

# Gourmet Buffet Package 3

Three Hour Party  
Minimum 30 guests

## *Assorted Cheese Plate*

Assorted Cheeses, Fruit and Crackers

## *Display of Freshly Baked Breads or Rolls*

2 pieces per guest

## *Select Five Passed Hors D'oeuvres*

### *Coconut Shrimp*

Coconut Encrusted Large Shrimp Served with a Spicy Orange  
Jam

### *Scallops and Bacon*

### *Chicken Satay*

Peanut Encrusted Chicken Breast Served with a Thai Peanut  
Sauce

### *Mini Breaded Ravioli*

### *Coney Island Franks*

Stuffed with Sauerkraut and Mustard

### *Broccoli and Cheese Puff*

### *Vegetable Spring Roll*

### *Spinach and Swiss Puff*

### *Stuffed Mushrooms*

Stuffed with Hot and Sweet Sausage

### *Crab Cakes*

Mini Lump Crab Cakes

### *Mini Quiche*

An Assortment of Individual Quiche

### *Jerk Chicken Skewers*

### *Mini Stuffed Bread*

Salami, Ham, pepperoni and Mozzarella

### *Brie with Raspberry Puff*

### *Lobster and Shrimp Spring Roll*

### *Pizza Bagels*

### *Mozzarella Triangles*

## *Appetizer Dishes*

Choose up to any two hot chaffing dishes to be served

### *Fried Calamari*

Lightly Fried and Tossed in a Parsley Asiago Mix, served with a  
side of Marinara Sauce

### *Tomato & Mozzarella*

Fresh Vine Ripened Tomatoes with Sliced Mozzarella Served  
with Fresh Basil, Basil Oil and a Balsamic Reduction 9.95

### *Eggplant Rollatini*

Fresh Eggplant, Lightly Breaded, Ricotta Cheese, Marinara and  
Parmesan Reggiano Cheese

### *Rigatoni a La Vodka*

Creamy Vodka Sauce Finished with Peas, Parmesan Cheese  
and Fresh Basil

## *Garden, Tri-Color, or Caesar Salad*

# Chicken Dishes

Choose two chicken dishes to be served

## *Chicken Parmesan*

Breaded, Marinara, Fresh Mozzarella

## *Chicken Piccata*

Capers, White Wine Sauce, Hint of Lemon

## *Chicken Francaise*

Light Egg Batter, Lemon White Wine Sauce

## *Murphy*

Hot and Sweet Peppers, Onions and Fried Potatoes in a Red Wine Vinaigrette Demi

## *Sautéed Chicken Marsala*

Mushroom Marsala Sauce

## *Asiago Chicken*

Seasoned and Seared Chicken Breast Topped with an Asiago Cream Sauce

## *Sorrentina*

Egg Battered and Layered with Prosciutto, Fried Eggplant and Mozzarella

## *Grilled Chicken Bruschetta*

Tomato, Basil, Garlic and Olive Oil Relish

# Pasta

Choose two pasta dishes to be served

## *Sunday Pork*

Tomato Gravy Sauce with Slow Braised Pork, Sweet Italian Sausage, served over Ravioli

## *Marinara*

Plum Tomato Marinara Sauce, Fresh Basil

## *Cavatelli & Broccoli*

Fresh Broccoli, Toasted Garlic, Olive Oil, Parmesan

## *Rigatoni a la Vodka*

Vodka Sauce, Parmesan, Basil

## *Baked Ziti*

Marinara, Ricotta, Mozzarella, Parmesan Cheese

## *Primavera*

Seasonal Vegetables Cooked in Your Choice of Marinara, Alfredo, or a Roasted Garlic Herb Olive Oil

# Seafood Dishes

Choose a seafood dish to be served

## *Salmon Bruschetta*

Grilled, Tomato, Olive Oil Relish, Balsamic Glaze

## *Flounder Oreganado*

Broiled, Oreganado Crumbs, Beurre Blanc Sauce

## *Pistachio Encrusted Tilapia*

Tilapia Filet Oven Roasted with a Pistachio Crumb, Topped with a Lemon Beurre Blanc 19.95

# Meat Dishes

Choose a meat dish to be served

## *Steak and Sausage Murphy*

Hot and Sweet Peppers, Onions and Fried Potatoes in a Red Wine Vinaigrette Demi

## *Sirloin of Beef*

Sliced Sirloin of Beef Dressed in a Mushroom Demi Glaze

## *Italian Sausage*

Grilled and Served with Bell Peppers, Onions and Potatoes

## *Beef Teriyaki*

Sliced Beef Tenderloin, Teriyaki Sauce, Bell Peppers

## *Sliced Pork Tenderloin*

Island Rum Pineapple Mango Chutney

## *Applewood Smoked Ribs*

Baby Back Ribs Basted with a Caribbean Rum BBQ Sauce

# *Carving Station*

Choose one item from each column to be carved, includes carving chef at no additional charge

*Prime Rib of Beef*

*Lamb Tenderloin*

*Sirloin of Beef*

*Honey Roast Pork Loin*

*Oven Glazed Ham*

*Veal Tenderloin*

*Roast Turkey*

*Whole Beef Tenderloin 'Filet Mignon'*

*Fresh Vegetables & Starch Accompaniments*

*Hot and Cold Beverage Service*

*Desserts*

*Viennese Table*

*Assorted Mini Pastries, Cookies, Pies, Cakes and Assorted Brownies*

*49.95 per Guest*

Tax and gratuity not included