

HORS D' OEUVRES



Italian Meatballs

Swedish Meatballs

Deviled Eggs

Fruit & Cheese Platter

Scallops Wrapped in Bacon

Crudite

Finger Sandwiches

Chicken Tenders

Pot Stickers

Beef Kabobs

Stuffed Mushrooms

Spinach & Cheese Filo

CHEF'S CHOICE

At least 15 different Hors D' Oeuvres chosen by our Chef,
including many from above.

Beef Kabob

Chestnuts in Bacon

Seafood Kabob

Battered Shrimp

Pigs in a Blanket

Mini Empanadas

Fresh Fruit with Sweet Dip

Nacho Platter

Stuffed Clams

Buffalo Chicken Wings

Shrimp Egg Rolls

Mini quiche

Cream Cheese Pinwheels

Lobster Puffs

Tortellini Kabob

Breaded Zucchini

Fruit Kabob

Spinach & Filo

DINNER MENU

BEEF

Slow Roasted Prime Rib of Beef with au jus
Sliced Slow Roasted Top Round of Beef
Slow Roasted Tenderloin of Beef
New York Strip Steak

SEAFOOD

Baked Stuffed Shrimp (4)
Grilled Swordfish with butter & lemon
Baked Stuffed Cod/Sole (seasonal)
Linguini with White Clam Sauce

POULTRY

Stuffed Breast of Chicken
Chicken Cordon Blue
Chicken Parmesan over Pasta
Roasted Turkey with Stuffing and Gravy
Roasted Rock Cornish Game Hen with Wild Rice
Italian Style or Breaded Baked Half Spring Chicken
Grilled Chicken Teriyaki
Chicken Marsala with Mushrooms

*All entrees include Baked Potato, Seasonal Vegetable, Warm Dinner Rolls,
Coffee, Tea and Decaf*



DINNER BUFFET

STANDARD DINNER BUFFET

Slow Roasted Top Round of Beef, Roasted Turkey, or Baked Honey Ham

Choice of Potato

Choice of Vegetable

Fresh Tossed Garden Salad with Assorted Dressings

Warm Dinner Rolls and Butter

Coffee, Tea and Decaf

BUFFET ENHANCEMENTS

Fresh Roast Turkey or Baked Honey Ham (as a second carving)

Herb Chicken

Chicken Mushroom Supreme

Italian Style Chicken

Stuffed Chicken

Beef Tips

Baked Manicotti Stuffed with Cheese

Seafood Newburgh

Pasta Bar

Create the Buffet Selections that you want

