



Dinner Buffet Packages

All Cocktail Receptions Are A Two Hour Time Duration

*Minimum of 20 people, pricing does not include tax or gratuity

All include Vegetable Crudit , Assorted Fruit and Cheese Platter, Bread Service, Coffee and Tea

The Russian Package:

(\$30/person)

One salad

One Pasta

One Entr e

Two Sides

One Dessert

The Czar Package:

(\$35/person)

One Salad

One Pasta

Two Entrees

Two Sides

One Dessert

**Please inquire for pricing to add additional options*

Dinner Buffet Selections

Salads:

Field Green Salad

Field Greens, Carrots, Cucumbers, Tomatoes & Onions Served with Balsamic or Blue Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons and Parmesan Cheese

Tomato & Cucumber Salad

Vine Ripened Tomatoes, Cucumbers and thinly sliced Onion tossed in a light vinaigrette

Southwestern Chopped Salad

Chopped Greens, Bell Peppers, Tomatoes, Corn and Black Beans tossed in a creamy Cilantro Lime Dressing

Sundried Tomato Pasta Salad

Fusilli Pasta, Cherry Tomatoes and Kalamata Olives tossed in a Sundried Tomato Dressing

Pastas:

Penne ala Vodka

Penne Pasta tossed in a light Tomato and Cream Sauce

Farfalle Pesto

Bowtie Pasta tossed with a Pesto and Parmesan Sauce

Cavatelli Primavera

Cavatelli Pasta tossed with mixed vegetables, white wine cream sauce and topped with Parmesan Cheese

Penne a la Checca

Diced native tomatoes, fresh Mozzarella, Basil, and Extra Virgin Olive Oil tossed with Penne Pasta

Baked Rigatoni

Rigatoni Pasta tossed in our homemade Marinara Sauce and baked with a layer of Mozzarella Cheese

Entrees:

Baked Stuffed Chicken Breast

Chicken Breast stuffed with Ricotta Pesto and Sundried Tomatoes

Chicken Parmesan

Seasoned and Breaded Chicken Breast baked with our homemade Marinara Sauce and Mozzarella Cheese

Cranberry and Apple Stuffed Pork Loin

Roasted Pork Loin stuffed with Croutons, Apples, Walnuts, Cranberries and Shallots topped with a Maple & Rosemary Glaze

Citrus Salmon

Seared Salmon topped with a Citrus Glaze

Skirt Steak

Grilled marinated Skirt Steak sliced and submerged in its natural juices

Sides:

Rice Pilaf

Roasted Red Bliss Potatoes

Seasonal Vegetables

Twice Baked Potatoes

Macaroni and Cheese

Desserts:

Warm Apple Crisp

Triple Chocolate Cake

Assorted Italian Cookies