



## **BUFFET PARTY PACKAGE**

Fruit & cheese display, fresh baked rolls, one salad, two stations, two sides and one dessert, unlimited soft drinks and coffee service

### **FRUIT & CHEESE DISPLAY**

#### **SALADS**

(Select One)

Artisan Baby Green Salad, chianti and basil vinaigrette  
Classic Caesar Salad, homemade croutons, shaved parmesan  
Iceberg Wedge Lettuce, smoked bacon, blue cheese dressing  
Tomato & Mozzarella, fresh basil, balsamic glaze

#### **BISTRO SELECTIONS**

(Select Two)

Beef Bourguignon  
Glazed Beef, teriyaki, garlic and ginger  
Chicken, tandoori, fricassee, piccata, marsala or parmesan  
Shrimp & Chicken Scampi, lemon wine garlic sauce  
Butter Poached Scottish Salmon, herb aioli  
Scallop and Shrimp Ragout, champagne sauce, wild mushrooms

#### **TRATTORIA PASTA**

(Select Two)

Penne a la Vodka, peas and parmesan  
Tortellini, baby arugula, roasted grape tomatoes, sherry cream sauce  
Orecchiette, Broccoli Rabe & Sweet Italian Sausage  
Lasagna, vegetable or bolognese  
Pasta Primavera

#### **SIDES**

(Select Two)

Crispy French Fries  
Roasted Baby Potatoes  
Vegetable Medley  
Yukon Gold Potato Purée  
Wild Rice, Sundried Fruits  
Vegetable Stir Fry  
Ratatouille  
Rice Pilaf

## DESSERT

(Select One)

Special Occasion Cake

or

Viennese Pastry Platter & Gourmet Cookies

30 guest minimum for this menu / Private party room for three hours

\$48 per guest

## ENHANCEMENTS

1/2 Hour Passed Hors D'oeuvres \$7 per guest

Unlimited House Wine \$10 per guest

Unlimited Beer & Wine \$15 per guest

Premium Open Bar \$18 per guest

## CARVING STATION

\$6 per guest

(\$100 Chef Fee Required)

(Select One)

Herb Roasted Turkey Breast, cranberry sauce

Smoked Ham Steamship, whole grain mustard

Marinated London Broil, horseradish cream sauce\*

Loin of Pork, apple gastrique\*

Roast Leg of Lamb, plum marmalade\*

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices are for on premise events only, off premise events will be priced per event. Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.