





## SALADS

### Deluxe Salads

Ceasar Salad – Fresh Garden Greens Salad

### Premium Salads

Mozzarella & Tomato Salad

Pear & Cheese: mesclun/blue cheese/pears  
mandarin/pecans

Spinach Salad: bacon crumbles/tomatoes  
cheddar/eggs/honey mustard

Blue Crunch Salad: mesclun/blue cheese/tomatoes  
bacon/onions/pecans/croutons/balsamic

## DINNER ENTREES

*Dinner Buffet includes:*

- Choice of a deluxe salad

- Hot dinner rolls

- Choice of three entrees: under 45 people  
Choice of four entrees: over 45 people

- Choice of seasonal vegetables or  
teriyaki glazed vegetables
- Choice of oven roasted potatoes,  
rice pilaf or mashed potatoes

## PASTA

Eggplant Rollatini	*Baked Cheese Ravioli
Penne a la Vodka	Penne Pomodoro
Ricotta Stuffed Shells	*Lasagna: Beef or vegetable
Rigatoni Bolognese	Pasta Kiki: Peppers/spinach/ mozzarella/ garlic & oil
Fettuccini Alfredo	Penne Al Pesto: Roasted & ground pignoli nuts/Di Basilico sauce
Pasta Primavera: Cream sauce or garlic & oil	

*\*Items with asterisk have an upcharge*

*Consuming raw or undercooked meats, fish shellfish or fresh shell eggs may increase your risk of food born illnesses, epically if you have certain medical condition conditions*

## POULTRY

Sesame Chicken Tempura: broccoli/sesame seeds/  
teriyaki honey sauce

\*Chicken Cordon Bleu: prosciutto/Swiss/sundried  
tomatoes/Velute sauce

Napper Tandy's Chicken: prosciutto, broccoli,  
mozzarella with a chardonnay sauce

Chicken Marsala: wine mushroom sauce

Chicken Francaise: lemon chardonnay sauce

Chicken Picatta: lemon, capers, white wine sauce

Gaelic Chicken: mushroom and onion whiskey  
cream sauce

Chicken Primavera: fresh vegetables and penne  
with a light garlic sauce

\*Chicken Brianna: stuffed with Broccoli, mushrooms,  
cheddar in a creamy mushroom sauce

\*Chicken Alizon: stuffed with spinach, sundried  
tomato and fresh mozzarella

Chicken Bruscetta: tomato, basil and garlic

Chicken Sorrentino: prosciutto, mozzarella  
with a marsala sauce

Blackened Cajun Bowtie Pasta Chicken



## SEAFOOD

Tilapia: francaise, blackened, oreganata,  
or walnut crusted

\*Stuffed Sole: crabmeat/lobster cream sauce

Asian Salmon: black and white sesame seeds  
and coconut rum glaze

Baked Salmon: cream Dijon sauce

\*Mahi Mahi: lemon pepper crust with a  
champagne sauce

Mussels Marinara: pomodoro or white wine sauce

Walnut Crusted Tilapia

\*Shrimp & Scallops Scampi

\*Linguini: white or red clam sauce

Orange Roughy: orange saffron/bluere blanc sauce

## BEEF / PORK

Beef Goulash

\*Flank Steak: mushrooms/  
onions/port wine sauce

Italian Style Meatballs

Irish Beef Stew

BBQ Pulled Pork

Pork Cutlet Milanese

\*Slow Cooked Short Ribs

Sausage & Peppers  
Parmesan

Marinated Steak Tidbits

Traditional Shepherd's Pie

\*Steak Pizzaolla:  
julienne bell peppers/pepper  
onion mushroom sherry sauce

## CARVING BOARD

\*Roast Beef, Corned Beef, Fillet Mignon,  
Stuffed Pork Loin,

Chicken, Turkey or Spiral Ham

Au jus/béarnaise /au poivre

## KIDS MENU

*Served with unlimited soda*

Chicken Fingers

Mozzarella Sticks

Mini Grilled Cheese Sandwiches

Penne Marinara/Butter



## TEA, COFFEE & CAKE SERVICE

Your choice of freshly brewed tea & coffee  
with occasion cake from Alpine Bakery  
or freshly brewed tea & coffee and bring  
your own dessert.



## BEVERAGES PACKAGES

### Unlimited Open Bar

Includes all draught, all bottle beers,  
premium liquor, wines & soda

### Limited Open Bar

Select domestic draught beers,  
wines & soda

### Running Bar Tab

All drink sales will be totaled at  
the end of the party

### Cash & Carry

Your invited guests pay for their own drinks