

Corporate Packages

Hot Buffet

\$19.50 per guest (minimum 15 guests)

Entrees

(choose 1)

Chicken, Veal or Sausage Scallopini, Hot Roast Beef, Hot Turkey, Hot Roast Pork, Meatballs, Baked Flounder, Roast Chicken, Champagne Chicken, Chicken Marsala, Chicken Francaise, Baked Ham, Sausage & Peppers, Kielbasa with Sauerkraut, Chicken Parmigiana.

Pastas

Red, White or Specialty Sauces: *(Choose 1)*

Rigatoni, Ziti, Pasta Primavera, Bowtie Pasta, Lasagna, Stuffed Shells, Fettuccine, Spaghetti, Linguini, Vegetable Lasagna

Vegetables

(choose 2)

Stringbeans Almondine, Vegetable Medley, Baby Glazed Carrots, Broccoli and Cauliflower, Parsley Potatoes, Herb Roasted Potatoes

Salads

(choose 3)

Tossed, Spring Mix, Caesar, Coleslaw, 3 Bean Salad, Macaroni, Potato, Pasta, Tomato and Cucumber

Assorted Pastries are included

Beverages

(bottled water, assorted sodas, iced tea) are included.

Additional entree \$3.95 per person

Additional Vegetable or Pasta \$2.50 per person

Hot Buffet Includes

(Paper goods, serving utensils, chafing racks and sterno)

Philly Style Buffet

\$18.00 per guest (minimum 15 guests)

Entree

(choose 2)

Philly Style Cheese Steaks, Original Tomato Pies, Assorted Hoagies, Buffalo Wings

Homemade Salads

(choose 2)

Potato Salad, Pasta Salad, Cole Slaw.

Dessert

Soft Pretzels, Tastykakes

Beverages

(bottled water, assorted sodas, iced tea) are included.

All complimentary condiments are included.

Mexican Buffets

Fajita Fiesta

\$18.95 per guest (min. order of 15)

Bowl of Tortilla Chips with Salsa, Flour Tortillas, Marinated Strips of Steak and Chicken with Grilled Red & Green Peppers & Onions, Shredded Lettuce, Diced Red Tomatoes, and Shredded Mexican Cheese, Sour Cream and Guacamole, Mexican Rice, Refried Beans

Paper Goods

(Table Cover, Plates, Napkins, Forks, Knives, and Cups)

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

Create Your Own Tacos

\$15.95 per guest (min. order of 15)

Ingredients

Bowl of Tortilla Chips with Salsa, Hard and Soft Taco Shells, Seasoned Ground Beef and Diced Chicken Breast, Shredded Lettuce, Diced Red Tomatoes, and Shredded Mexican Cheese, Sour Cream and Guacamole, Mexican Rice, Refried Beans

All Paper Goods

(Table Cover, Plates, Napkins, Forks, Knives, and Cups)

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

Cold Buffet

\$12.95 per guest (minimum 15 guests)

Attractively Displayed Trays

Imported Ham, Corned Beef, Roast Beef, American Cheese, Turkey Breast, Swiss Cheese

Salads

Potato, Cole Slaw, Pasta

Condiments

Lettuce, Tomatoes, Pickles, Mayonnaise, Mustard

Bread

Rolls, Rye, or White

All Fresh baked breads and complimentary condiments are included.

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

Assorted Sandwich Buffet

\$14.50 per guest (min. order of 15)

Arranged attractively on a tray.

Assorted Cocktail Sandwiches

An assortment of Sandwiches, Wraps, Panini Sandwiches, 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

Homemade Salads

(choose 2 - choose 3 for 16 or more guests)

Pasta Salad, Potato Salad, Cole Slaw

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

All complimentary condiments are included.

Gourmet Sandwich Buffet

\$17.95 per guest -(minimum 15 guests)

Sandwiches

Choices are available plain or with toppings

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.

Homemade Salads

(choose 2 - choose 3 for 16 or more guests)

Pasta, Potato, Cole Slaw

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

All complimentary condiments are included.

