

## **Buffet Packages**

### **Breakfast & Brunch Selections**

#### **Continental Breakfast:**

Assorted Muffins & Danish, Croissants, Bagels & Cream Cheese, Fresh Seasonal Fruit and Assorted Juices.

\$8.95 per guest (min. order of 25 applies)

#### **Hot Selections:**

Scrambled Eggs, Sausage, Ham or Bacon, French Toast or Pancakes  
(additional \$3.00 per guest per item)

Home Fries (additional \$1.25 per guest)

3 Cheese Omelette: (additional 3.50 per guest)

Cream Chipped Beef served over homemade Biscuits: (additional \$2.00 per guest)

#### **Omelette Station Made to order!**

Guest may choose from: Diced Ham, Bacon, Cheddar or Swiss Cheese, Diced Tomatoes, Onions, Bell Peppers, Broccoli, Scallions or Mushrooms.

\$8.00 per guest (min. order of 25 applies)

#### **Belgium Waffle Station Made to order!**

Guest may choose from: Chocolate Chips, Fresh Strawberries, Maple or Blueberry Syrup, Chocolate or Raspberry Sauces, Confectioner's Sugar and Whipped Cream.

\$7.00 per guest (min. order of 25 applies)

#### **Trays of Carved Style:**

Homemade Turkey, Roast Beef, and Gourmet Ham. All attractively displayed and garnished.  
(add \$6.00 per guest with any above package)

#### **Smoked Salmon Lox and Whitefish Salad:**

Served with Bagels and Cream Cheese. Accompanied by Tomatoes, Onions, Cucumbers, Swiss Cheese, and Matzo Bread.

(Market Price)

All paper goods (Black Plastic), utensils, and condiments included.

## **Boxed Lunches**

### **Executive Boxed Lunch**

- **Beautifully Presented in a whicker Basket to include:**
- Choice of Gourmet Sandwich: Tukey, Ham, Roast Beef, Tuna Salad, Chicken Salad
- Side of Red Leaf Lettuce and Sliced Red Tomato
- Served on Lebus Roll
- Pickles
- Pasta Salad Primavera
- Potato Chips
- Fresh Fruit Salad
- 12oz Can of Coke
- Brownie for Dessert
- Individual Jar of Mustard and Mayonnaise
- Cutlery Kit (Napkin, Fork, Knife)

\$18.95 per person

### **Boxed Lunch**

- **Beautifully Presented to include:**
- Choice of Sandwich: Tukey, Ham, Roast Beef, Tuna Salad, Chicken Salad
- Side of Red Leaf Lettuce and Sliced Red Tomato
- Pickles
- Potato Chips
- Fresh Baked Cookie Dessert
- Condiments
- Cutlery Kit (Napkin, Fork, Knife)

\$9.95 per person

Add \$1.00 per person for canned soda

### **Gourmet Sandwich Buffet**

Filet Mignon w/provolone and horseradish sauce, Homemade turkey breast w/ roasted peppers and Dijon mustard, Albacore White Tuna w/ celery mayo, Grilled marinated vegetables w/onions and roasted peppers, Virginia baked ham w/ Alpine Swiss, pineapple slices and honey mustard. Made with a variety of Panini Sandwiches, wraps, Gourmet Hoagies and Sandwiches on a variety of LeBus Rolls and Breads with Red Leaf Lettuce and Sliced Red Tomatoes.

#### **Salads**

(Choose 2 Homemade Salads):

(Choose 3 for 16 or more Guests):

Pasta Salad, Potato Salad, Macaroni Salad, Cole Slaw.

All paper goods (Black Plastic), utensils, and condiments included.

Gourmet Sandwich Buffet offered at:

\$15.50 per guest - (minimum 10 guests.)

### **Cocktail Sandwich Buffet**

Arranged attractively on a tray.

An assortment of Sandwiches, Wraps, Panini Sandwiches and Cocktail Sandwiches and Hoagies made on assorted LeBus Breads and Rolls. Roast beef, gourmet turkey, ham and cheese, chicken salad and tuna salad. Sandwiches are made with red leaf lettuce and sliced red tomato. Attractively presented with sliced pickles, sweet and hot peppers, mayonnaise and mustard.

(Choose 2 Homemade Salads):

(3 for 16 or more guests):

Pasta Salad, Potato Salad, Cole Slaw.

