

DINNER BUFFET

All Buffets Include: Choice of 2 Vegetables, 1 Starch, Your Choice of the Number of Entrées

You Would Like for Your Event, and a *Fresh Garden Salad with a Choice of 2 Dressings,
Freshly Baked Rolls and Butter, Coffee or Iced Tea.

Minimum Order for Buffets is 15 Guests. Less Than 15 Guests Please Add \$1.00 Per Person.

*Upgrade the Fresh Garden Salad to Our Cafe Salad: Mixed Greens, Dried Cranberries, Cherry
Tomatoes, Crumbled Blue Cheese & Candied Walnuts for \$1.50 per person.

A Vegetable, Starch or Homemade Meatballs may be Added for \$1.50 per item, per person.

ENTRÉE OPTIONS

PASTA

5 Cheese Lasagna

Tuscan Meatballs with Baked Rigatoni

Pasta Primavera: Fresh Vegetables Tossed in House Made Marinara

Fettuccine Alfredo with Parmesan

Caprese: Bowtie Pasta with Cherry Tomatoes, Basil & Mozzarella,
Tossed in Olive Oil & Garlic

Eggplant Parmesan with Marinara

6 Cheese Cavatappi Pasta with Spinach & Sun Dried Tomato Cream Sauce

FISH

Citrus Glazed Atlantic Salmon Fillet with Pineapple Mango Relish

Parmesan Breaded Cod Baked with Lemon Butter Sauce

Fresh Tilapia Fillets Baked with Tarragon & White Wine

DINNER BUFFET

BIRDS

Roasted Rosemary & Herb Chicken Quarters: Thighs, Legs & Breast with Pan Sauce

For Chicken Breast Only Add \$1.25 per person

Chicken Marsala with Mushrooms & Marsala Wine Reduction

Chicken Piccata with Capers, Parsley, Butter & Lemon

Bruschetta Chicken: Grilled Chicken Breasts Topped with Fresh Tomato Bruschetta

Santa Fe Chicken Breast with Smoked Corn, Cherry Tomato & Black Bean Compote
(Includes Starch Selection)

Mediterranean Chicken: Grilled Chicken Breast on a Bed of Fennel & Artichoke Ragout
with Summer Squash, Topped with Feta Cheese & Kalamata Olives
(Includes 1 Vegetable Selection)

Chicken Alfredo with Fettuccine (Includes Starch Selection)

Roasted Herbed Turkey Breast with Pan Gravy

PORK

Roasted Pork Loin with Apple & Pear Cream Sauce

Spiral Brown Sugar Glazed Ham with Black Cherry Sauce

Roasted Sweet Italian Sausage Links with Grilled Onions & Sautéed Tri-Colored Peppers

DINNER BUFFET

B E E F

Traditional Beef Stew in a Bread Bowl

Erie's Famous Ox Roast

Homemade Bolognese Lasagna

Herb & Roasted, Sliced Sirloin of Beef with Aus Jus

Hickory Smoked BBQ Brisket

Prime Rib with Aus Jus Add \$8 per person

Beef Tenderloin with a Port Demi-Glace Add \$7 per person

Ask About Having Your Entree Carved to Order by a Make It Fabulous Chef for an Additional \$100 Entrées that are Suitable or Carving Include:

Herb Roasted Sirloin with Aus Jus

Pork Loin with Apple Pear Cream Sauce

Roasted Turkey Breast with Pan Gravy

Herb Roasted Beef Tenderloin with Port Demi-Glace

Prime Rib with Aus Jus

ONE DINNER ENTRÉE: \$15.95

TWO DINNER ENTRÉES: \$18.95

THREE DINNER ENTRÉES: \$21.95

FOUR DINNER ENTRÉES: \$24.95

DINNER BUFFET

Additional Vegetable, Starch or Homemade Meatballs May Be Added for \$1.50 per person, per item Pricing Does Not Include Rentals, Staffing, PA Sales Tax, Set-Up/Clean-Up or Gratuity

VEGETABLE SELECTION

Honey & Orange Glazed Baby Carrots

Buttered Broccoli Florets

Summer Squash Gratin

Fresh Steamed Vegetable Medley

Asian Stir Fry Vegetables

Fresh Green Beans Amandine

Cheddar Creamed Corn Casserole

Roasted & Herbed Green Beans

Buttered Sweet Corn & Red Peppers

Roasted Summer Vegetables:

Bountiful Display of Fresh Vegetables Roasted with Herbs de Provence, Served Al Dente.

Vegetables Include: Asparagus, Green Beans, Cherry Tomatoes, Baby Carrots, Summer Squashes, Eggplant, Portobello & Button Mushrooms, Fennel & Red Onion

Add \$1.75 per person

DINNER BUFFET

STARCH SELECTION

Redskin Mashed Potatoes with Gravy

Roasted Garlic Mashed Potatoes with Gravy

Baby New Potatoes with Parsley & Butter

Potato Cheddar Macaroons

Saffron Rice Pilaf with Peas

Oven Roasted Rosemary Potatoes

Apricot & Apple Cornbread Stuffing

Wild & Brown Rice with Dried Fruit

Fettuccine Tossed with Olive Oil & Garlic

Baked Rigatoni with Marinara