



BEREAVEMENT BUFFET MENU

Chef's Arrangements

(Choice of Two)

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing
Greek Salad, Romaine, Red Onion, Black Olives, Cucumbers, Feta, Cherry Tomatoes, Oregano Vinaigrette
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette
Orzo, Feta Cheese, Green Olives, Cherry Tomatoes & Oregano Lemon Dressing

Buffet

(Choice of Three)

Rigatoni ala Vodka Garnished with Green Peas, Pearl Onions & Crispy Prosciutto
Baked Penne with Sun Dried Tomatoes, Ricotta & Mozzarella Cheese, Pesto Cream
Cavatappi Pasta, Fresh Garden Vegetable Primavera, Extra Virgin Olive Oil, Roasted Garlic
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Chicken Francese, Lemon Butter White Wine Sauce
Chicken Parmesan with Mozzarella, Basil & Oregano Crust and Plum Tomatoes
Chicken Marsala, Button Mushrooms, Sweet Wine Demiglace
Chicken Piccata, Lemon Butter Caper Sauce
Carved Roasted Baron of Beef, Au Jus, Crispy Onions
Burgundy Braised Beef, Pearl Onions, Wild Mushrooms, Sour Cream Demiglace
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

Dessert

Table Platters of Housemade Chocolate Brownies and Assorted Cookies
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

\$35 per Person*, Inclusive of NJ Sales Tax and Service Charge

*40 Person Minimum**

48 Hour Minimum Requirement Needed

Additional Bar Options Available

Menu Available from 11am-4pm