



### **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)

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



### **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.

(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)



### **Hoagie Buffet**

An assortment of American, Italian, Roast Beef, Turkey, and Tuna. Hoagies are attractively presented with sliced pickles, peppers, onions and mayonnaise and mustard .

(Choose 2 Homemade Salads):

(3 for 16 or more guests):

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

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

Hoagie 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)

### **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



## **Hors d'Oeuvres**

Stationary Hors D'oeuvres: (Choice of 2)

### **Crudités 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 Proscuitto, Mortadella, Fresh Mozzarella, Sharp provolone, Roasted Peppers, Marinated Mushrooms, Imported Olives, Marinated Artichoke Hearts, and Focaccia Breads.

### **Pasta Station**

Our chefs will prepare gourmet pasta dishes before your guests from a station beautifully decorated with artisan breads and culinary accessories.

### **Oriental Stir Fry Station**

Our chefs will do a wok presentation preparing stir fried Mixed Vegetables or Vegetable LoMein accompanied by cocktail egg rolls with duck sauce, hot mustard and soy sauce

White Glove Passed Hot Hors D'oeuvres (Choice of Ten):

### **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 Sautéed 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.

**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 per person



## **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,**

Butterfly 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.



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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



### **Sweet Buffet**

Assorted Mini  
Sweets includes:  
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: \$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: \$9.95 Per Person

Assorted 10" Specialty Cakes with Assorted Miniature Pastries & Coffee & Tea Station

Grand Viennese Table: \$14.95 Per Person

Assorted 10" Specialty Cakes, Assorted 3" Individual Pastries, Assorted Miniature Pastries &

Coffee & Tea Station



### **Corporate Packages**

All Corporate Packages are Inclusive of  
Paper Goods, Wire Warmers & Sterno, Beverages and Dessert

### **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 entrée \$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

**Dessert**

Soft Pretzels . Tastykakes

**Homemade Salads**

(choose 2)

Potato Salad . Pasta Salad . Cole Slaw.

*All complimentary condiments are included.*

**Beverages**

(bottled water, assorted sodas, iced tea) 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

All 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**



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

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

All complimentary condiments are included.

**Beverages**

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

**Assorted Pastries are included**

Gourmet Sandwich Buffet

\$17.95 per guest -(minimum 15 guests)

**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

All complimentary condiments are included.

**Beverages**

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

**Assorted Pastries are included**

Ravishing Wraps



\$15.50 per guest

**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

Assortment of Ham & Cheese, Italian, Roast Beef, Turkey, Tuna, & Marinated Grilled Vegetables.

Hoagies are attractively presented with sliced pickles, peppers, onions, mayonnaise, & mustard.

Potato Salad, Macaroni Salad, or Cole Slaw (Choice of 2)

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**



### **Gourmet Sweet Buffet**

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

#### **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.

#### **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 paiellettes around the side.

#### **Assorted Miniature Pastries**

### **CAKES**

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

**Sheet Cakes**

Quarter (Van/Choc) Only \$44.95

Half \$64.95

Full \$99.95

**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

**Ala Carte Menu**



Entrees by the Tray

(Large serves approximately 35-40 people with other entrees)  
 (Small serves approximately 15-20 people with other entrees)

