



BUFFET

COLD STATION:
(Choose Three of the Following)

Tossed Seasonal Greens Served with Assorted Dressings, Classic Caesar Salad accompanied by Marinated & Grilled Breast of Chicken and Flank Steak, Mozzarella & Tomato with Balsamic Glaze, Italian Antipasto Salad, Pasta Primavera Salad, Roasted Mushroom Salad, Homemade New Red Potato Salad, Homemade Macaroni & Egg Salad, Hummus served with Warm Pita Bread, Caponata served with Garlic Crostini Bread

HOT CHAFFING DISHES:
Served with Chef's Selection of Potato & Seasonal Vegetable

CHOOSE FOUR OF THE FOLLOWING

CHICKEN:

Francaise, Marsala, Parmigiana, Cordon Bleu, Sorrentino, Sterling, Chicken Paella, Southern Fried (On the Bone), Savoy (On the Bone), Murphy- Hot or Sweet (On the Bone)

BEEF:

Grilled Marinated Flank in a Mushroom Demi Glaze Sauce, Beef Teriyaki, Beef & Broccoli, Eye Round of Beef in a Mushroom Barolo Sauce, Brisket of Beef with a Natural Au Jus Sauce, Beef Tips in a Brown Wine & Cream Sauce

SEAFOOD:

Seafood Stuffed Tilapia in a Champagne Sauce, Pecan Encrusted Salmon in a Lemon Dill Sauce, Seafood Paella, Mussels Marinara, Crab Cakes, Tilapia Florentine, Seafood Scampi

HOUSE SPECIALTIES:

Eggplant Parmigiana, Eggplant Rollantine, Italian Meatballs and Sausage Combination, Roast Loin of Pork in a Brown Sauce, Sautéed Pierogis, Stuffed Cabbage, Kielbasa & Kraut, Sausage & Broccoli Rabe, Chorizo Paella, Macaroni & Cheese

PASTA:

Penne ala Vodka, Rigatoni & Broccoli Rabe, Cavatelli & Broccoli, Tortellini Alfredo, Fusilli Bolognese, Lasagna (Add Fried Eggplant, Sausage, or Vegetables)

SERVED WITH FRESH ITALIAN ROLLS & BUTTER, COFFEE, AND TEA

DESSERT:

A Customized Occasion Cake

Assorted Cakes, Cobblers, Pastries & Cookies

PLATED

APPETIZERS:
(Choose One of the Following)

Mozzarella & Tomato with Balsamic Glaze, Fresh Sliced Seasonal Fruit Plate, Chicken & Spinach Crepe in a Champagne Sauce, Penne ala Vodka, Eggplant Rollantine

SALAD:

(Choose One of the Following)

Tossed Seasonal Greens Served with Assorted Dressings, Classic Caesar Salad, Pasta Primavera Salad, Roasted Mushroom Salad

ENTRÉE SELECTIONS:

(Choose Three)

All Entrees Served with Chef's Selection of Potato & Seasonal Vegetable

CHICKEN:

Francaise, Marsala, Parmigiana, Cordon Bleu, Sorrentino, Sterling, Chicken Paella, Southern Fried (On the Bone), Savoy (On the Bone), Murphy- Hot or Sweet (On the Bone)

BEEF:

Grilled Marinated Flank in a Mushroom Demi Glaze Sauce, Beef Teriyaki, Beef & Broccoli, Eye Round of Beef in a Mushroom Barolo Sauce, Brisket of Beef with a Natural Au Jus Sauce, Beef Tips in a Brown Wine & Cream Sauce

SEAFOOD:

Seafood Stuffed Tilapia in a Champagne Sauce, Pecan Encrusted Salmon in a Lemon Dill Sauce, Seafood Paella, Flounder Francaise, Crab Cakes, Tilapia Florentine, Seafood Scampi

HOUSE SPECIALTIES:

Eggplant Parmigiana, Eggplant Rollantine, Roast Loin of Pork in a Brown Sauce, Sautéed Pierogis, Stuffed Cabbage, Kielbasa & Kraut, Sausage & Broccoli Rabe, Chorizo Paella, Pork Chop Murphy- Hot or Sweet

SERVED WITH FRESH ITALIAN ROLLS & BUTTER, COFFEE, AND TEA

DESSERT:

A Customized Occasion Cake

Choose from an Assortment of Cakes, Cobblers, and Pastries & Cookies