

~ Dinner Buffet ~

Shrimp Creole
Chicken Marsala
Sliced Stuffed Chicken Breast
Haddock Cardinal
Miniature Chicken Cordon Bleu
*Seafood Neptune (\$1.00 extra)

Roast Top Sirloin of Beef
Baked Virginia Ham
Roast Pork Loin

(One of the above is carved by a
Chef on Buffet Line)

Baked Herb Chicken
Sliced Turkey Breast
Beef Stroganoff
Chicken or Turkey Veronique
Baked Cod Provencale
Veal Cutlet

Salads

Tossed Green Salad with Two Dressings ~ Shredded Cole Slaw
Garden Pea & Mushroom Salad in bacon Dressing ~ Broccoli & Pasta Salad ~ Potato Salad
Macaroni Salad ~ Cucumber & Onion Salad ~ Fresh Fruit Salad

Vegetables

Green Beans Almondine ~ Medley of Fresh Vegetables ~ Carrots Vichy
Sugar Snap Peas ~ Buttered Whole Green Beans ~ Steamed Broccoli Spears
Baked Cauliflower Dijon ~ Zucchini Marinara ~ Mexican Corn

Potatoes & Pasta

Escalloped Potatoes ~ Seasoned Linguini ~ Parslied Buttered Red Skins
Au Gratin Potatoes ~ Rice Pilaff ~ Buttered Egg Noodles ~ Savory Filling

Desserts

Fresh Fruit Pies ~ Custard Pies ~ Asst. Cakes & Pies
Cakes: Coconut ~ German Chocolate ~ Black Forest ~ Carrot ~ Chocolate
Cherry Cheese Cake (.50 extra)

#1: Choice of 2 Entrees, 3 Salads, 1 Vegetable, 1 Potato or Pasta, 2 Dessert\$21.95
#2: Choice of 3 Entrees, 3 Salads, 1 Vegetable, 1 Potato or Pasta, 3 Dessert\$23.95

(If Dessert is not needed, deduct .25 per dessert from meal)

We include a lavish relish tray with fresh vegetables on all buffets

(minimum of 75 guests)

Please add 18% Service Charge and 6% PA Sales Tax to prices. Prices quoted are subject to change, prior to confirmation.