	<b>Large</b>	<b>Small</b>
Roasted Chicken (marinated chicken parts, roasted to perfection)	\$70.00	\$35.00
Chicken Scallopini (sautéed boneless chicken filets simmered in marinara sauce)	\$85.00	\$45.00
Chicken Parmigiana (boneless breast of chicken seasoned and pan fried, topped w/mozzarella cheese and sauce then baked)	\$3.95 per piece 10 piece Min.	
Chicken Marsala (boneless breast of chicken sautéed and topped w/mushrooms and marsala wine)	\$3.95 per piece 10 piece Min.	
Chicken Francaise (boneless breast of chicken battered, pan fried and topped with our special francaise sauce)	\$3.95 per piece 10 piece Min.	
Champagne Chicken (boneless chicken sautéed w/ fresh scallions and mushrooms topped with a creamy sauce)	\$3.95 per piece 10 piece Min.	
Stuffed Chicken Breast (boneless breast of chicken stuffed w/ corn bread or wild rice stuffing, topped w/ our house specialty chicken gravy)	\$3.95 per piece 10 piece Min.	
Pollo Mario (boneless breast of chicken stuffed w/ Parma prosciutto and provolone cheese)	\$5.50 per piece 10 piece Min.	
Roasted Turkey and Gravy (sliced breast of turkey w/ delicious gravy)	\$11.99 per lb.	
Baked Ham (sliced, tied and decorated w/pineapples and cherries)	\$10.99 per lb.	
Southern Fried Chicken	\$80.00	\$45.00
Oriental Chicken (boneless chicken w/mixed vegetables)	\$90.00	\$45.00
Italian Style Meatballs (homemade meatballs simmered in sauce)	\$80.00	\$45.00
Meatballs and Sausage (homemade meatballs and sausage simmered in sauce)	\$80.00	\$45.00
Sausage and Peppers (homemade sausage roasted w/peppers and onions)	\$80.00	\$45.00
Sliced Roast Pork and Gravy	\$11.99 per lb.	
Pepper Steak (sautéed to perfection w/peppers and onions) served over rice	\$140.00 Large Only	



Sliced Roast Beef and Gravy	\$11.99 per lb.	
Keilbasa w/ Sauerkraut (simmered to perfection)	\$60.00	\$35.00
Veal Scaloppini (simmered w/marinara sauce)	\$100.00	\$55.00
Veal Marsala (milk fed veal cutlet sautéed and topped w/ marsala wine and and mushrooms)	\$150.00	\$80.00
Veal Parmigiana (milk fed veal cutlet battered, pan fried and topped w/sauce and mozzarella)	\$150.00	\$80.00
Veal Francaise (milk fed veal cutlet battered, pan fried and topped with our special francaise sauce)	\$150.00	\$80.00
Jumbo Lump Crab Cakes with Cocktail Sauce or Tartar Sauce	\$7.95 per piece 10 piece Min.	
Baked Flounder (baked then topped w/butter sauce and fresh parsley)	\$5.95 per piece 10 piece Min.	
Shrimp Scampi (over rice)	\$130.00	\$70.00
Shrimp Creole (over rice)	\$130.00	\$70.00
Baked Orange Roughy (baked and topped w/butter sauce and fresh parsley)	\$7.95 per piece 10 piece Min.	
Jumbo Stuffed Shrimp w/Crabmeat	\$5.95 per piece 10 piece Min.	
Poached Salmon Topped with Dill Sauce	\$7.95 per piece 10 piece Min.	
Baked Ziti (baked w/mozzarella and fresh ricotta)	\$55.00	\$35.00
Bowtie or Penne Pasta in Vodka Sauce	\$55.00	\$35.00
Vegetable or Cheese Lasagna (layers of pasta w/mozzarella, vegetables and fresh ricotta)	\$70.00	\$40.00
Stuffed Shells (jumbo stuffed shells w/mozzarella and fresh ricotta Cheese) (35 shells)	\$65.00	
Meat or Cheese Tortellini (white or red sauce)	\$65.00	\$35.00
Meat or Cheese Ravioli (white or red sauce)	\$75.00	\$40.00
Pasta Primavera	\$55.00	\$35.00

Side Dishes  
(Small Pan \$25.00 / Large Pan \$40.00)

String Beans Almandine, Glazed Baby Carrots, Sugar Snap



Peas, Vegetable Medley, Herb Roasted Potatoes, Wild Rice,  
 Rice Pilaf, Parsley Potatoes, Potatoes A La Gratin,  
 Broccoli and Cauliflower, Italian Style Green Beans,  
 Cauliflower and Carrots, Rice Pilaf, Spanish Rice, Homemade  
 Turkey Stuffing, Garlic Mashed Potatoes, Sweet Potatoes, Candied Yams

Cold Platters

Small            Feeds 10 to 15 guests  
 Medium         Feeds 20 to 25 guests  
 Large            Feeds 30 to 35 guests

	Small	Medium	Large
Assorted Cocktail Sandwich 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 (Price per Sandwich) \$3.50 Per Piece - Min. 20	\$60.00	\$95.00	\$125.00
Hoagie Tray: Regular, Italian, Roast Beef and Turkey. Hoagies are attractively presented with sliced pickles, peppers, onions and mayonnaise and mustard \$2.50 per Cut - Minimum 20	\$59.95	\$99.95	\$129.95
Three Foot or Six-Foot Hoagies: Italian, American, Turkey, Roast Beef or Tuna	\$39.95 (3ft.)		\$69.95 (6ft.)
Gourmet Sandwich Platter: 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	\$75.00	\$125.00	\$155.00



on a variety of LeBus Rolls and Breads  
with Red Leaf Lettuce and Sliced Red  
Tomatoes.

