
PARTY BUFFET MENU

**29 PLUS TAX AND GRATUITY
+ 1.00 PER PERSON FOR PRIME RIB**

WITH THIS BUFFET

**MIXED BABY GREEN SALAD
FRESHLY BAKED BREAD**

**CHEF DESSERT
COFFEE, TEA OR SODA**

PLEASE CHOOSE TWO

HAND MADE MEATBALLS

**HAND ROLLED MEATBALLS FROM OUR HOUSE GRIND OF BEEF
COVERED WITH OUR RED SAUCE**

STUFFED SHELLS FLORENTINE

**RICOTTA FILLED SHELLS TOPPED WITH A PARMESAN CHEESE SAUCE WITH
SPINACH AND DICED TOMATOES**

CHICKEN PARMESAN

**TENDER CHICKEN LIGHTLY HAND BREADED, TOPPED WITH OUR RED SAUCE AND
MOZZARELLA CHEESE**

LEMON CRUMB COD

FRESH COD TOPPED WITH LEMON CRUMB TOPPING WITH A DRIZZLE OF LEMON BUTTER

SLOW ROASTED PRIME RIB

SLICED THIN AND TOPPED WITH RICH AJUS

BURGUNDY BEEF TIPS WITH MUSHROOMS

TENDER BEEF TENDERLOIN TIPS SIMMERED IN A RICH BURGUNDY AND MUSHROOM SAUCE

ROSEMARY ROASTED PORK LOIN AND PAN GRAVY

SLOW ROASTED PORK LOIN SLICED THIN TOPPED WITH A PAN GRAVY

CHICKEN MADEIRA

CHICKEN BREAST SAUTÉED WITH MUSHROOMS IN A PORTUGUESE MADEIRA WINE SAUCE

GRILLED ATLANTIC SALMON WITH DILL SAUCE

FRESH SALMON GRILLED AND TOPPED WITH A LEMON, DILL SAUCE

PLEASE CHOOSE TWO

GARLIC MASHED POTATOES

WILD RICE WITH VEGETABLES

PASTA PRIMAVERA

ROASTED PARMESAN PARSLEY POTATOES

ROASTED VEGETABLE PLATTER

PASTA ALFREDO WITH PEAS AND PANCHETTA
