

DELUXE GOURMET SMORGASBORD

PRICING BASED ON MINIMUM OF 50 GUESTS.

BUFFET INCLUDES SET UP AND DELIVERY AND CARVING CHEF
WHITE OR IVORY LINENS FOR BUFFET AND YOUR GUEST TABLES
ALL RELATED PAPER PRODUCTS AND CUTLERY

CHAFING RACKS AVAILABLE FOR \$10 PER RACK, REFUNDABLE UPON RETURN.

INCLUDES:

DELUXE GARDEN SALAD BAR:

VEGETABLE CRUDITE WITH DIP

ASSORTED CHEESE PLATTER WITH CRACKERS

GARLIC TOASTED PITA CHIPS WITH HUMMUS

YOUR CHOICE OF FOUR SALADS FROM OUR CLASSIC SALAD MENU

YOUR CHOICE OF FOUR SALADS FROM OUR PREMIUM SALAD MENU

OLIVE RELISH PLATTER

FRESH BAKERY ROLLS, ITALIAN BREAD AND BUTTER

FROM OUR BUFFET MENU:

YOUR CHOICE OF 1 PASTA ENTRÉE

YOUR CHOICE OF 3 HOT ENTREES

YOUR CHOICE OF 2 SIDE ITEMS

CHEF'S CARVING BOARD:

CHOICE OF 3 MEATS

- 1) ROAST TOP ROUND OF BEEF WITH AU JUS
- 2) TERIYAKI MARINATED SKIRT STEAK
- 3) PEPPERCORN CRUSTED LONDON BROIL WITH HORSERADISH DILL SAUCE
- 4) HERB ROASTED BREAST OF TURKEY WITH GRAVY
- 5) APRICOT GLAZED VIRGINIA HAM WITH RAISIN GRAVY
- 6) ROAST LOIN OF PORK WITH APPLESAUCE
- 7) STEAMED PASTRAMI NAVAL WITH DELI MUSTARD
- 8) CORNED BEEF BRISKET WITH DELI MUSTARD

CHOICE OF DESSERT

ITALIAN BAKERY COOKIES

FRESH CUT SEASONAL FRUIT PLATTER

DECORATED SHEET CAKE

COFFEE, TEA, DECAFE WITH MILK, SUGAR AND SWEET & LOW