



## Gold Buffet

Five-Hour Party. Minimum 100 people.

One hour of passed hors d'oeuvres and a buffet dinner; all necessary linens for buffet tables; butler-style service for appetizers hour; serving staff for length of event; coffee, tea and soda; bakery-fresh rolls; all condiments; table linens, glassware, plates and silverware; a layered sheet cake of your design; and clean-up. Package subject to NY tax & 20% gratuity.

### Passed Hors d'oeuvre Choices

Choose Five

Spanikopita  
Pigs in a Blanket  
Cheese Puffs  
Mozzarella Sticks  
Vegetable Egg Rolls

Potato Puffs  
Miniature Pizza  
Zucchini Sticks  
Swedish Meatballs  
Baked Clams

Tomato Bruschetta  
Olive Bruschetta  
Scallops Wrapped in Bacon  
Beef Satay Shrimp Egg Rolls  
Asparagus in Prosciutto

Crab Rangoons  
Beef Wrapped in Bacon  
Mini Quiches  
Chicken Satay

*Upgrade Your Cocktail Hour with Two (2) Additional Choices From Below*

Grilled Baby Lamb Chops

Shrimp Cocktail

Pesto Shrimp

### Salad Choices

Choose One

Caesar Salad

Tricolor Salad

Spinach Salad

House Salad

### Pasta Choices

Choose One

Linguine Red/White Clam Sauce  
Farfalle Marinara  
Farfalle Primavera Garlic & Oil

Rigatoni alla Messinese  
Fettuccine Alfredo  
Penne Filetto di Pomodoro

Tortellini Alfredo  
Ravioli Marinara  
Penne alla Vodka

### Entree Choices

Choose Three – One Seafood Only

Sausage & Peppers  
Eggplant Parmigiana  
Eggplant Rollatini  
Chicken Marsala  
Chicken Sesame  
Chicken Parmigiana  
Chicken Bianco  
Chicken alla Papazzio  
Chicken Francaise  
Chicken Scarpariella

Chicken Piccata  
Chicken Sesame  
Beef and Broccoli  
Beef Teriyaki  
Veal Parmigiana  
Veal Saltimbocca  
Veal Marsala  
Veal and Peppers  
Veal Francaise  
Veal Piccata

Crab Meat Stuffed Tilapia  
Roast Pork in Black Bean Sauce  
Hawaiian Chicken  
Beef Burgundy with Mushrooms  
Assorted Grilled Vegetables  
Sautéed Vegetables  
Sautéed Spinach  
Marinated Barbecued Skirt Steak  
Stuffed Chicken Rollatini  
Eggplant Parmigiana  
Salmon or Tilapia Lemon Basil

Salmon/Tilapia Champagne Dill  
Shrimp / Scallops Scampi  
Horseradish-Crusted Salmon  
Sole with Seafood Stuffing  
Roasted Red-Bliss Potatoes  
Green Beans Almondine  
Sautéed Asparagus  
Risotto  
Seasoned Rice  
Seasoned Rice w/Peas & Carrots  
Garlic Mashed Potatoes

### Dessert

Occasion Cake of Your Design  
Coffee, Tea

