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Let Us Clear Your Plate
Robert J.
EVENTS & CATERING
Dinner China, Flatware, Water Goblets
Guest Table and Service Table Linens
2 Hours of Set Up
5 Hours of Service
30 Minutes of Clean Up
Assistance with Cake Cutting/Dessert Displays
Dietary Restrictive Options
Salad
Rolls and Butter Packets
Excellent Staff
Dinner Packages Include

# SALADS & SIDES

## SALADS

One salad selection per dinner package

**Fresh Garden Salad**
V
with Grape Tomatoes, Cucumbers, Croutons, and Homemade Balsamic Dressing

**Spinach Salad**
GF/V
Strawberries, Feta and Spinach with Homemade Balsamic

**Caesar Salad**
Romaine Lettuce with Homemade Caesar Dressing and Shaved Parmesan

**Greek Salad**
GF/V
Sliced Cucumbers, Tomatoes, Red Onions, Olives, and Feta Cheese with Homemade Greek Vinaigrette



## SIDES

Pick Two:

Green Beans GF
Green Beans Almondine GF
California Vegetable Medley GF
Baby Carrots and Snap Peas V/VG
Zucchini Provencal GF/V/VG/DF
Roasted Brussel Sprouts DF/GF
Honey Glazed Tricolored Carrot GF/V
$2 premium per guest
Jumbo Asparagus
$2 premium per guest
Mashed Butternut Squash GF/V
Penne Pasta
with Housemade Marinara
Herb Roasted Potatoes GF/VG/V/DF
Smashed Redskins GF/V
Rice Pilaf GF
Mushroom Risotto GF
Sit Down Only

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of a food borne illness

# BUFFET DINNER

## SILVER DINNER PACKAGE

### Herb Crusted Chicken
Boneless Breast of Chicken, Hand Breaded
Served with Bechamel Sauce

### Chicken Marsala
in a Marsala Wine Sauce

### Chicken Parmesan
Fresh Mozzarella and Basil
Topped with a Homemade marinara sauce

### Chicken Paprikash GF
Butter-Seared Chicken, Onions, and Paprika

### Italian Sausage Peppers & Onions GF
With Homemade Marinara

### Top Round of Beef GF/DF
Slow Roasted Top Round of Beef with aue ju

### Roasted Pork Loin GF/DF
Boneless Pork Loin Seasoned, Slow Roasted &
Served with Blackberry Demi Glaze

### Mediterranean Cod GF/DF
Broiled Cod Fish with
Sweet Peppers, Onions, Garlic,
Black Olives & Tomatoes in a Tomato Ragù

### Parmesan Crusted Cod
Parmesan crusted Broiled Cod Fish

## GOLD DINNER PACKAGE

### Tuscan Chicken
Lightly Breaded Chicken Breast Stuffed with Fresh Mozzarella, Air -Dried Tomato & Basil with a Blush Sauce

### Chicken Cordon Bleu
Chicken Breast stuffed with Swiss Cheese & Smoked Ham, served with Swiss Mornay

### Chicken Florentine
Breaded Chicken Breast Stuffed with Cheese & Spinach, Topped with Sauce Supreme

### Beef Short Rib
Boneless Short Rib Braised in a Dark Guinness and Topped with a Demi Glaze

### Sirloin of Beef GF
Aged Sirloin served Homemade Demi Glaze

### Faroe Island Salmon
Fresh Fillet of Salmon Broiled with a
Dill Peppercorn Sauce

## MAKE YOUR BUFFET INTERACTIVE

### Carving Station
**(GF OPTIONS)**

SILVER:

Oven Roasted Turkey Breast
Whole Roasted Pork Loin
Top Round of Beef

Gold:

Sirloin of Beef
Beef Short Rib

Staffing Fee will be applied. All pricing is subject to change. Custom Pricing for under 100 guests or minimums.
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Pricing effective 2025. Subject to Change

# PLATED DINNER

## SILVER DINNER PACKAGE

### Rosemary Garlic Chicken
Lightly Floured & Sautéed in a White Wine Cream Sauce

### Chicken Marsala
in a Marsala Wine Sauce

### Chicken Parmesan
Fresh Mozzarella and Basil
Topped with a Homemade marinara sauce

### Chicken Paprikash GF
Butter-Seared Chicken, Onions, and Paprika

### Italian Sausage Peppers & Onions GF
With Homemade Marinara

### Top Round of Beef GF/DF
Slow Roasted Top Round of Beef with aue ju

### Roasted Pork Loin GF/DF
Boneless Pork Loin Seasoned, Slow Roasted &
Served with Blackberry Demi Glaze

### Mediterranean Cod GF/DF
Broiled Cod Fish with
Sweet Peppers, Onions, Garlic,
Black Olives & Tomatoes in a Tomato Ragù

### Parmesan Crusted Cod
Parmesan crusted Broiled Cod Fish

## GOLD DINNER PACKAGE

### Tuscan Chicken
Lightly Breaded Chicken Breast Stuffed with Fresh Mozzarella, Air -Dried Tomato & Basil with a Blush Sauce

### Chicken Cordon Bleu
Chicken Breast stuffed with Swiss Cheese & Smoked Ham, served with Swiss Mornay

### Chicken Florentine
Breaded Chicken Breast Stuffed with Cheese & Spinach, Topped with Sauce Supreme

### Beef Short Rib
Boneless Short Rib Braised in a Dark Guinness and Topped with a Demi Glaze

### Sirloin of Beef GF
Aged Sirloin served Homemade Demi Glaze

### Stuffed Pork Chop
Boneless Pork Loin Seasoned, Slow Roasted &
studded with house made stuffing

### Faroe Island Salmon
Fresh Fillet of Salmon Broiled with a
Dill Peppercorn Sauce

## PLATINUM DINNER PACKAGE
MARKET PRICE PER PERSON

### Filet Mignon GF
with a Cabernet Reduction

### Herb Crusted Lamb Chop GF
With a Homemade Sauce

### New York Strip Steak GF
Sautéed Mushrooms & Onions

### Duck Breast
With a Plum Sauce

### Roasted Sea Bass
Fresh, Firm White Fish Broiled & Served with Chunks
of Fresh Lobster in a Saffron Sauce

### Swordfish GF
With a Homemade Lemon Burblanc

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# DIETARY RESTRICTIVE OPTIONS

one option for all special request guests

## Acorn Squash
**(GF/VEGAN/DF/V)**
Tart Cherry & Baby Spinach Quinoa Pilaf served in half of a roasted and seasoned Acorn Squash

## Eggplant Parmesan
**(VEGETARIAN)**
Sliced eggplant breaded, topped with marinara sauce & provolone cheeses

## Ravioli
**(VEGETARIAN)**
Cheese Filled Pasta with Marinara Sauce

## Penne Pasta
**(VEGETARIAN)**
with Blush or Marinara Sauce

## Tortellini
**(VEGETARIAN)**
Cheese-Filled Pasta with Fresh Basil and Tomato Marinara

## Spaghetti Nouvelle
**(GF/VEGAN)**
Roasted Spaghetti Squash Tossed with Crush Tomatoes, Garlic, Basil, and Salt

## Ratatouille
**(GF/V/VG/DF)**
Layered Eggplant, Tomatoes, Zucchini, and Squash with a Homemade Marinara Sauce

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