*****Tiffany’s Buffet Menu*** **

All buffets are served with a family style salad and tiffany’s house dressing, fresh bread and butter

(Second dressing added $5.00 per table)

1 pasta selection, 1 potato selection and 1 vegetable selection

$17.95 for 2 Entrees

$21.95 for 3 Entrees

***Garlic & Herb Baked Chicken*** *- Bone in chicken baked with a garlic and herb crust*

***Chicken Florentine*** *- chicken breast topped with spinach, tomatoes and asiago cheese drizzled with a balsamic glaze*

***Chicken Marsala*** *- Chicken breast with mushrooms & Marsala wine sauce*

***Stuffed Chicken Breast*** *- Stuffed w/ homemade stuffing and topped with a chicken pan gravy*

***Chicken Francaise*** *- Fried in an egg batter and topped w/ a lemon supreme sauce*

***Caribbean Jerk Chicken*** *- Chicken breast baked w/ jerk seasoning topped pineapple salsa or mangos*

***Roasted Turkey Breast*** *- w/ apple cranberry stuffing & turkey gravy*

***Honey and Maple Glazed Ham*** *- Oven baked country ham glazed w/a honey maple sauce*

***Roast Beef*** *- sliced top round slow roasted and served w/ pan gravy*

*(Additional sauces include horseradish cream, Marsala, Dijon cream, and Au Jus)*

*Carver $200 extra (not recommended for parties over 200)*

***Italian Sausage and peppers-****slow cooked with peppers and onions*

***Roasted Pork Loin*** *- Rubbed w/garlic and thyme & topped with apples & caramelized onions*

***Pulled Pork -*** *Slow roasted pork loin in a mandarin orange rum BBQ sauce*

***Stuffed Pork Loin****- Stuffed w/an herb and onion dressing and drizzled w/ a Dijon cream*

***Almond Crusted Cod*** *- Fresh cod baked w an almond crumb topping and a hazelnut cream sauce*

***Baked Cod*** *- baked with an old bay bread crumb topping with a lemon dill butter sauce*

***Pasta selection***

***Choose 1***

***Pasta Marinara*** *- Penne pasta tossed in a vegetarian red sauce*

***Pasta with Red Sauce*** *– Penne pasta tossed with homemade red sauce*

***Pasta Vodka*** *- Garlic, onions, and red peppers sautéed in oil and deglazed with vodka with a tomato cream sauce*

***Pasta Alfredo*** *- Choice of pasta tossed in a parmesan Alfredo sauce*

***Pasta Primavera*** *- Fresh spring vegetables and penne pasta tossed with asiago cream sauce*

*Cavatelli or Tortellini a $2.00 up charge*

*Meatballs $2.00 per person*

*Split pan red and white sauce add $2.00 per person*

***Potato & Rice Selection***

***Choose 1***

*Au Gratin Potatoes*

*Garlic and Herb Roasted Reds*

*Mashed Redskins*

*Butter and Garlic Parsley Potatoes*

*Rice Pilaf*

*Long Grain Wild Rice*

*Coconut Ginger Rice*

***Vegetable Selection***

***Choose 1***

*California Blend-Broccoli, Cauliflower, & Carrots*

*Honey & Ginger Glazed Baby Carrots*

*Green beans Almandine*

*Peas with mushrooms and pearl onions*

*Sautéed kernel corn*

*Green and Yellow beans*

***You may work with our chef for a specialty menu also***

***Children’s Menu***

*Chicken Fingers and French fries $8.95*

*Eating off regular menu 10 and under is half off-2 and under are free*

***Fresh seasonal fruit and cheese display $3.95 per person***

***Antipasti display $4.95 per person***

*May order for a specified amount*

***Price does not include a 20% service charge and 6.75% sales tax***

***Linen and Hall rental $1.50 per person also will be added***