

## CHEF'S BUFFET

**\$15.50 Per Person**

### Pre-Dinner Hors D'oeuvres

Assorted Cheese Chunks • Sliced Pepperoni  
Variety of Crackers • Mustard Dip  
Fresh Vegetables and French Onion Dip

### Hot Buffet

All food items incorporated into Buffet Table  
Place Setting on Guest Tables

Sliced Roasted Sirloin of Beef with Mushrooms,  
Onions and Green Peppers

Southern Fried Chicken  
Stuffed Cabbage

Penne with Roma Tomato Sauce

Oven Brown Potatoes • Sweet Buttered Corn  
Garden Tossed Salad  
Choice of Two Dressings

Jello with Fruit

Assorted Dinner Rolls • Butter and Margarine

### Beverage Station

Regular Coffee • Decaf Coffee • Hot Tea

## GRAND SMORGASBORD

**\$18.95 Per Person**

### Pre-Dinner Hors D'oeuvres

Swedish Meatballs  
Assorted Cheese Chunks • Sliced Pepperoni  
Variety of Crackers • Mustard Dip  
Fresh Vegetables and Dip

### Smorgasbord

Place Setting on Guest Tables

### Carved by Chef

Virginia Ham  
Pineapple Sauce (or) Raisin Sauce

Chicken Marsala

Baked Scrod English Style with Lemon Wedges  
Scalloped Potatoes • Green Beans Almandine  
Mixed Green Salad

Individual Salad served to Guests

Choice of Two Dressings  
Dressing on Guest Table

Fresh Fruit Slices

Assorted Dinner Rolls • Butter and Margarine  
Served to Guest Tables

Regular and DeCaf Coffee • Hot Tea  
Butler of Regular Coffee on Guest Tables

Decaf Coffee and Hot Tea available to Guests upon request.

## COMPLETE SIT DOWN DINNERS

### Appetizer

*Choice of One*

Fresh Fruit Cup • Tomato Juice • Wedding Soup

### Entrees

*Choice of Two*

Surf & Turf ..... Market Price  
Filet Mignon ..... \$21.95  
Roast Prime Ribs of Beef Aujus ..... \$19.95  
Chicken Marsala ..... \$17.95  
Chicken Cordon Bleu ..... \$18.95  
Stuffed Breast of Chicken with Lemon Sauce ..... \$17.95  
Baked Virginia Ham with Pineapple Sauce ..... \$17.95  
Stuffed Pork Chop with Country Gravy ..... \$17.95  
Chicken Filet Marinated Greek Style ..... \$16.95  
Broiled Orange Roughy ..... \$19.95  
Baked Flounder Stuffed with Crab Meat ..... \$18.95  
Grilled Salmon with Dill Sauce ..... \$19.95  
Broiled New York Strip Steak ..... \$19.95  
Stuffed Cornish Hen ..... \$18.95

### Vegetable

*Choice of One*

Green Beans with Mushrooms (or) Almandine  
Medley of Fresh Seasonal Vegetables  
California Blend

Buttered Belgian Carrots • Peas and Pearl Onions  
Buttered Sweet Corn • Grilled Fresh Vegetables

### Potato

*Choice of One*

Fresh Parsley Redskin Potatoes  
Oven Brown Potatoes • Rice Pilaf  
Candied Yams • Twice Baked Potatoes  
Au gratin Potatoes • Scalloped Potatoes

### Salad

*Choice of One*

Greek Salad with Feta Cheese  
Tossed Garden Greens  
Tossed Italian Mixed Greens  
Traditional Caesar Salad

### Dressings

*Choice of Two*

Italian • French • Ranch • Greek  
1000 Island • Balsamic Vinaigrette  
Raspberry Vinaigrette

### Dessert

*Choice of One*

Homemade Apple (or) Cherry Pie  
Cheese Cake with Fruit Topping  
Carrot Cake • German Chocolate Cake  
Ice Cream • Sherbet

### Also Includes:

Assorted Dinner Rolls • Butter and Margarine  
Regular and Decaf Coffee • Hot Tea

## LAND & SEA STATIONS

**\$34.95 Per Person**

### Pre-Dinner Hors D'oeuvres

Wedding Soup  
Stuffed Mushrooms with Sweet Sausage  
Polynesian Meatballs  
Lagoon Crab Dip with Baguettes  
Variety of Cheese Chunks  
Pepperoni Slices  
Variety of Crackers  
Mustard Dip  
Array of Fresh Vegetables and French Onion Dip

### Fresh Garden Salad Station

Fresh Mixed Greens  
Array of Fresh Vegetables  
Assorted Condiments  
Choice of Three Dressings

### Carving Stations

#### Carved by our Professional Chefs

Carved Filet Mignon  
Horseradish Sauce Aujus  
Carved Natural Breast of Turkey  
Cranberry Sauce

### From the Sea!

Seafood Newburg  
Baked Scrod English Style  
Lemon Wedges

### A Touch of Italy!

Stuffed Shells with Ricotta Cheese  
Penne with Alfredo Sauce  
Tortellini with Marinara Sauce

### Nature's Fresh

Tender Fresh Parsley Redskin Potatoes  
California Mixed Vegetables  
Green Beans Almandine

### Serve at Guest Tables

Variety of Dinner Rolls  
Continental Butter  
Margarine Cups

### Beverage Station

Regular Coffee  
Decaf Coffee  
Hot Tea