\$4.95 Per Piece - Min. 20

Pepperoni and Assorted Cheese Tray with Crackers	\$30.00	\$40.00	\$50.00
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Raw Vegetable Tray attractive assortment of fresh vegetables including: celery, carrots, broccoli, cauliflower and cucumbers includes Mario's homemade dip	\$25.00	\$35.00	\$45.00
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Italian Lunchmeat Tray Sliced Auricchio provolone, prosciutto, capicola, mortadella, imported salami, sopressata	5 lb. Tray costs \$125.00
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Lunchmeat Tray with American & Swiss Cheese, Imported ham, Gourmet turkey, Roast Beef and Salami includes: Pickles, Peppers, Mayo, Mustard and Three dozen rolls	5 lb. Tray costs \$75.00
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Gourmet Lunchmeat Platter attractive assortment of homemade carved style meats including: filet mignon, oven roasted turkey breast, baked ham, and American and Swiss cheese. Includes: roasted peppers, horseradish sauce, honey mustard, mayo, Dijon mustard, and three dozen rolls	5 lb. Tray costs \$125.00
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Antipasto Tray: Tuna, Prosciutto, Genoa Salami, Sopressata, Sharp Provolone, hard Boiled Eggs, Anchovies, Olives, Roasted Peppers, and Marinated Mushrooms	one size only: \$125.00
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Grilled Marinated Vegetables: Zucchini, Yellow Squash, Eggplant, Red, Yellow, and Green Peppers	one size only: \$75.00
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#### Hors d' Oeuvres

- Buffalo Wings, served w/ blue cheese, celery and carrot sticks:  
\$12.95 per dozen
- Chicken Fingers, served w/honey mustard and bbq sauce: \$9.95 per dozen



- Mini-Chicken Cordon Bleu served w/ honey mustard: \$12.95 per dozen
- Sesame Chicken Fingers served w/honey mustard and bbq sauce: \$9.95 per dozen
  - Clams Casino \$14.95 per dozen
- Mini Egg Rolls served w/hot mustard and duck sauce \$8.95 per dozen
  - Assorted Pizza and Stromboli - \$45.00 per 16 inch tray
  - Pigs in a blanket served with gourmet mustard \$8.95 per dozen
    - Assorted Quiches \$8.95 per dozen
- Veggie Rolls served w/ hot mustard and duck sauce \$8.95 per dozen
  - Shrimp Purses served with duck sauce \$19.95 per dozen
  - Shrimp Cocktail served w/cocktail sauce: \$29.95 per dozen
    - Broiled Scallops \$11.95 per dozen
      - Broiled Scallops wrapped w/ bacon \$14.95 per dozen
      - Mushroom Caps stuffed w/ Crabmeat \$15.95 per dozen
      - Mini Crab Cakes served w tarter sauce \$23.95 per dozen
    - Crab Cocktail Claws served w/ cocktail sauce \$35.95 per dozen
- Mini Beef Tenderloin Kabobs served w/ Mario's special dip \$27.95 per dozen
  - Mini Chicken Kabobs served w/ Mario's special dip \$23.95 per dozen
    - Gourmet Baby Lamb Chops \$27.95 per dozen
  - Almond Battered Shrimp served w/ cocktail sauce \$35.95 per dozen
- Gourmet Fruit Kabobs served w/Mario's special fruit dip \$27.95 per dozen
  - Baby Back Ribs \$27.95 per dozen

#### Salads

	Small	Medium	Large
Potato Salad, Macaroni Salad or Cole Slaw	\$25.00	35.00	45.00
Pasta, Italian Potato, Tomato and Cucumber, Tossed, Spring Mix, Broccoli	30.00	40.00	50.00
Caesar, Tortellini, Spinach, Broccoli Rabe	\$30.00	\$45.00	60.00

