ADELPHIA SPECIAL OCCASION BUFFET

Parties of 50 or More

Not Available in Private Rooms on Friday and Saturday after 2:30 pm

Entrees include Fresh Baked Bread and Butter, Soup du Jour and Garden Salad

Salad Enhancements

+2 per person

Caesar Salad romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing **Greek Salad** chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives

Two Hot Entrees 26.95

Three Hot Entrees 28.95

Four Hot Entrees 30.95

-Hot Entrées

*CARVING BOARD SELECTIONS: 50.00 fee

Prime Roast Sirloin Au Jus and Horseradish Sauce

Virginia Baked Ham Pineapple Sauce

Boneless Leg of Lamb Mint Jelly

Boneless Breast of Turkey with Gravy and Cranberry Sauce

Mustard Crusted Loin of Pork Vintage Port Demi Glaze

Flank Steak Sauté Onions, Peppers and Mushrooms

Filet Mignon ala Chateaubriand 7.00 additional per person

STEAM TABLE SELECTIONS

Chicken Piccante Veal Marsala Baked Crab Cakes Chicken Marsala Italian Sausage and Peppers Grilled Salmon Seafood Newburg over Rice Grilled Chicken Meatballs Marinara Stuffed Flounder

Pasta (select 1)

Penne Marinara Penne Vodka Blush Penne Primavera Stuffed Shells Marinara

Penne

Mediterranean Vegetable Lasagna

with Sundried Tomato Pesto

Ravioli

Cheese Tortellini with Roasted Garlic & Tomato Cream Sauce

Sides (select 2)

Roasted Rosemary Potatoes Greek Style String Beans Oven Browned Potatoes Steamed Broccoli Sautéed Spinach & Garlic

String Beans Almondine Vegetable Medley

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-

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Assorted Cookies & Bis	scotti
————Dessert Enhance	ments————
Cake Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake	
Chocolate Chip Pound Cake or Marble Pound Cake	2.25 & up
Sweet Table Assortment assortment of mini pastries an	nd cakes 5.00
Chocolate Fountain Fresh Fruit, Pretzel Rods, Marshm (100 person min.)	allows & Brownies 7.00
Candy Bar your choice of Take out Box	5.25
Ice Cream Vanilla	2.25
Assorted Mini Pastries over 15 selections	4.50
Cake Cutting Fee for outside	Cakes : \$50
Beverages	
Hot Coffee, Tea & So	oda
Beverage Enhanc	cements
Champagne or Sparkling Cider Toast	3.25 per person
See our Banquet Beverage Page for B	ar Enhancements
Children's M	
Ages 10 & Under 10.9	95 Cheese Ravioli
Chicken Fingers & French Fries Grilled Cheese & French Fries	Penne Marinara & Meatball
Hot Dog & French Fries	Cheeseburger & French Fries
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Hamburger & French Fries