

BUILD YOUR OWN BUFFET



MENU OPTION #1 (50 GUEST MIN)

Our Dinner Menu Option #1 is for a minimum of 50 guests. All options listed include a choice of three sides. Includes rolls and butter.

- Choose any two entrées – **\$17.95/pp**
- Choose any three entrées – **\$20.95/pp**
- Choose any four entrées – **\$23.95/pp**

ENTRÉES

- Roast Beef
- Stuffed Shells Marinara
- Homemade Stuffed Chicken Breast with Gravy
- Fried Chicken
- Maple Glazed Ham
- Baked Ziti with Marinara
- Rigatoni with Marinara or Meat Sauce

SIDES

- Roasted Potatoes
- Mashed Potatoes
- Double Baked Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Haluski
- Green Beans Almondine
- Buttered Corn Niblets
- Mixed Seasonal Vegetables
- Glazed Carrots
- Coleslaw
- Pasta Salad
- Potato Salad
- Cucumber Tomato Onion Salad
- Tossed Salad (Add \$1.95/pp)

MENU OPTION #2 (25 GUEST MIN)

Our Dinner Menu Option #2 is for a minimum of 25 guests. All options listed include a choice of three sides. Includes rolls and butter.

- Choose any two entrées – **\$18.95/pp**
- Choose any three entrées – **\$21.95/pp**
- Choose any four entrées – **\$24.95/pp**

ENTRÉES

- Roast Beef
- Stuffed Shells Marinara
- Fried Chicken
- Maple Glazed Ham
- Roast Pork with Gravy
- Baked Ziti with Marinara
- Rigatoni with Marinara and Meatballs
- Italian Sausage with Peppers & Onions
- Kielbasa with Sauerkraut
- Potato and Cheese Pierogies
- Chicken Broccoli Alfredo with Pasta
- Pasta Florentine
- Homemade Stuffed Chicken Breast with Gravy
- Chicken Parmesan
- Homemade Stuffed Green Peppers
- Homemade Meat & Cheese Lasagna
- Homemade Vegetable Lasagna
- Turkey Breast with Gravy
- Meatloaf with Gravy

SIDES

- Roasted Potatoes
- Mashed Potatoes
- Double Baked Mashed Potatoes
- Au Gratin Potatoes
- Macaroni 'n Cheese
- Rice Pilaf
- Haluski
- Green Beans Almondine
- Green Beans with Baby Carrots
- Buttered Corn Niblets
- Mixed Seasonal Vegetables
- Glazed Carrots
- Coleslaw
- Pasta Salad
- Potato Salad
- Loaded Baked Potato Salad
- Cucumber Tomato Onion Salad
- Tossed Salad (Add \$1.95/pp)



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MENU OPTION #3 (15 GUEST MIN)

Our Dinner Menu Option #3 is for a minimum of 15 guests. All options listed include a choice of three sides. Includes rolls and butter.

- Choose any two entrées – **\$19.95/pp**
- Choose any three entrées – **\$22.95/pp**
- Choose any four entrées – **\$25.95/pp**

ENTRÉES

- Roast Beef
- Stuffed Shells Marinara
- Homemade Stuffed Chicken Breast with Gravy
- Fried Chicken
- Maple Glazed Ham
- Roast Pork with Gravy
- Stuffed Pork Chops
- Baked Ziti with Marinara
- Rigatoni with Marinara & Meatballs
- Italian Sausage with Peppers & Onions
- Kielbasa with Sauerkraut
- Stuffed Cabbage
- Chicken Broccoli Alfredo with Pasta

- Potato and Cheese Pierogies
- Chicken Marsala
- Chicken Parmesan
- Homemade Meat & Cheese Lasagna
- Creamy Cajun Chicken Breast
- Lemon Chicken Breast
- Homemade Stuffed Green Peppers
- Stuffed Banana Peppers
- Eggplant Parmesan
- Vegetable Lasagna
- Turkey Breast with Gravy
- Meatloaf with Gravy
- BBQ Pulled Pork
- Salmon (Add \$5.95/pp)

SIDES

- Roasted Potatoes
- Mashed Potatoes
- Double Baked Mashed Potatoes
- Au Gratin Potatoes
- Macaroni 'n Cheese
- Rice Pilaf
- Haluski
- Broccoli Lemone
- Green Beans Almondine

- Green Beans with Baby Carrots
- Buttered Corn Niblets
- Mixed Seasonal Nibbles
- Glazed Carrots
- Coleslaw
- Pasta Salad
- Potato Salad
- Loaded Baked Potato Salad
- Cucumber Tomato Onion Salad
- Tossed Salad (Add \$1.95/pp)