All salads are attractively displayed in bowls

#### Desserts

Fresh Fruit Salad	\$45.00	\$60.00	\$75.00
Assorted Sliced Fruit Tray	\$45.00	\$60.00	\$75.00
Assorted Sweet Tray from Classic Cake Bakery – Best of Philly 2008	\$70.00	\$100.00	\$130.00
Cookie Tray	\$40.00	\$50.00	\$60.00

#### Bread



Italian Bread	\$5.99 each
Assorted Rolls	\$3.95 per dozen
Assorted LeBus Dinner Rolls	\$4.95 per dozen
Geno's Italian Rolls	\$5.99 per dozen
Rye Loaf	\$3.50 /small and \$5.99 /large

Wire Warmers with 6 hour sterno - \$10.00 each

### **Picnic Menu**

Picnics are available at three price levels:  
Basic: \$10.95 pp, minimum 100 people and up  
Plus: \$13.95 pp, minimum 100 people and up.  
Gala: \$16.95 pp, minimum 100 people and up.

All picnics packages are based on a 100 guest minimum.  
For 50-99 persons add \$5.00 pp.

Picnic Price Includes:



- \* Food and food preparation
- \* All paper goods

For Servers add \$195 each.

For Professional Barbecue Chefs add \$225 each.

Propane Grill With Propane - Rental Fee add \$250 each

Service staff arrives 1 ½ hours before guests are due in order to set up the buffet and get the grill ready.  
Buffet will be open (with grilling) for a period of 2 ½ hours.

All picnics include high quality disposable plates, flatware and napkins. You may provide your own beverages or order from our large variety.

#### **Basic Picnic**

\$10.95 per person

- \* Five (5) ounce, 100% Black Angus Burger, with bun.
  - \* Jumbo, all beef hot dog with bun
  - \* Fresh corn-on-the-cob Southern style
  - \* Home style baked beans
- \* Home style potato salad, pasta salad and creamy cole slaw
  - \* Lettuce, cheese, onions and tomatoes
  - \* Mustard, ketchup, relish and sauerkraut

#### **Plus Picnic**

\$13.95 per person

All foods from Basic Picnic listed above Plus.

- \* BBQ chicken or marinated grilled chicken

#### **Gala Picnic**

\$16.95 per person

All foods from Plus Picnic listed above Plus. . .

- \* Baby back BBQ spare ribs

#### **Additional Picnic Suggestions**



- \* 100 lb. Whole roast pig serves 80-100 people \$595
- \* Grilled vegetables: an array of summer's best, brushed with extra virgin olive oil grilled to tender \$2.95 per person
  - \* Grilled New York strip steaks 8oz. Portion \$8.95 per person 4 oz. Portion \$5.95 per person
    - \* Grilled shrimp on skewers 16 to the pound \$2.25 each shrimp
  - \* Grilled surf and turf Kabobs: filet mignon, scallop, shrimp and vegetables \$9.95 each
- \* Clam bake: clams, crabs, shrimp, lobsters, mussels, simply grilled with butter or prepared with creole, marinara, horseradish sauces. Market Price
  - \* Seafood Kabobs: shellfish or steakfish with vegetables \$9.95 each
    - \* Center cut tuna steaks 4, 6, or 8oz portions Market Price
- \* Grilled white fish sauces on the side: garlic, cream, teriyaki, mango, lime, ginger \$5.95 per person
  - \* Steamed littleneck clams with clam butter Market Price

### **Sundae Bar**

- \* Vanilla, chocolate & strawberry with toppings \$5.95 per person
  - \* Cotton candy \$1.95 per person
  - \* Italian water ice & soft pretzels \$3.50 per person

We also provide beverage service

The most popular service is 12 ounce cans of a variety of brand name sodas, bottled water & iced Tea. This service includes beverages, ice buckets, ice, clear plastic cups, straws. . . \$1.95 per person

### **Elegant Dinner Buffet**

This Package includes: Two delicious entrees, one authentic Hot Italian Pasta dish, two hot Vegetables, Two Garden Fresh Green Salad, Roasted Peppers, Marinated Mushrooms, Italian black Olives, Chunks of Provolone and Salami, Bakery Fresh Dinner Breads, one Sweet, and a Coffee and Tea Station. Reflections of China are also included.