All paper goods (Black Plastic), utensils, and condiments included.

Cocktail Sandwich Buffet is offered at:

\$11.50 per guest (min. order of 10 applies)

### **Cold Buffet**

#### **Attractively Displayed Trays:**

Imported Ham - Corned Beef

Roast Beef - American Cheese

Turkey Breast - Swiss Cheese

#### **Salads:**

Potato, Cole Slaw, Macaroni, Pasta

#### **Special Condiments**

Lettuce, Tomatoes, Pickles, Mayonnaise, Mustard

#### **Bread**

Rolls, Rye, or White

All paper goods (Black Plastic), utensils, and condiments included.

**Cold Buffet is offered at:**

20 to 99 guests - \$10.50 per guest

100 guests or more - \$8.95 per guest

(Min. order of 20 applies)

**Cocktail Party Menu****COLD STATIONARY HORS D'OEUVRES (CHOICE OF 2)****Crudites Station**

Colorful Peppers, Zucchini, Squash, Baby Carrots, Celery, Broccoli Florets, Cauliflower, Anise, Asparagus, Mushrooms, and Cherry Tomatoes. Accompanied by Bleu Cheese Dressing, Ranch Dressing, or French Onion Dip.

**Fresh Fruit Station**

Selections of Ripe Cantaloupe, Watermelon, Honeydew, Golden Pineapple, Kiwi, Mango, Grapes, Oranges, and Fresh Berries. Served with Yogurt Dip, Raspberry and Chocolate Dipping Sauces

**Imported and Domestic Cheese Station**

French Brie, Classic Dutch Gouda, French Boursin, Maytag Bleu, California Chevre with Marinated Sun Dried Tomatoes, Vermont White Cheddar, and more, served with Fresh Fruit Garnish; Accompanied by Flatbreads, Crostini and Assorted Breads.

**Anti-Pasto Station**

Genoa Salami, Sopressato, Parma Prosciutto, Mortadella, Fresh Mozzarella, Sharp provolone, Roasted Peppers, Marinated Mushrooms, Imported Olives, Marinated Artichoke Hearts, and Focaccia Breads.

**HOT BUTLERED HORS D'OEUVRES (CHOICE OF 10)****Nassau Chicken**

Tender Skewered Chicken Generously Coated with Black and White Sesame Seeds, Japanese Bread Crumbs and a Compliment of Shredded Coconut.

**Spinach and Artichoke Tarts**

A Unique Blend of Spinach, Artichokes and Aged Parmesan Cheese in a Flower Shaped Tart Shell.

**Herb Crusted Crab Cakes**

A Maryland Style Crab Cake with Succulent Crab Meat and Just the Right Blend of Seasonings and Spices, with an Herb Coating.

**Beef Wellington Puffs**

Hearty, Choice Filet Mignon Combined with a Savory Mushroom & Onion, Generously Stuffed in a Puffed Pastry.

**Brie and Pear Filo**

A Delicious Blend of Bartlett Pears, Imported Brie, and Lightly Toasted Almonds Carefully Hand-Rolled into Filo Dough.

**Beef Teriyaki Satay**

Tender and Delicious Sliced Beef Marinated in a Tangy Teriyaki Sauce; Ribboned onto a Wooden Skewer.

**Crab Rangoon**

Crab, Seafood, and Selected Spices Blended with Smooth Cream Cheese Enveloped in a Chinese Style Wonton Skin.

**Boursin Stuffed Mushrooms**

A Distinctive Blend of Fresh Spinach and Imported Herb Cheese Bountifully Stuffed into a Fresh Mushroom Cap.

**Scallop & Bacon**

A Tender White Scallop and Meaty Bacon Secured on a Wooden Skewer.

**Spicy Beef Purse**

Lean & Juicy Cuts of Beef Carefully Prepared with Pepper Jack Cheese and Vegetables Enfolded in a Decorative Filo Pastry Purse.

**Lobster Newburg Puff**

Succulent Lobster Chunks Carefully Folded into a Rich Newburg Sauce with a Touch of Sherry and Placed in a Flaky Puff Pastry.

**Shepard's Pie**

A Magical Combination of Lean Beef Sauteed with a Medley of Spices and Topped with Creamy Duchess Potatoes Presented in a Flaky Pastry Cup.

