

Gourmet Buffet

Three Hour Party
Minimum 40 Guests

Cheese, Fruit and Cracker Platter

Garden Salad and Rolls

Chicken Dishes

Choose any two chicken dishes to be served

Parmesan

Home Made Chicken Cutlets Topped with Marinara and Fresh Mozzarella

Chicken Piccata

Lightly Battered Chicken Breasts with Capers in a White Wine Sauce and a Hint of Citrus

Chicken Marsala

Sautéed Chicken Breast in a Mushroom Marsala Sauce

Chicken Francaise

Dipped in a Light Egg Batter and Sautéed with a Lemon White Wine Sauce

Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Grilled Chicken Bruschetta

Grilled and Topped with Fresh Tomato, Basil, Garlic and Olive Oil Relish

Pasta Dishes

Choose a pasta dish to be served

Marinara

Sautéed in Our Plum Tomato Marinara Sauce with Fresh Basil

Rigatoni a la Vodka

Creamy Vodka Sauce Finished with Parmesan Cheese and Fresh Basil

Cavatelli & Broccoli

Fresh Broccoli Sautéed in Sliced Garlic and Olive Oil Finished with Parmesan Cheese

Baked Ziti

Penne Pasta, Ricotta Cheese, Marinara Sauce and Fresh Mozzarella

Seafood Dishes

Choose a seafood dish to be served

Tilapia Pistachio

Tilapia Filet Oven Roasted with a Pistachio Nut Crumb, topped with a Lemon Beurre Blanc

Salmon Bruschetta

Grilled Atlantic Salmon topped with a Tomato, Garlic and Olive Oil Relish with a Balsamic Glaze

Barramundi

Horseradish Encrusted Pan Seared Barramundi Served with a Citrus Beurre Blanc

Meat Dishes

Choose a meat dish to be served

Beef Teriyaki

Beef Tenderloin Sliced and Marinated in a Teriyaki Glaze

Italian Meatballs

Home Made Meatballs made with Imported Bread Crumbs Sautéed in our Plum Tomato Marinara

Italian Sausage

Grilled and Served with Bell Peppers, Onions and Potatoes

Sliced Pork

Sliced Pork Tenderloin Cooked and Served in an Apple Demi

Steak and Sausage Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Sliced Sirloin of Beef

Tender Beef Sliced and Served with a Mushroom Demi Glace

Fresh Vegetables & Starch Accompaniments

Desserts

Freshly Tailored Sheet Cake

Beverage Service

Soda, Juice and Milk

Freshly Brewed Coffee, Decaf and Hot Tea

24.95 per Guest

Tax and gratuity not included

Open Bar

\$10 per guest for first hour, \$6 per guest for each additional hour

Choose an Assortment of Sushi, Sashimi and Rolls for 4.00 per Guest

Jumbo Shrimp Cocktail add 4.95 per Guest