Ravishing Wraps

\$15.50 per guest

Wraps

One Wrap Per Person Cut in Half, Beautifully Arranged on a Tray. Wraps are Made on a Variety of Red (Sun-dried Tomato), Green (Spinach), and White (Flour) Tortillas.

Choose from the following:

- (A) Premium Roasted Turkey Breast with Provolone Cheese, Roasted Red Peppers and Honey Mustard.
- (B) Roast Beef with Provolone Cheese and Horseradish Sauce.
- (C) Imported Boiled Ham with Swiss Cheese and Dijon Mustard.
- (D) Tuna Salad with Provolone Cheese, Lettuce and Sliced Red Tomato
- (E) Chicken Caesar - Romaine Lettuce, Parmesan Cheese, Grilled Chicken Breast with Caesar

Dressing

(F) Grilled Vegetables - Assorted Marinated Grilled Vegetables

Condiments

Pickles, Hot Peppers

Salads

Potato Salad, Cole Slaw, Macaroni Salad

All Paper Goods

(Table Cover, Plates, Napkins, Forks, Knives, Cups, & Serving Pieces)

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

Hoagie Buffet

\$14.50 per guest

Hoagies

Assortment of Ham & Cheese, Italian, Roast Beef, Turkey, Tuna, & Marinated Grilled Vegetables. Hoagies are attractively presented with sliced pickles, peppers, onions, mayonnaise, & mustard.

Salads

(Choice of 2)

Potato Salad, Macaroni Salad, or Cole Slaw

Paper Goods

(Table Cover, Plates, Napkins, Forks, Knives, Cups, & Serving Pieces)

Beverages

(bottled water, assorted sodas, iced tea) are included.

Assorted Pastries are included

Gourmet Sweet Buffet

Gourmet Sweet Buffet is offered at: \$12.95 per guest with any catering package

3-Inch Individual Pastries

Triple Chocolate Mousse

Chocolate chiffon cake filled with chocolate mousse and white chocolate mousse topped with chocolate ganache, garnished with chocolate triangles.

Deep Dish Apple

Sweet tart dough with a layer of creamy cheesecake topped with cinnamon spiced apples and sliced almonds.

Opera Slices

Hazelnut Jaconde cake soaked with coffee syrup filled with mocha butter cream and chocolate ganache.

Grand Marnier Fruit Tart

Tart shell painted with chocolate, grand marnier pastry cream, garnished with a mix of fresh fruit and an apricot glaze.

Chocolate Covered Cheesecake

Cheesecake covered in fudge icing with chocolate paillettes around the side.

Assorted Miniature Pastries

10-Inch Cakes

Classico

A cheesecake layer sandwiched between layers of chocolate cake. Chocolate butter cream and fudge glaze.

Chocolate forest

Devil's food cake layers and rich European chocolate mousse decorated with chocolate shavings.

Tiramisu

Ladyfingers soaked in coffee liqueur, filled with marscapone cheese, chocolate mousse, and topped with whipped cream.

Fruit Topped Cheesecake

Creamy Cheesecake garnished with a mix of fresh fruit and an apricot glaze.

Cakes

Classics

Peanut Butter Brownie, Chocolate Fudge, Carrot, Chocolate Chambord, Harlequin, Italian Rum Cake, Zucotto, Bavarian Apple, Classico, Red Velvet, Lemon Starburst, Chocolate Forest, Tiramisu, Chocolate Strawberry Shortcake, White Opera

Strawberry Shortcake

7" \$27.95

10" \$49.95

Grand Marnier Fruit Tart

9" \$32.95

11" 44.95

Cheesecakes

White Chocolate Raspberry, Chocolate Chip, Strawberry, New York Style, Cafe Latte

7" \$27.95

10" \$49.95

Euroline Cakes

(Pre-Sliced - 14 Slices)

German Chocolate, Lemon Starburst, Pina Colada, Raspberry Jammin, Turtle Cake, Carrot, Chocolate Fudge

10" \$35.95

Beverages & Supplies

Sodas, Mountain Spring Water, Ice Tea and Ice

\$1.95 per guest

Fruit Punch

\$1.25 per guest

Coffee Service

coffee, tea, sugar, sweet & low, lemon, creamer, stirrers

\$1.95 per guest