**Breaded Artichoke and Goat Cheese**

A Quartered Artichoke Stuffed with Imported Goat Cheese Rolled in a Mixture of Parmesan Cheese and Bread Crumbs.

**Chicken Kabobs**

An Exotic Blend of Flavors with Boneless Tender Chicken Pieces, Skewered with Red and Green Peppers, and Topped with Juicy Pineapple.

**Cocktail Franks**

Juicy and Plump Beef Franks Wrapped in a Flaky Puff Pastry.

**Baby Lamb Chops**

Tender and Juicy Baby Lamb Chops Served with Mint Jelly.

**Beef Tenderloin Kabobs**

Lean Choice Beef Tenderloin Skewered with Red and Green Peppers, Mushrooms and Onions.

**Mushrooms Stuffed with Crabmeat**

Fresh Mushroom Caps Bountifully Stuffed with Lump Crab Meat.

**Lobster & Shrimp Spring Rolls**

Cocktail Spring Rolls Filled with Lobster, Shrimp, and Vegetables. Served with Duck Sauce.

**Clams Casino on the Half Shell**

Littleneck Clams with Casino Mix and Fresh Sliced Meaty Bacon.

**Frito Misto**

Fresh Broccoli and Cauliflower, Battered and Fried to a Crisp Golden Brown.

## **Quiche**

Assorted Miniature Quiche (Bacon Quiche, Broccoli Quiche, Shrimp Quiche, and Spinach Quiche).

## **Almond Battered Shrimp**

Jumbo Shrimp Coated with Crushed Almonds

Hors d'Oeuvres are offered at:

4 Hour Cocktail Party - \$22.95

## **Beverages & Supplies**

Sodas, Mountain Spring Water,  
Assorted Teas and Juices \$1.95 per guest  
Fruit Punch - \$1.25 per guest

## **Coffee Service:**

coffee, tea, sugar, sweet & low,  
lemon, creamer, coffee cups, tea spoons \$1.95 per guest

## **Bar Service:**

bloody mary mix, sour mix,  
grapefruit juice, cranberry juice,  
orange juice, lemons,  
maraschino cherries \$2.95 per guest

## **Hot Buffet**

### **This package includes:**

4 Hot Dishes (One Entree, One Hot Pasta, Two Hot Vegetables),  
Three Salads, Fresh Baked Rolls, Rye or Italian Bread,  
And all basic paper goods and condiments:

### **I. Entrees**

(Choose One - Footnotes are for specialty items priced separately below)

#### **Fish**

Baked Flounder, Stuffed Flounder<sup>1</sup>,  
Breaded Shrimp<sup>1</sup>, Breaded Scallops<sup>1</sup>,  
Shrimp Creole<sup>1</sup>, Baked Orange Roughy,  
Shrimp Scampi with rice<sup>1</sup>, Mini Lobster Tails<sup>3</sup>,  
Jumbo Stuffed Shrimp with Crabmeat<sup>2</sup>,  
Smoked Salmon<sup>3</sup>

#### **Beef**

Pepper Steak, Sliced Roast Beef, Stuffed Peppers,  
Stuffed Cabbage, Beef Stroganoff, Beef Burgundy, London Broil,  
Carved Prime Rib<sup>1</sup>, Carved Filet Mignon<sup>3</sup>, Carved Beef Round  
(Carving stations include Mario's special au jus)

#### **Pork**

Meatballs, Sausage Scallopini, Sliced Roast Pork, Baked Ham,  
Sausage and Peppers, Kielbasa with sauerkraut, Carved Pork Roast,  
Whole Roasted Porchetta<sup>4</sup> (minimum 75 guests)

### **Poultry**

Roasted Chicken Parts, Chicken Scallopini,  
Roasted Turkey with stuffing,  
Chicken Francaise, Chicken Marsala, Chicken Parmigiana,  
Polo Abruzzese, Chicken Cordon Bleu<sup>1</sup>,  
Champagne Chicken with mushrooms, scallions, champagne cream sauce,  
Fettuccine Alfredo with chicken breast & broccoli  
Stuffed Chicken Breast with cornbread or rice filling.

