



## Buffet #1

\$28.95 per person

Chunky Breast of Chicken Salad · Sliced Top Sirloin of Beef · Baked Virginia Ham  
Red Bliss Potato Salad · Herbed Pasta Salad · Creamy Cole Slaw  
Imported and Domestic Cheeses · Sliced Tomatoes and Lettuce · Fresh Fruit Bowl  
Additional Vegetables and Dessert Not Included

## Buffet #2

\$28.95 per person

Breast of Chicken ala King  
With Fresh Baked Patti Shell

-and-

Sliced Sirloin of Beef  
Bordelaise or Au Jus

## Buffet #3

\$31.95 per person

-Choice of Two-

Carved Baked Virginia Ham  
With Fruit Sauce

Tenderloin of Pork  
Soy and Ginger Marinade

Sautéed Breast of Chicken  
Lemon Pepper or Marsala

Classic Carved Roast Beef  
English Horseradish Sauce

Carved Breast of Turkey  
Cranberry Jelly

Medallions of Veal  
Picatta or Marsala

## Buffet #4

\$35.95 per person

Poached Norwegian Salmon · Carved Cold Roast Filet of Beef · Tortellini Salad  
Roast Duck with Raspberry, Oranges and Arugula · Carved Roast Breast of Turkey  
Sliced Mozzarella and Tomato with Fresh Basil *or* Choice of Salad · Seasonal Fruit Display  
Additional Vegetables and Dessert Not Included

## Buffet #5

\$36.95 per person

Roast Prime Sirloin of Beef **or** Roast Filet of Beef with Choice of Sauce  
Oven Baked Patti Shell with Seafood Newburg **or** Salmon with Lobster Mornay  
Choice of Pasta with Alfredo, Rosa, Pesto, Marinara Sauce or Vodka Tomato Sauce

*Serving Staff Included with Parties of One Hundred Guests or More Otherwise \$125.00 per Staff Person  
Selections Include Two Vegetables, Salad and Dessert Unless Otherwise Noted  
Custom Blended Coffee ❖ Brewed Decaf ❖ Assorted Rolls ❖ Gourmet Teas  
All Prices Subject to State Sales Tax and 20% Service Charges and Market Fluctuation*