



MENU SUGGESTIONS

MENU SUGGESTION 1 - BUFFET STYLE

Salad- Caesar Salad

Dinner Rolls & Butter

Chicken Marsala

Pasta Penne Pasta Marinara sauce and shredded parmesan cheese

French Cut Green Beans with carrots sundried tomatoes

\$ 22.50 pp.

(Price for food only)



MENU SUGGESTION 2 - BUFFET STYLE

Salad_Organic leaves with shredded carrots, cucumber slices, cherry tomato

Served on the side -Raspberry dressings

Dinner rolls and butter

Salmon cake

Baked, served with mango relish chardonnay sauce

Chicken Picatta

Chicken breast cutlets, dredged in flour, browned, and served with a sauce of butter, lemon juice, capers, baked to perfection

Baked Mashed potato

Sautéed seasonal vegetables

Food \$ 27.95 pp.

(Price for food only)



MENU SUGGESTION 3 - BUFFET STYLE

Salad- Elegancia salad Fresh romaine and organic leaves, with, mandarin orange segments, granny apple and parmesan cheese

Dressings- raspberry dressing

Dinner Rolls and Butter

Lemon Chicken - cutlets of chicken breast with lemon basil sauce

Pork Tenderloin (sliced) in reduced mushroom wine sauce

Grilled Vegetables M elange accented with sundried tomato

Roasted Potato-with fresh rosemary and garlic and cheese

\$ 26.50 pp.

(Price for food only)



MENU SUGGESTION BUFFET STYLE WITH CARVING STATION

Passed Hors d' oeuvres (suggestions)

Spring rolls serve with tangy sweet and sour sauce

Crab crostini

Italian Style Capers (tomato, mozzarella and basil)

Salad-

Fresh green fields, sliced English cucumber shredded carrots, grape tomato and mandarin oranges.

Raspberry dressing

Dinner rolls and butter

Main Entrees

Chicken Marsala

Chicken breast with saut ed mushroom in Marsala sauce



ELEGANCIA

Carving Station (on the buffet Table)

Grilled Beef Tenderloin Chateaubriand (Marinated with herbs and red wine)

Carved on the premises

Served (on the side) - Chef's style horseradish sauce and Honey mustard

Roasted Potato

Grilled Vegetables

Estimate Menu Cost Menu

\$ 38.95pp

(For food only)

