

## Charity Fundraiser Buffet

## **Chef's Arrangements**

(Choice of Two)

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

## **Dinner Buffet**

(Choice of Three)

Baked Penne, Meatballs, Ricotta & Mozzarella Cheese, Pommodoro Sauce
White Cheddar Macaroni & Cheese Topped with Basil Bread Crumbs
Penne Pasta ala Vodka, Shaved Locatelli
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pommodoro
Chicken Francese, Lemon Butter White Wine Sauce
Chicken Tenders, Honey Mustard and House Made Barbecue Sauce
Chicken Parmesan with Mozzarella, Basil & Oregano Crust and Plum Tomatoes
Italian Sweet Sausage, Grilled Onions, Red & Green Bell Peppers
Carved Roasted Baron of Beef, Au Jus, Crispy Onions
Beef Stroganoff, Sour Cream Mushroom Demiglace, Buttered Egg Noodles
Hungarian Goulash, Smoked Paprika Ragout
Pot Roast, Wild Mushroom Demiglace
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

## **Dessert**

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

\*\*\*NI ST-5 CERTIFICATE REQUIRED FOR TAX EXEMPTION

Monday-Thursday Evenings, 75 Person Minimum Friday Evenings, 100 Person Minimum Saturday Evenings, 125 Person Minimum \*Dates are Subject to Availability