STOCK & FRESH VEGETABLES



VEGETABLES - CHOICE OF ONE

GARLIC BROCCOLI
SAUTEED GREEN BEANS
CREAMED SPINACH
HONEY GLAZED BABY CARROTS
GREEN BEAN MEDLEY
SAUTEED ITALIAN SPINACH
ROASTED GREEN ASPARAGUS



THE MARKET PLACE BUFFET INCLUDES:

CHEF'S SELECTION ASSORTED DESSERTS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
HOT AND ICED TEA WITH LEMON

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BUFFET DINNER

ALL BUFFET SELECTIONS INCLUDE ICE TEA WITH LEMON, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT TEA. BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

PASTA BUFFET \$22.95

CHICKEN MARSALA

CHOICE OF MEATBALLS OR ITALIAN SAUSAGE

CHEF'S SELECTION OF TWO PASTAS, MARINARA SAUCE AND ALFREDO SAUCE

RICE AND SEASONAL VEGETABLES

CHEF'S CHOICE OF ASSORTED DESSERTS

TASTE OF ITALY \$28.95

MARINATED MUSHROOMS, ROASTED RED PEPPERS AND ARTICHOKE SALAD

ANTIPASTO DISPLAY TO INCLUDE:

PROSCIUTTO, PEPPERONI, SALAMI, PROVOLONE, MOZZARELLA, SLICED ROMA TOMATOES, PEPPERONCINI PEPPERS, BLACK OLIVES, ROASTED RED PEPPERS, GRILLED BALSAMIC MARINATED EGGPLANTS, MARINATED MUSHROOMS AND ARTICHOKE, VINAIGRETTE DRESSING



CLASSIC CAESAR SALAD WITH SHAVED PARMESAN CHEESE AND HERB GARLIC CROUTONS

SPINACH RAVIOLI FILLED WITH RICOTTA CHEESE AND SERVED WITH SUN DRIED TOMATO SAUCE

GRILLED ITALIAN SWEET SAUSAGE WITH SAUTEED TRI-COLOR PEPPERS AND ONIONS

ROASTED BREAST OF CHICKEN MARSALA WITH SAUTEED PORTABELLO MUSHROOMS OR GRILLED FILET OF SALMON WITH WHITE WINE CAPER BUTTER CREAM SAUCE WITH DICED TOMATOES

PARMESAN RISOTTO MILANESE

GARLIC SAUTEED ITALIAN SPINACH

ASSORTED MINI CANOLIS OR TIRAMISU

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BUFFET DINNER

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LATIN FLAVOR \$28.95

TOSSED SALAD WITH AVOCADO AND TOMATO
SPICY CELERY SALAD
SALSA & CHIPS
ROAST LOIN OF PORK OR SLICED GARLIC STEAK
BAKED COD TOPPED WITH PICO DE GALLO
SHRIMP FRA DIABLO OR PENNE ALA VODKA
MOLE CHICKEN OR CHICKEN FRANCAISE
BLACK BEANS
YELLOW RICE
GREEN BEANS



HOUSE OF BLUES \$28.95

MIXED FIELD GREENS WITH RED PEPPERS, CRUMBLER BLUE CHEESE AND BBQ RANCH DRESSING
SOUTHERN STYLE POTATO SALAD
“MEMPHIS STYLE” BBQ RIBS
SOUTHERN STYLE BAKED CHICKEN OR FRIED CATFISH
RED BEANS & RICE
BRAISED COLLARD GREENS
CORNBREAD MUFFINS
PEACH OR APPLE HOT FRUIT COBBLER



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