

Premier Buffet Dinner

Choice of Salads:

Caesar Salad with Homemade Garlic Croutons or Tossed Garden Salad

Choose one from each category

Meat

Thinly Sliced Sirloin in a Mushroom Madeira Wine Sauce or Peppercorn Sauce

Turkey with Natural Gravy,

Roast Pork Loin Provencal,

Baked Virginia Ham with Pineapple Dijon Mustard Glaze

Pasta

Pasta: Cavatelli, Fusilli, Penne, Tortellini

Sauces:

Alfredo, Carbonara, Creamy Pesto, Marinara, Vodka,

Broccoli with Garlic & Oil

Chicken

Francaise, Giambotta, Marsala, Roma, Oreganato

Fish

Tilapia Oreganato, Francaise or Scampi Or Cod Fish with Newburg Sauce

Potato or Rice

Au Gratin, Roasted Rosemary,

Garlic Whipped Potatoes or Long Grain Rice Pilaf

Accompanied by:

Chef's Selection of Seasonal Vegetables

Oven Fresh Rolls and Butter

Dessert

Chef's Choice of Dessert

Or

Upgrade to a Buttercream Occasion Cake for \$3.00 per person

(Add Unlimited Soft Drinks: \$3.00 per person)

Freshly Brewed Coffee and Tea

\$35.95 per person

Plus NJ State Sales Tax and 20% Service Charge