

Hot and Cold Buffet Packages

A generous serving of our deli fare, served with your choice of our homemade hot entrees.

ALL PACKAGES 10 PERSON MINIMUM

Cold Deli Section

ALL OF THE FOLLOWING IS INCLUDED:

DECORATIVE PLATTER OF BOARS HEAD #1 MEATS AND CHEESES

- Oven Gold Turkey breast
 - Honey Turkey
- Baked Virginia Ham
 - Rare Roast Beef
 - Genoa Salami
- Imported Swiss Cheese
 - Imported Provolone
 - Muenster Cheese

FRESH BREAD ASSORTMENT:

- Jewish Rye
- Bakery Rolls
- Pumpnickel Rye Swirl
 - Whole Grain bread

CONDIMENT PLATTER

- Mayonnaise
 - Mustard
 - Pesto Mayo
- Horseradish Dressing
 - Honey Mustard
- Cranberry Mayonnaise

Fiesta Macaroni Salad

Anna's Pasta Salad: rigatoni pasta blended with black olives, Bermuda onions, ripe chopped tomato, spices and our own Italian dressing

Garden Salad with dressings

Decorative platter of fresh cut seasonal fruit: golden pineapple, melons, red seedless grapes, berries

Homemade cookies (oatmeal raisin, chocolate chip, double chocolate), fudge brownies, blondie brownies

Cold beverage assortment: mix of Coke and Pepsi products (diet included), Poland Spring water

Complete paper service with tablecloth

Hot Entree Selections

To complete your package, please choose one, two or three hot selections: Prices will vary.

Pasta Selections

PENNE PASTA with fresh basil, imported plum tomato sauce

PENNE ALA RUESSE: garlic, plum tomatoes, fresh cream, parmesan with a touch of vodka

QUATRO FORMAGGIO: (baked ziti with four cheeses) ziti with fresh ricotta, mozzarella, provolone, and parmesan with marinara sauce

CLASSIC LASAGNA ROLL UPS: mozzarella, fresh ricotta, and parmesan in marinara sauce

SPINACH LASAGNA ROLL UPS: mozzarella, fresh ricotta, baby spinach, and parmesan, served in your choice of marinara sauce or cream sauce

MEATBALL LASAGNA ROLL UPS: mozzarella, fresh ricotta, sliced meatball and parmesan in marinara sauce

PENNE PRIMAVERA: garden vegetable blend, fresh parsley, grated parmesan cheese, in cream sauce

CHEESE RAVIOLI in marinara sauce

CHEESE RAVIOLI with plum tomatoes, cream, parmesan cheese and sweet peas with a touch of vodka

TRI-COLOR CHEESE TORTELLINI with a tomato basil alfredo sauce

TRI-COLOR CHEESE TORTELLINI with an alfredo sauce

CAVATELLI WITH BROCCOLI, in a light garlic sauce

RIGATONI ROMANO: rigatoni, shrimp, sweet Italian sausage, fresh garlic, chicken stock, cream and fresh parsley

CAVATELLI WITH BROCCOLI RABE, Sundried Tomato Light Garlic Sauce with olive oil and spices

Beef and Pork Selections

HOMEMADE ITALIAN MEATBALLS in marinara sauce

SWEET ITALIAN SAUSAGE with peppers, onions, and red potatoes

YANKEE POT ROAST with carrots

BAKED COUNTRY HAM with honey glaze

SWEDISH MEATBALLS with gravy

SWEET ITALIAN SAUSAGE in marinara sauce.

BEEF BOURGUIGNON

continued on next page...

Poultry Selections

CHICKEN FRANCAISE: boneless chicken breast with lemon, basil, garlic and chicken stock

CHICKEN MARSALA: boneless chicken breast with sliced mushroom, and fresh garlic in a brown marsala wine sauce

CHICKEN CUTLET PARMIGIANA: boneless chicken breast with fresh mozzarella, grated parmesan in marinara sauce

CHICKEN FLORENTINE: boneless chicken breast with fresh spinach, plum tomatoes and chicken stock

CHICKEN CHARDONNAY: boneless chicken breast with sliced mushrooms and sliced leeks in a light chardonnay cream sauce

CHICKEN AND WINE: boneless chicken breast with artichoke hearts, sliced mushrooms in a wine sauce

CHICKEN PESTO: boneless chicken breast with basil, sundried tomatoes, sliced garlic, grated parmesan and chicken stock

BALSAMIC CHICKEN: boneless chicken breast with sliced red pepper, artichoke hearts and balsamic vinegar

HONEY BUTTER CHICKEN: battered wings, thighs, drumsticks, and breasts baked to crisp perfection and coated with our own honey butter sauce

CHICKEN PINWHEELS: boneless chicken cutlet breast, stuffed and rolled with your choice of the following fillings:

A: Sundried Tomato, sliced garlic and spices in a light tomato sauce

B: Baked Virginia Ham and Swiss in a light cream sauce

C: Prosciuttini and fresh mozzarella in a light tomato sauce

D: Fresh Spinach and Monterey Jack Cheese in a light cream sauce

Vegetarian Selections

EGGPLANT ROLLITINI: with fresh mozzarella, ricotta and parmesan cheese in marinara sauce

EGGPLANT PARMIGIANA: in marinara sauce

EGGPLANT FRESCO: roasted eggplant, fresh mozzarella, fresh basil and plum tomato slices in a balsamic reduction

BROCCOLI SAUTÉ: with lemon, garlic and olive oil

GARDEN VEGETABLE MEDLEY: in butter sauce

**ROASTED HERB RED POTATOES
POTATOES AU GRATIN**

FRENCH GREEN BEANS ALMANDINE

GREEN BEANS ITALIANO: with garlic, olive oil and bread crumbs

GREEN BEANS ROBERTO: with shallots, olive oil, white wine, paprika, parmesan cheese and bread crumbs

NIBLET CORN: in butter sauce with spices

ROASTED GRILLED VEGETABLE MEDLEY: eggplant, red pepper, red onion and squash in a balsamic reduction

MASHED POTATOES with gravy

ROASTED CARROTS: with olive oil, kosher salt, parsley and dill

RICE PILAF: with onion, olive oil, vegetable stock, parsley and scallions

Kids Selections

ALL WHITE MEAT CHICKEN FINGERS: with honey mustard and Barbecue Sauce

MACARONI AND CHEESE

PIGS IN A BLANKET with deli mustard

HOT AND COLD BUFFET PACKAGE PRICES:

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|------------------------------|---------------------------|
| Buffet with 1 Hot Selection | \$15.25 per person |
| Buffet with 2 Hot Selections | \$16.25 per person |
| Buffet with 3 Hot Selections | \$17.25 per person |

Hot and Cold Buffet DELUXE

This upgrade includes all of the items in the Hot and Cold Buffet Package with the following additions:

- **Antipasto Platter:** Fresh mozzarella, ripe tomato, Genoa salami, prosciuttini, roasted red peppers, olives, artichoke hearts, balsamic vinaigrette dressing
- Mini cannoli, carrot cakes, lemon squares and dessert petits fours

HOT AND COLD BUFFET DELUXE PRICES:

Hot and Cold Buffet Deluxe with 1 hot selection
\$17.95 per person

Hot and Cold Buffet Deluxe with 2 hot selections
\$18.95 per person

Hot and Cold Buffet Deluxe with 3 hot selections
\$19.95 per person