



BUFFET PARTY PACKAGE

Fruit & cheese display, fresh baked rolls, one salad, two stations, two sides and one dessert, unlimited soft drinks and coffee service

Fruit & Cheese Display

Salads

(Select one)

Artisan Baby Green Salad *chianti and basil vinaigrette*

Classic Caesar Salad *homemade croutons, shaved parmesan*

Iceberg Wedge Lettuce *smoked bacon, blue cheese dressing*

Tomato & Mozzarella *fresh basil, balsamic glaze*

Bistro Selections

(Select two)

Beef Bourguignon

Glazed Beef *teriyaki, garlic and ginger*

Chicken *tandoori, fricassee, piccata, marsala or parmesan*

Shrimp & Chicken Scampi *lemon wine garlic sauce*

Butter Poached Scottish Salmon *herb aioli*

Scallop and Shrimp Ragout *champagne sauce, wild mushrooms*

Trattoria Pasta

(Select Two)

Penne a la Vodka *peas and parmesan*

Tortellini *baby arugula, roasted grape tomatoes, sherry cream sauce*

Orecchiette, Broccoli Rabe & Sweet Italian Sausage

Lasagna *vegetable or bolognese*

Pasta Primavera

Sides

(Select Two)

Crispy French Fries

Roasted Baby Potatoes

Vegetable Medley

Yukon Gold Potato Purée

Wild Rice, Sundried Fruits

Vegetable Stir Fry

Ratatouille

Rice Pilaf

Dessert

(Select One)

Special Occasion Cake

or

Viennese Pastry Platter & Gourmet Cookies

50 guest minimum for this menu / Private party room for four hours

\$39 per guest, Lunch Monday - Friday

\$43 per guest, Monday - Thursday

\$48 per guest, Friday - Sunday

Children 12 and under are ½ price

Enhancements

1/2 Hour Passed Hors D'oeuvres *\$7 per guest*

Unlimited House Wine *\$10 per guest*

Unlimited Beer & Wine *\$15 per guest*

Premium Open Bar *\$18 per guest*

Carving Station

\$6 per guest

(\$100 Chef Fee Required)

(Select One)

Herb Roasted Turkey Breast *cranberry sauce*

Smoked Ham Steamship *whole grain mustard*

Marinated London Broil* *horseradish cream sauce*

Loin of Pork* *apple gastrique*

Roast Leg of Lamb* *plum marmalade*

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.