PLATINUM (BUFFET)

\$47.50 Per Person • 50 Person Minimum

- Hors D' Oeuvres

Choose 3 • Butlered For 1 Hour

Baked Beef Wellingtons With Bearnaise Sauce

Coconut Shrimp With Pineapple Cilantro Sauce

Pistachio Crusted Chicken Fingers With Honey Mustard Sauce

Fried Spring Rolls With Soy Scallion Sauce

Pizzetta Ala Margherita

Shaved Roast Sirloin With Cheddar Cheese And Horseradish Sauce Sea Scallops Wrapped With Bacon

Spinach And Feta Cheese Phyllo Triangles

Crab Tortoni With Garlic Caper Aioli

Greek Style Fried Beef Meatballs "Keftedes"

Fried Feta With Tzatziki Sauce

Mini Burger Sliders With Chipotle Mayo And Crispy Fried Onions

Soups

Choose 1 Smokey Lobster Bisque Italian Wedding

Avgolemono

Salads

Choose 1 **Chopped Greek Salad** Chopped Onions, Peppers, Feta Cheese And Kalamata Olives **Caesar Salad** Served With Seasoned Croutons And Parmesan Cheese **Mixed Greens** Mixed With Walnuts, Crumbled Bleu Cheese, And Apples In A Cider Vinaigrette

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment. For charged balances totaling over 2,000 a 3% Surcharge will be applied. *New Jersey Sales Tax & 20% Service Charge Additional* -Prices subject to change due to fluctuations within the market-

PLATINUM (BUFFET)

Continued Carving Board -Choose 2

Roast Prime Rib With Au Jus Jack Daniel's Flank Steak With Onions And Mushroom Sauté Virginia Baked Ham Served With Pineapples And Sour Cherries Roasted Turkey With Cranberry Sauce And Gravy Pork Loin Ala Boscaiolo Carbert Served With Mushroom Demi Glace Grilled Salmon With A Creamy Lemon Buerre Blanc Add Filet Mignon Ala Chateaubriand \$5.00 Additional Per Person

Hot Line Selections Choose 2

Rolled Veal Cutlet Topped With Sautéed Spinach, Sharp Provolone & Marinara Sauce Baked Beef Tenderloin Baked In A Puff Pastry With Mushroom Cream Sauce Pecan Crusted Salmon Drizzled With Horseradish Sauce Pan Saute Crab Cakes MP With Roasted Pepper Puree Chicken Cordon Bleu With Ham And Swiss Cheese Chicken Parmigiana Topped With Mozzarella Cheese And Marinara Sauce Stuffed Flounder Roulades MP Stuffed With Crab Imperial In A Creamy Lemon Sauce Chicken Florentine Chicken Breast Stuffed With Spinach, Rice And Fontinella Cheese Sliced Prime Rib Of Beef Finished With Au Jus, Topped With Horseradish Sauce

Pasta Choose 2

Penne Ala Vodka - Vegetable Lasagna Stuffed Shells - Penne Primavera - Baked Ziti

— Seasonal Selection Of Vegetables & Potatoes

Dessents

Sweet Table Assortment Cake Cutting Fee for Outside Cakes \$50

Beverages

Coffee, Tea & Soda