(This package is offered at \$27.95 per person, and requires a 65 person minimum)

1. Entrees (Choose two)

Pesce (Fish)



Baked filet of Flounder with Lemon Butter Sauce, Flounder Stuffed with Imperial Crab meat, Baked Deviled Imperial Crab cakes, Stuffed Squid in a Piquant Sauce, Fresh Poached Salmon Steaks w/ a Dill Sauce, Fresh Stuffed Flounder Florentine, Jumbo Stuffed Shrimp with Crab meat Imperial

#### Carne (Beef)

Carved Roasted Sirloin of Beef w/ Au Jus, Homemade Sliced Roast Beef, Gourmet Pepper Steak,

\*1 Carved Filet Mignon with Au Jus,

\*2 Veal Marsala topped with Fresh Mushrooms

\*1 (Add \$11.00 per person) \*2 (Add \$5.00 per person)

#### Pollame (Poultry)

Pollo Arrosta (roasted chicken), Pollo Scallopini, Stuffed Breast of Chicken with corn bread stuffing, Chicken Cordon Bleu with a white champagne sauce, Polo Abruzzese, Oriental Chicken Strips with Stir Fried Vegetables, Chicken Marsala with Fresh Portabella Mushrooms, Pollo Caccitorrie with Peppers, Onions, and Mushrooms, Sautéed Breast of Pollo in a Creamy Champagne Sauce,

\*1 Carved Roasted Turkey Breast\*

\*1 (Add \$5.00 per person)

#### Carne di Porko (Pork)

Salsiccia con Scaloppini (Sausage Scaloppini), Sasiccia Fresca e Peperoni (Fresh sausage and peppers)

Baked Virginia Ham with a champagne fruit glaze, Carved Pork Roast with homemade gravy,

\* Porchetta Arrosta w/ Au Jus (Whole roasted pig with chef/carver)

\* (Add \$5.25 per person)

#### Pasta

(Choose One)

Conchiglione Ripieni al Forno (Large Stuffed Shells),

\* Lasagne di Verdure Fresche (Fresh Vegetable Lasagna),

\* Lasagne con Ricotta, Pasta Primavera, Rigatoni Abruzzi,

\* Manicotti con Ricotta, Baked Ziti, Baked Rigatoni

\* (Add \$3.95 per person)

#### Verdure (Vegetables)

(Choice of Two)

Spinachi Fritti (Fried Spinach), Spinachi alla Panna (Spinach with a Cream Sauce), Fagiolini A La



Almondine (Stringbean Almondine), Verdure Miste (Mixed Vegetables), Patate al Forno (Oven Roasted Potatoes), Fresh Jumbo Asparagus, Buttered Sugar Snap Peas and Carrots, Honey Glazed Carrots, Fresh Parsley Potatoes, Broccoli and Cauliflower florets with a creamy cheese sauce.

Insalate (Salad)  
(Choose Two)

Insalata Mista (Spring Mix Salad), Insalata Verde (Green Salad), Caesar Salad topped with Parmesan Cheese and Homemade Croutons, Garden Fresh Tossed Salad with Mario's special dressing

Dolci (Sweets)  
(Choose One)

Insalata alla Frutta (Fresh Fruit Cup), Assorted Italian Cookies (Assorted European Pastries and Assorted Fancy Pastries are also available at an extra cost)

Viennese Table  
(Sweet Table)

An Assortment of Whole Cakes such as: Cheesecake, Raspberry Mousse Cake, Triple Chocolate Cake, Old Fashion Strawberry Shortcake, Cream Filled Italian Rum Cake and Black Forest Cake, also an assortment of miniature pastries (Add \$4.95 per person)

#### Bar Service

Bloody Mary Mix, Sour Mix, Grapefruit Juice, Cranberry Juice, Orange Juice, Lemons Limes, Cherries, Assorted Sodas and Ice (Add \$1.95 per person)

\* Prices are subject to sales tax, service charge, and any necessary rentals. Prices are subject to change without notice.

