BUFFET MENU A

CHICKEN CACCIATORA WITH ONIONS, PEPPERS AND MUSHROOMS IN A RED WINE BROWN SAUCE

OR

CHICKEN CORDON BLEU
STUFFED CHIICKEN BREAST WITH IMPORTED HAM AND MELTED
JARLSBURG CHEESES SMOTHERED WITH A THREE CHEESE
CHARDONNAY CREAM SAUCE

BEEF GOULASH WITH A SAVORY GRAVY SERVED OVER EGG NOODLES

SAUSAGE PEPPERS AND ONIONS IN A ZESTY GARLIC SAUCE WITH A TOUCH OF BBQ

PENNE PASTA WITH SHRIMP AND SCALLOPS IN A PARMA ROSA SAUCE

ALL ABOVE SERVED WITH RICE, VEGETABLES AND ASSORTED DINNER ROLLS

----INCLUDING-----

SALAD SELECTION

MESCULIN GREEN SALAD WITH HOUSE DRESSING

GRILLED CHICKEN CAESAR SALAD WITH GARLIC CROUTONS, CRISP ROMAINE LETTUCE AND A CREAMY DRESSING

SEAFOOD PASTA SALAD WITH JULIENNE VEGETABLES TOSSED IN A FRENCH DRESSING

\$37.95 Per Person

ALL BUFFETS MUST ALSO INCLUDE AN OPEN BAR PACKAGE
- Please call for pricing -

PLUS TAX & GRATUITY