

Create Your Own Customized Buffet

Select one or more Starters, and Entrees with Accompaniments, and we'll provide a Customized Buffet quote just for you.

Starters & Salads

Choose one or more to accompany your main entrée selections.

- Imported & Domestic Cheese Platter
- Seasonal Crudit  & Grilled Vegetable Platter with Dips
- Fresh Cut Seasonal Fruit Platter
- Fresh Slices Mozzarella, Sliced Tomato & Basil Vinaigrette
- Tomato, Cucumber & Onions with Italian Vinaigrette
- Homemade Pasta Salad with Pesto Mayo
- Greek Village Salad - Feta, Calamata, Tomato, Cucumber, Green Peppers & Onions in Vinaigrette
- Rustic Potato Salad - Prepared with Bacon, Saut ed Peppers, Onions & Seasoned Mayo
- Mixed Salad Greens with Assorted Dressings
- Traditional Caesar Salad with Garlic Croutons & Parmesan Cheese

Entr es

Choose one or more to create your buffet

Chicken

Breast of Chicken Fra Diavolo

Served in a spicy Italian sauce served with pasta

Breast of Chicken   L' Espagnole

Served in a rich mushroom tomato sauce served with pasta

Herb Grilled Boneless Breast of Chicken

Served with pesto cream sauce served with chef's rice pilaf

Breast of Chicken Parmesan

Served with mozzarella & homemade marinara served with pasta

Country Fried Chicken

Served with country sausage gravy served with mashed potato & country gravy

Beef

Chicken Fried Steak

Served with country sausage gravy served with mashed potatoes

Pepper Steak

Served in a spicy beef & tomato sauce served with buttered noodles

Corned Beef

Served with parsley buttered redskin potatoes

Stuffed Cabbage

Served with red sauce served with mashed potatoes

Stuffed Peppers

Served with red sauce served with mashed potatoes

BBQ Breast of Chicken

Served with baked beans & au gratin potato

Chicken Cacciatori Mushrooms, Onions, Olives & Peppers

Served in a thick tomato sauce served with pasta

Sausage & Cornbread Stuffed Breast of Chicken

Served with supreme sauce & rice pilaf

Breast of Chicken Cordon Bleu with Smoked Ham & Baby Swiss Cheese

Served with sauce & rice pilaf

Lamb

Grilled Lamb Chops à la Grecque Oregano, Garlic & Lemon

Served with oven roasted potato

Pork

Breaded Pork Cutlet

Served with gravy & buttered noodles

BBQ Pulled Pork

Served with bacon baked beans & mashed potato

Tender Sliced Sirloin of Beef

Served with seasoned mushroom gravy

Swedish Meatballs

Served with buttered egg noodles in rich sauce

Smoked Beef Brisket

Served with bbq sauce bacon baked beans & au gratin potato

Veal

Veal Medallions on a Bed Of Caramelized Onions

Served with butter sauce served with rice pilaf

Seafood

Grilled Salmon

Served with lemon caper dill sauce served with rice pilaf

Baked White Fish

Served with a spicy tomato, onion & sweet pepper creole sauce served with rice pilaf

Baked White Fish

Served with a lite lemon sauce served with rice pilaf

Buffet Accompaniments

Choose one or more to complete your buffet

- Pasta with Marinara
- Pasta a La Bolognese Meat Sauce
- Green Beans
- Grilled Seasonal Vegetables with a Lite Butter Sauce
- Grilled Vegetables in a Delicious Tomato Sauce
- Ratatouille
- Au Gratin Potatoes
- Corn and Roasted Red Peppers
- Garlic Smashed Potatoes with Butter
- Rice Speckled with Grilled Vegetables with Butter Sauce

Create A Delicious Gourmet Buffet

Select a Starter, Salad, one to three Entrées, and two Accompaniments

Starters

Select one of the starter options

- Baby Field Greens with Goat Cheese, Candied Walnuts, Dried Cranberry Dressing
- Prosciutto Wrapped Grilled Asparagus with Gorgonzola Drizzle
- Seasoned Grilled and Cut Vegetable Crudité with Dips
- Sliced Prosciutto, Buffalo Mozzarella, Tomato Slices, Fresh Basil with a EVOO Vinaigrette Drizzle
- Fine Cheeses & Cracker with Gourmet Crackers
- Bruschetta with Garlic Toasted Crostini

Salads

Select one of the salad options

- Fresh Tossed Greek Salad with Feta Cheese, Olives & Tomato
- Traditional Caesar Salad
- Marinated Tomato & Onion Salad Vinaigrette
- Herbed Redskin Potato Salad
- Mixed Salad Greens with Assorted Dressings
- Pasta Salad with Pesto and Parmesan

Entrées

Select one, two, or three of the entrée options

Sirloin of Beef Slices

Served in a mushroom Rockefeller gorgonzola sauce or a wild mushroom brown sauce espagnole

Short Ribs of Beef

Served in a rich brown sauce

Tender Sirloin Pepper Steak Slices

Served with peppers & onions in a hearty homemade sauce

Prime Rib of Beef

Served with pan sauce

Sausage Cornbread Stuffed Chicken

Served with our homemade supreme sauce

Chicken Cordon Bleu

Served over pasta with supreme sauce

Chicken Vesuvio

Garlic, wine & herbs served with vesuvio potato

Lobster Stuffed Chicken

Served with our homemade supreme sauce

Greek Style Grilled Lamb Chops

Served with herbed oven browned potato

Salmon Piccata

Grilled salmon served with our lemon caper sauce

Chicken Parmesan

Served over pasta marinara

Vegetable Stuffed Chicken Breast

Served over pasta with our homemade pesto cream sauce

Bone-in Athenian Chicken

Oregano, lemon & herbs served with oven browned potato

Breast of Chicken Marsala

Served with mushrooms over pasta

Three Cheese Stuffed Ravioli

Served with our homemade vodka sauce

Eggplant Parmesan

Served with our homemade marinara

Italian Sausage

Served with herb & cheese stuffed mushrooms

Veal Medallions on a Bed of Caramelized Onions

Served with butter sauce served with rice pilaf

Accompaniments

Served with assorted fresh baked dinner rolls & butter along with your choice of two of the accompaniment options

- Asparagus in Lemon, Citrus, Sauce
- Spinach Infused Basmati Rice in a Lite Cream Sauce
- Pasta with Grilled Vegetables and Homemade Vodka Sauce
- Ratatouille - Delicious Grilled Vegetables in Homemade Marinara
- Oven Roasted Potatoes with Herbed Velouté Sauce
- Grilled Vegetables in a Lite Butter Sauce
- Green Beans in a Butter Sauce Almondine