\* Complete rental Service available: Chairs Tables, China, Silverware, linens, Floral centerpieces, Grills and Tents.

### **Seated Dinner Menu**

Hors d'oeuvres  
Butlered for first hour  
(choose six)

(\$8.00 PER PERSON)

Hot Hors d'oeuvres

Moist Bites of Sesame Chicken served with Honey Mustard



Shrimp Puff Pastries  
Swedish Meatballs With Au Jus  
Tenderloin Kabobs  
Gourmet Baby Lamb Chops Marinated In Balsamic Vinegar Dressing  
Salsiccia Fresca e Peperoni Rossi  
(Fresh Sausage wrapped with Red Peppers)  
Mushroom Caps Stuffed With Crab Meat  
Clams Casino  
Scallops Wrapped With Bacon  
Toasted Bruschetta Topped With Parmesan  
Cheese & Fresh Tomatoes

Cold Hors d' oeuvres

Iced Jumbo Shrimp with Cocktail Sauce(\$4.50 pp.)  
Cracked Maryland Crab Claws on Ice  
with Cocktail Sauce or Honey Mustard(\$5.95pp)  
Melone e Prosciutto (\$1.95pp.)  
Asparagus Tips Wrapped With Prosciutto(\$2.45 pp.)  
Crudite(\$1.50 pp.)  
Asparagus Tips wrapped with Smoked Turkey(\$1.95 pp.)  
Mozzarella Fresce e Peperoni Rossi(\$2.25 pp.)  
(Fresh Mozzarella wrapped with Red Roasted Peppers)  
Pate' served with Flat Bread and Gourmet Crackers

Antipasti  
Appetizers  
(choose one)

Melone e Prosciutto(\$1.95 pp.)  
Insalata alla Frutta (\$3.95 pp.) (Fresh Fruit Cup)  
Melanza Egg Plant Rollatini with Ricotta, Tomato and Basil(\$7.00 pp.)  
Cheese filled Spinach Ravioli in Alfredo Sauce(\$5.95 pp.)  
Manicotti Laced in a Marinara Sauce(\$5.95 pp.)  
Insalata di Asparagi e Peperoni Rossi(\$3.95 pp.)  
(Asparagus and Red Pepper Salad)



Zuppa  
(Soup)  
(Choose One)  
(\$5.00 pp.)

Zuppa di Nozze (Wedding Soup)  
Zuppa Vegetale (Vegetable Soup)  
Zuppa di Pollo (Chicken Soup)

Insalate  
(Salad)  
(Choose One)  
(\$4.00 pp.)

Insalata Mista (Spring Mix Salad)  
Insalata Verde (Green Salad)  
Caesar Salad topped with Parmesan Cheese

Pasta  
(Choose One)

Spaghetti alla Pescatore (\$8.99 pp.)  
(Spaghetti with Seafood)  
Vongole al Pomodoro (\$8.99 pp.)  
(Pasta with Red Cam Sauce)  
Gnocchi di Due Formaggi (\$7.00 pp.)  
(Two Cheese Gnocchi)

Ravioli con Ricotta (\$7.00 pp.)  
(Ravioli Stuffed With Ricotta)  
Conchiglioni Ripieni al Forno (\$7.00 pp.)  
(Large Stuffed Pasta Shells)  
Lasagne di Verdure Fresche (\$10.00 pp.)  
(Fresh Vegetable Lasagne)

Entrees  
(choose one)



Carne  
(Beef)

- Roasted Filet Mignon with Mushroom Au Jus Sauce (8oz) (\$25.50pp)
- Veal Chop Marinated and Grilled (14 oz)(\$25.50pp.)
- Grilled New York Strip Steak Grilled and Marinated(\$19.95pp.)
- Veal Marsala topped with Portabella Mushrooms(\$20.95pp.)
- Veal A La Parmigiana, With Mario's Homemade Tomato Sauce(\$20.95pp.)
- Beef Wellington (\$14.95pp.)

