

DINNER BUFFETS



Buffets Include Freshly Baked Artisan Rolls with Butter
One Dessert and a Station of Regular Coffee, Decaf and Hot Tea

Add an Additional Dessert Selection for 1.00 Starch/Vegetable for 2.00

Buffet Minimum of 25 Guests

Tuscany Buffet

Served Salads

(Choice of One)

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, Balsamic Vinaigrette Drizzle (or)
Classic Caesar Salad with Traditional Dressing,
Homemade Croutons and Parmesan Crisps

Entrees

(Choice of Two)

Traditional Meat Lasagna
Three Cheese Lasagna
Chicken Marsala
Baked Cheese Ravioli with Marinara
Vegetable Lasagna
Bruschetta Chicken
Eggplant Parmigiana
Baked Ziti with Meatballs

Vegetables

(Choice of One)

Seasonal Sautéed Mixed Vegetables
Green Beans
Broccoli Crowns
Honey Glazed Carrots

Starches

(Choice of One)

Ziti with Marinara
Whipped Potatoes
Oven Roasted Red Skin Potatoes
Mixed Wild Rice

Tuscany Buffet Includes Freshly Baked Garlic Bread

24.95

Marquee Buffet

Served Salads

(Choice of One)

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, Balsamic Vinaigrette Drizzle (or)
Classic Caesar Salad with Traditional Dressing,
Homemade Croutons and Parmesan Crisps

Entrees

(Choice of Two)

Stuffed Chicken Breast, Herb Filling and Country Gravy
Parmesan Crusted Chicken with Vodka Cream Sauce
Hickory Smoked Baked Ham with Cherry Bourbon Sauce
Beef Tips with Mushrooms and Onions in a Cabernet Demi-Glaze
Roasted Top Round of Beef with Au Jus
Brisket of Beef with a Tangy Onion Glaze
Chicken Cordon Bleu
Homemade Meatloaf with Gravy
Caribbean Pork Loin with Pineapple Mango Salsa
Maple Bacon Glazed Roast Turkey Breast
Fresh Haddock Fillet with Parmesan Crust and Lemon Butter Sauce

Vegetables

(Choice of One)

Seasonal Sautéed Mixed Vegetables
Shoeppeg Corn
Green Beans Laced with Applewood Smoked Bacon
Honey Glazed Carrots with Pecans

Starches

(Choice of One)

Whipped Potatoes
Oven Roasted Potato Medley
Mixed Wild Rice
Bowtie Alfredo

27.95

*Menu prices are subject to 20% service charge and 6% PA sales tax

DINNER BUFFETS (CONTINUED)

Mezzanine Buffet

Served Salads

(Choice of One)

- Medley of Fresh Greens
Topped with Tomatoes, Cucumbers, Carrots and
House Vinaigrette
- Classic Caesar Salad
Traditional Dressing and Parmesan Crisp
- Gorgonzola Pear Salad
Sugared Pecans, Roasted Shallots and Diced Pears
Tossed in a Merlot Vinaigrette

Entrees

(Choice of Two)

- Stuffed Chicken Marsala
Italian Cheeses, Roasted Garlic, Mushrooms and Marsala Demi
- Beef Roulade
Stuffed with Spinach, Proscuitto and Pine Nuts ~ Chianti Sauce
- Chef Carved Top Round of Beef
Au Jus and Horseradish Cream
- Baked Fillet of Flounder
Stuffed with Shrimp and Cornbread Dressing
- French Country Chicken
Stuffed with Chevre and Roasted Tomatoes
- Panko Chicken Florentine
Stuffed with Spinach and Ricotta
- Bourbon Glazed Atlantic Salmon
- Grilled Pork Tenderloin
Cherry Bourbon Glaze
- Roasted Vegetable Ravioli
Balsamic Marinara and Fresh Mozzarella

Vegetables

(Choice of One)

- Asparagus, Zucchini & Red Pepper Saute
- Green Bean Provençal
- Broccoli Crowns with Red Pepper Slivers
- Sugar Snap Peas & Baby Carrots

Starches

(Choice of Two)

- Garlic Mashed Potatoes
- Scalloped Potatoes
- Nuttled Wild Rice Pilaf
- Oven Roasted Potato Medley
- Parmesan Risotto
- Cheese Tortellini with Vodka Cream Sauce

Mezzanine Buffet Includes Freshly Baked
Artisan Rolls and Breads with Butter

29.95

White Rose Buffet

Served Salads

(Choice of One)

- Iceberg Wedge Salad
Tomatoes, Bleu Cheese, Scallions, Bacon and
Buttermilk Ranch Dressing
- Traditional Spinach Salad
Mushrooms, Egg and Bacon with Sweet & Sour Dressing
- Classic Caesar Salad
Traditional Dressing, Parmesan Crisp

Entrees

(Choice of Two)

- Salmon Rockefeller
Spinach, Bacon, Breadcrumbs with Anisette Cream
 - Chicken Breast Stuffed with Brie & Apples
Topped with Frangelica Glaze and Toasted Almonds
 - Chef Carved Bistro Tender
Port Mustard Demi
 - Chef Carved Roasted Prime Rib of Beef
Au Jus and Horseradish Cream
 - Chicken Oscar
Chicken Breast, Crabmeat, Shrimp, Asparagus and Bernaise
 - Cracked Pepper Dusted Mahi-Mahi
Pineapple Mango Salsa
 - Chef Carved New York Strip Loin
Caramelized Onions
 - Eggplant Tower
Boursin Cheese and Tomato Basil Cream Sauce
- Add \$4 per person for Maryland-Style Crab Cakes
Chipotle Aioli or Tartar Sauce

Vegetables

(Choice of Two)

- Sake Glazed Asparagus
- Rustic Root Vegetables
- Roasted Brussels Sprouts with Bacon
- Sauteed Julienne Vegetables
- Green Bean Almondine
- Fire Roasted Corn with Peppers

Starches

(Choice of Two)

- Whipped Sweet Potatoes
- Lobster Risotto
- Green Orzo Pilaf
- Duchess Potatoes
- Cheddar Jack Mashed Potatoes
- Bacon Horseradish Potatoes
- Tomato Bruschetta Risotto
- Saffron Rice

White Rose Buffet Includes Freshly Baked Artisan Rolls and
Breads with Butter and Two Dessert Selections

34.95

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