### **Veal**

Veal Scallopini, Veal Parmigiana<sup>1</sup>, Veal Marsala<sup>1</sup>,  
Carved Veal Roast<sup>1</sup>, Veal Francaise<sup>1</sup>,  
Veal Polpeta (100% veal meatballs)<sup>1</sup>

### **Specialty Entrees**

1\$3.50 extra per guest  
2\$7.50 extra per guest  
3\$10.50 extra per guest  
4\$5.50 extra per guest

## **II. Pasta**

(Choose 1 "A" pasta included in package.  
Additional pastas or "B" pastas are priced separately below.)

### **A - Ziti, Linguine, Spaghetti, Rigatoni,**

Bowtie Pasta w/vodka sauce, Pasta Primavera,  
Rigatoni, Penne

### **B - Lasagna, Stuffed Shells, Manicotti,**

Cheese or Meat Tortellini, Cheese or Meat Ravioli  
Choice of White or Red Sauce  
One pasta from "A" included in package.

## **III. Vegetables**

(Choose 2 vegetables)

Stringbeans Almondine, Broccoli and Cauliflower with Cheese,  
Vegetable Medley, Broccoli and Cheese, Steamed Potatoes,  
Baked Potatoes, Sweet Potatoes, Herb Roasted Potatoes,  
Cauliflower and Carrots, Rice Pilaf.

#### **IV. Salads**

(Choose 3 salads)

Tossed, Caesar, Pasta, Potato, Mushroom,  
Tomatoes, Cucumber, Broccoli, Spinach,  
Spring Mix, Italian Potato, 3 Bean Salad

Antipasto (Add 3.95 per guest)

Delicate blend of marinated Artichoke Hearts and Mushrooms,  
Pimentos, Eggs, Anchovies, Salami, Provolone Cheese  
and Prosciutto on a bed of Romaine Lettuce and Tomato.

All paper goods,, utensils, and condiments included.

Hot Buffet is offered at:

\$14.50 per guest - 20 guest minimum

\$12.50 per guest - 100 guests or more

Additional Entree - \$3.95

\$3.95 per guest - Antipasto

\$2.00 per guest - Additional A pasta

\$2.50 per guest - B pasta

\$1.95 per guest - Fruit Punch

Add \$1.00 per guest for each additional B pasta

#### **Sweet Buffet**

##### **Assorted Mini Sweets**

Gourmet Assortment of Miniature Pastries, Cookies  
And Coffee & Tea Station

All paper goods are included

The Sweet Buffet is offered at:

\$7.50 per guest with other packages

#### **Cakes**

##### **Gourmet 10-inch Cakes (Un sliced): \$49.95 Each**

Chocolate Fudge, Carrot, Chocolate Chambord, Harlequin, Italian Rum Cake, Bavarian  
Apple, Classico, Chocolate Forest, Tiramisu, Chocolate Strawberry Shortcake, Caramel  
Gianduja, Strawberry Shortcake, Grand Marnier Fruit Tart (11-inch), Chocolate Chip  
Cheesecake, Fruit Topped Cheesecake, New York Style Cheesecake, White Chocolate  
Raspberry Cheesecake

##### **Euroline 10-Inch Cakes (14 Slices): \$29.95 Each**

German Chocolate, Lemon Starburst, Raspberry Jammin, Carrot, Chocolate Fudge, Apple  
Caramel, White Chocolate Curl

##### **Sheet Cakes:**

1/4 - \$39.95 1/2 - \$64.95 Full - \$99.95

##### **Viennese Table**

Assorted 10" Specialty Cakes with Assorted Miniature Pastries, \$9.95 Per Person

**Grand Viennese Table**

Assorted 10" Specialty Cakes, Assorted 3" Individual Pastries, Assorted Miniature Pastries,  
\$14.95 Per Person Wedding and Birthday Cakes Available

**Fees**

Dishwashers, Bus Boys \$150.00,

Waiters \$195.00, Carvers \$195.00,

Bartenders \$195.00 up to 4 hours

Inquire about china, silverware, and linen.

Delivery and set-up charge

Additional charge for pick-up of equipment. All prices subject to change.

Skirting is provided for necessary tables.

Inquire about ICE SCULPTURES

Cancellations: Any cancellations or decreases must be done at least 72 hours in advance to insure that there will be no liability to you. Please note that for no cancellation notice or cancellations made less than 72 hours prior to the function there will be 25% of the total bill charged to you. Payment in full is required 3 days prior to the function. Deposits are non-refundable.