Pollame  
(Poultry)

- Pollo Arrabbiato(\$12.95pp.) (Spicy Chicken)
- Petti di Pollo con Spinache(\$14.95pp.) (Spinach-Stuffed Chicken Breasts)
- Petti di Pollo con Pane(\$13.95 pp.) (Chicken With Bread Stuffing)
- Pollo Sulla Brace (\$12.95pp.) (Grilled Chicken)
- Polla Arrosto(\$12.95 pp.) (Roasted Chicken)
- Pollo A La Parmigiana(\$14.95 pp.)
- Chicken Cordon Bleu with White Champagne Sauce(\$14.95pp.)
- Chicken Marsala Topped with Portabella Mushrooms (\$13.95pp.)

Pesce  
(Fish)

- Salmon con le Erbe(\$15.95 pp.) (Poached Salmon with Herbs)
- Baked Filet of Flounder in a Lemon Sauce (\$15.95 pp.)
- Baked or Broiled Filet Of Flounder Stuffed with  
Crabmeat Imperial (\$19.95 pp.)
- Broiled Surf & Turf (\$24.95pp.)
- Broiled Stuffed Lobster Tail (\$25.95 pp.)

Verdure  
(Vegetables)  
(Choice of Two)  
(\$5.95 per person)

- Spinachi Fritti (Fried Spinach)
- Spinachi alla Panna (Spinach with Cream)
- Fagiolini A La Almondine (Stringbean Almondine)
- Verdure Miste (Mixed Vegetables)
- Patate al Forno (Oven Roasted Potatoes)
- Fresh Jumbo Asparagus



Buttered Sugar Snap Peas and Carrots  
Honey Glazed Carrots  
(All Entrees are Served with Bread and Butter on the Side)

Dolci  
(Desserts)

Biscotti Miste (Assorted Cookies)  
Miniature Assorted Sweets  
(Eclairs, Cream Puffs, Petit Fours, Brownies, Cheese Cake, Carrot Cake)  
(\$5.95 pp.)

Viennese Table

An Assortment of Whole Cakes such as:  
Cheesecake, Raspberry Mousse Cake, Triple Chocolate Cake,  
Old Fashion Strawberry Shortcake, Cream Filled Italian  
Rum Cake, and Black Forest Cake  
(also an assortment of miniature Pastries)  
(\$9.00 pp.)

Beverages  
(Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Espresso)  
(Included with your Artistically Decorated Sweet Buffet)

Bar Service

Bloody Mary Mix, Sour Mix, Grapefruit Juice, Cranberry Juice,  
Orange Juice, Lemons, Limes, Cherries, Assorted Sodas and Ice  
(Add \$1.95 per person)

### **Elegant Station Menu**

Mario's Station Menu Includes your Choice of Six Butlered Hor d' Oeuvres, Four Stationary Displays,  
and Coffee and Tea Station

Hot Hors d' oeuvres  
(Choose six)

Moist Bites of Sesame Chicken served with Honey Mustard  
Shrimp Puff Pastries  
Swedish Meatballs with Au Jus  
Tenderloin Kabobs



Gourmet Baby Lamb Chops Marinated In Balsamic Vinegar Dressing  
Salsiccia Fresca e Peperoni Rossi  
Mushrooms Caps Stuffed With Crabmeat  
Clams Casino  
Scallops Wrapped With Bacon  
Toasted Bruschetta Topped With Parmesan Cheese E Fresh Tomatoes  
Gourmet Assorted Quiche  
Fresh Broiled Scallops  
Mini Imperial Crab Cakes  
Almond Battered Shrimp

#### Food Stations

##### Imported Cheese Station

Wheels of Stella Fontinella, French Brie, Norwegian Jarlesberg,  
Classic Smoked Gouda, and Auricchio Provolone  
(Attractively Displayed on Mirrors and Garnished with Fresh  
Seasonal Fruit, Accompanied by Seasoned Flat Bread  
Crackers and Imported Italian Bread sticks)

##### Pasta Station

(choose two pasta dishes, which will be  
prepared by a sauté chef on location)

Farfalle in a Rosa vodka sauce  
Linguini in a white or red clam sauce (prepared with  
fresh garlic and herbs)  
Meat or cheese tortellini in an Alfredo sauce  
Penne rigate in a Rosa Sauce and white champagne sauce  
Fusilli in a veal marinara sauce

##### Carving Station

(choose two meats which will  
be artistically carved to order)



