



## **A Classic Hot Buffet Menu**

### **Hors d'Oeuvres Passed Butler Style**

Mini Italian Meatballs with Spicy Tomato Sauce  
Franks in Pastry with Spicy Mustard  
Chicken & Cheese Quesadillas with Salsa  
Cilantro Grilled Shrimp  
Teriyaki Beef Skewers with Sesame Seeds and Scallions  
Edamame Dumplings with Sesame Ginger Sauce

### **Stationary Hors d'Oeuvres**

Hot Spinach and Artichoke Bread Bowl  
Soft Pretzels Bites with Cheese Sauce

### **Buffet Menu**

Traditional Caesar Salad: Hearts of Romaine Lettuce with Shaved Parmesan and Homemade Croutons;  
Served with a Caesar Dressing  
Lemon Roasted Rosemary Chicken Breast  
Herb Crusted Black Angus Eye Round with Merlot Sauce  
Penne a la Vodka **OR** Pasta Pomodoro "San Marzano" Sauce  
Red and Yellow Roasted Potatoes **OR** White & Wild Rice  
Mixed Seasonal Vegetables  
Assorted Rolls and Butter

Also Available: Roasted Filet Mignon with Merlot Sauce (additional \$8.00/person)

### **Dessert**

Assorted Cookie Platter

**OR**

Fresh Fruit Platter with Raspberry Sauce

### **Coffee Service (\$3.00 per person/ Minimum 20 guests)**

Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low and Urns

Culinary Studio to provide: lemons, limes, cocktail napkins, and serving trays.  
Ice available upon request: \$40 per 40 pound bag.

Prestige Disposables Available. \$7.00/person.

Price per person is \$59.50 plus tax.

There is a 3.5% credit card convenience fee on all charges.

Price per person does not include rental equipment or service staff.

Service staff rate is \$35.00 per hour per server, with a minimum of four hours, plus gratuity.

**Price per person is based on a minimum of 25 guests.**

**Smaller groups are welcome to order a la carte from the main menu.**