

Catered Hot Buffet

Price includes delivery* and set-up Chafing dishes, sternos, serving utensils, plastic plates, paper napkins, plastic silverware, assorted rolls, and plastic table coverings for the buffet 4% convenience fee applied to all credit card payments

Hot Vegetables:

Green Bean Almondine

broccoli, cauliflower, carrots, squash, and zucchini

Potato Crusted Filet of Cod with cocktail and tartar sauce

green beans topped with sliced almonds

baby carrots lightly seasoned or glazed

Kielbasa with or without sauerkraut

Available at an additional cost:

Loaded Potatoes Au Gratin

Chicken Romano with lemon cream sauce

Chicken Parmesan with marinara sauce

Sausage hot or sweet

Stuffed Cabbage

sauce

Chateau Blend

Baby Carrots

Salad Selections & Hot Vegetables:

Choose either a Tossed & a Hot Vegetable or two salads for 40-74 guests/ three salads with 75+ guests

Salads:

Antipasta Coleslaw Linguini Salad Orzo Salad Tossed Salad

Entrees: choice of two

Pieces of Chicken barbecue, fried, or oven roasted Roast Beef with beef gravy, mushroom gravy, or thinly sliced onions in Au Jus Baked Ham with Pineapple Glaze Meatballs Swedish or Italian Hand Breaded Chicken Tenders with choice of two sauces including barbeque, honey mustard, ranch, and ketchup

Starches: choice of one

Baked Macaroni & Cheese Parsley Red Potatoes Mashed Potatoes garlic or regular Potatoes Au Gratin

<u>Desserts</u>: available at an additional cost

Black Forest Cake Strawberry Layer Cake White Chocolate Raspberry Cake Cheesecake with strawberry topping

Custom Sheet Cake

Pasta penne or rotini with alfredo, marinara, meat, or tomato basil cream

Ask about service options for linens, china, waitstaff or coffee service!

*Delivery fees may apply depending upon guest count & travel distance

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.