Roast beef with mushroom au jus  
Filet of beef with piquant sauce or au jus  
Choice prime rib with portabella mushrooms and au jus  
Smoked Turkey breast with homemade gravy  
Whole roasted turkey with au jus  
Seasoned Porchetta Arrosta (whole roasted pig) with homemade Au Jus  
Decorated smoked ham with homemade brown sugar glaze

#### Seafood Station

(choose four which will be beautifully garnished  
and served by a uniformed chef or butler)

Jumbo shrimp cocktail, on a bed of ice,  
with fresh lemon slices and cocktail sauce  
Cracked Maryland king crab claws served on  
a bed of ice with cocktail sauce or honey mustard  
Freshly shucked oysters  
Cracked Lobster tails dipped in a delicious butter sauce  
Imperial crab cakes  
Jumbo stuffed shrimp dipped in a melted butter sauce  
Steamed white clams in a garlic butter marinade  
Steamed mussels in a homemade spicy marinara sauce  
Jumbo scallops wrapped with bacon  
Pouched salmon  
Grilled marinated Makko shark

#### Hot Vegetable Station

(choose three)

Fresh string bean almondine  
Fresh string beans Italian style  
Steamed quartered red bliss potatoes in a butter sauce garnished with fresh parsley  
Roasted red bliss potatoes in olive oil, seasoned with fresh rosemary and garlic, paprika and white pepper  
Vegetable medley, a colorful array of steamed vegetables

#### Filomena's Italian Delicacies

(choose two entrees and one salad  
to be prepared by a sauté chef to order)

Veal scaloppini



Veal marsala prepared with tender veal cutlet and portabella mushrooms  
Veal A La Parmigiana, lightly breaded veal in a homemade tomato sauce topped with  
freshly shredded mozzarella

Chicken marsala topped with Portabella mushrooms

Chicken A La Parmigiana, lightly breaded chicken  
in a homemade tomato sauce topped with freshly shredded mozzarella

Homemade meatballs and sausage, hot or sweet

Salsiccia Fresca E Peproni

(Sausage and peppers)

Caesar salad, made with homemade

Caesar dressing, and topped with fresh croutons

Spring Mix Salad with Vinegarrete Dressing

Tossed salad with your choice of Thousand Island, French,

oil and vinegar, Russian, bleu cheese, or creamy

Italian made with fresh garlic

Authentic Italian

Antipasto Station

This Beautiful Display includes A Delicate Blend of Marinated Mushrooms,  
Marinated Artichoke Hearts, Homemade Roasted Peppers, Mozzarella Fresce e Peperoni Rossi (Fresh  
Mozzarella wrapped with Fresh Roasted Peppers), Fresh Marinated Eggplant, Seasoned hard-boiled eggs,  
Imported Anchiovies, Genoa Salami, Auricchio Provolone and Parma Prosciutto (All Attractively  
displayed and laid on a Beautiful Bed of Kale and other Decorative Greens)

(Accompanied by Seasoned Flatbread Crackers, Imported Italian Breadsticks along with Toasted  
Bruschetta Topped with Parmesan Cheese & Fresh Chopped Tomatoes)

Fresh Crudite

A Beautiful Display of Garden Fresh Vegetables Including;  
Fresh Baby Carrots, Broccoli and Cauliflower Florets, Freshly Julienned Celery, Strips of both Red and



Green Peppers and Mini Cherry Tomatoes

(All Beautifully Displayed on Mirrors and Garnished with Kale and other Decorative Greens,  
Accompanied by Mario's Special Dips)

Delicacies From the Orient

Sushi Display

Featuring Rolls of Gingerbread Beef, Vegetables and Smoked Salmon  
(Ask For Availability of Sushi Chefs at time of Ordering)

Oriental Stir-Fry

Strips of Beef and Chicken with:  
Red and Green Peppers, Broccoli Florets, Zucchini, Mushrooms,  
Scallions, Water Chestnuts, Snow Peas, and Gourmet Rice

This Package is Offered at \$56.00 per person

\* Prices are subject to sales tax, service charge, and any necessary rentals. Prices are subject to change without notice.

\* Complete rental Service available: Chairs Tables, China, Silverware, linens, Floral centerpieces, Grills and Tents.