



Gourmet Antony and Cleopatra Buffet

Served Salad ~ (Select 1)

Spring Mix Salad ~ Arugula with feta cheese, grape tomatoes, cucumbers & dried cranberries, with Balsamic Vinaigrette
Baby Spinach Salad ~ with Apple Smoked Bacon, Gorgonzola Cheese, Crisp Shallots & Raspberry Vinaigrette
Classic Caesar Salad ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing
Wedge Salad ~ Wedge of Iceberg lettuce with bits of bacon & Bleu Cheese Dressing
Garden Salad ~ Italian Romaine mix with garden vegetables, drizzled with Balsamic Vinaigrette

Entrees ~ (Select 3)

Chicken Alexis ~ Boneless chicken breast, sautéed in Honey Dijon sauce & topped with Bacon, Mushrooms & three-cheeses
Chicken Anthony ~ Boneless chicken breast sautéed & topped with Broccoli Rabe, Prosciutto & Provolone
Chicken Oscar ~ Thin slices of chicken, topped with fresh asparagus, lump crab meat & a white wine Hollandaise Sauce
*(Oscar is also offered as a Veal Dish)
Chicken Picatta ~ Lightly battered boneless chicken breast in a white wine, lemon-butter sauce
Chicken Cordon Bleu ~ Boneless breast of chicken sautéed & topped with ham & melted Swiss
Veal Marsala ~ Tender cuts of Veal sautéed with Wild Mushrooms & served in a Marsala Wine Sauce *(Marsala is also offered as a Chicken Dish)
Crab Cakes ~ Jumbo lump crab cakes, baked & lightly seasoned, served with Tartar Sauce
Seafood Newburg ~ A medley of Scallops, Shrimp & lump Crabmeat served in a Sherry Wine Sauce over Rice Pilaf
Flounder Florentine ~ Baked & stuffed with Spinach & Provolone Cheese
Poached Salmon ~ Served in a Lemon Butter Wine Sauce
Tilapia ~ Baked & encrusted in finely shredded coconut. Served with lemon & tartar sauce
New Orleans Shrimp Creole ~ Zesty shrimp, chopped tomato, red & green bell peppers, chopped chiles & mushrooms served over a bed of Rice
Vodka Blush Cheese Ravioli ~ Ravioli served in a creamy Vodka Blush Sauce
Homemade Italian Manicotti ~ Jumbo rolled manicotti stuffed with Ricotta Cheese & topped with Marinara Sauce
Stuffed Shells Florentine ~ Jumbo pasta shells stuffed with Ricotta Cheese & sautéed spinach

Chef Attended Carving Station ~ (Select 1)

New York Strip Steak ~ slow roasted & served with a natural Au Jus
Prime Rib ~ served with a caramelized onion & mushroom Au Jus
Roasted Pork Loin ~ roasted with a teriyaki sesame glaze, served with Long Hot Peppers
Smoked Spiral Ham ~ with a honey maple glaze, marinated in a warm Hawaiian Pineapple Sauce
Oven-Roasted Vermont Turkey ~ baked to a golden brown with house-made Gravy & Cranberry Relish

Accompaniments ~ (Select 2)

Oven-Roasted Potatoes
Garlic Mashed Potatoes
Red Bliss Mashed Potatoes
Twice Baked Potato
Asparagus Ala Hollandaise

Vegetable Medley
Green Beans Almondine
Glazed Carrots in a Honey Glaze
Steamed Broccoli in garlic butter
Candied Sweet Potatoes

All Dinners are served with assorted Gourmet Rolls & Butter
Coffee & Tea will be served both during and after dinner