



| | 1/2 Tray | Full Tray |
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| POULTRY | 8 to 10 People | 15 to 20 People |
| CHICKEN FRANCAISE Egg battered chicken breast sautéed with lemon in a white wine sauce. | \$55.00 | \$100.00 |
| CHICKEN MADIERA Pan sautéed chicken, grilled asparagus, and Swiss cheese in a Madeira wine sauce. | \$55.00 | \$100.00 |
| CHICKEN ROLLATINI Prosciutto, mozzarella, and sundried tomatoes in a pesto cream sauce. | \$65.00 | \$125.00 |
| HAWAIIAN CHICKEN Batter dipped chicken strips tossed with mandarin oranges, cherries, pineapples, and vegetables in a tangy sweet and sour sauce. | \$55.00 | \$100.00 |
| CURRIED CHICKEN | \$55.00 | \$100.00 |
| CHICKEN PARMIGIANA Fresh thinly sliced chicken cutlets in our own tomato sauce topped with mozzarella. | \$55.00 | \$100.00 |
| CHICKEN FINGERS Classic children's favorite. | \$50.00 | \$95.00 |
| CHICKEN IN FRESH BASIL SAUCE | \$55.00 | \$100.00 |

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| CHICKEN CORDON BLEU Rolled chicken cutlet with ham, imported Swiss cheese and a light brown sauce. | \$60.00 | \$110.00 |
| CHICKEN MARSALA Sautéed with mushrooms in a Marsala wine sauce. | \$55.00 | \$100.00 |
| CHICKEN WINGS Traditional, Texas chipotle or teriyaki. Only Buffalo makes them better. | \$65.00 | 120.00 |
| BBQ CHICKEN PIECES | \$55.00 | 30 Pieces \$99.00 60 Pieces |
| FRIED SOUTHERN CHICKEN PIECES | \$45.00 | 30 Pieces \$89.00 60 Pieces |
| ROASTED TURKEY BREAST w/ Country Turkey Gravy & Cranberry Relish | \$50.00 | \$90.00 |
| GRILLED or FRIED CHICKEN CUTLETS w/ Confetti Tomato Bruschetta & balsamic glaze. | \$60.00 | \$110.00 |
| CHICKEN SORRENTINO Prosciutto, eggplant, mozzarella, diced tomatoes and basil in a sherry pink sauce. | \$65.00 | \$120.00 |
| LEMON ARTICHOKE CHICKEN w/ Capers a lemon wine sauce. | \$60.00 | \$110.00 |

ITALIAN / PASTA'S

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| BAKED ZITI With ricotta, Romano, and mozzarella in a tomato basil sauce. | \$55.00 | \$100.00 |
| PENNE PASTA ALA VODKA Penne pasta tossed in a rich vodka sauce with fresh parmesan cheese. | \$50.00 | \$90.00 |
| BAKED MEAT LASAGNA | \$55.00 | \$100.00 |
| VEGETABLE LASAGNA | \$55.00 | \$100.00 |
| PENNE OR MINI SHELLS WITH BROCCOLI, GARLIC & OIL | \$55.00 | \$90.00 |

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| STUFFED SHELLS | \$45.00 | \$90.00 |
| EGGPLANT PARMIGIANA | \$50.00 | \$90.00 |
| EGGPLANT ROLLATINI | \$55.00 | \$100.00 |
| PENNE PASTA WITH GRILLED CHICKEN AND GRILLED VEGETABLES IN A TOMATO BASIL SAUCE | \$55.00 | \$90.00 |
| PENNE PASTA WITH GRILLED VEGETABLES IN A CREAM BASIL SAUCE | \$50.00 | \$90.00 |
| BAKED STUFFED SHELLS Jumbo shells topped with a tomato basil sauce and mozzarella cheese. | \$50.00 | \$90.00 |
| PENNE PRIMAVERA Penne pasta tossed with freshly grilled vegetables in a cream basil sauce or tomato basil sauce. | \$55.00 | \$100.00 |
| TORTELLINI ALFREDO Cheese filled tortellini in a parmesan cream sauce. | \$55.00 | \$100.00 |
| PENNE WITH PESTO AND GRILLED CHICKEN Tossed with fresh basil, garlic and extra virgin olive oil, topped with fresh grated Romano cheese. | \$55.00 | \$100.00 |
| PENNE CARBONARA Penne pasta tossed with prosciutto, bacon and onions in a parmesan cream sauce. | \$55.00 | \$95.00 |
| PENNE WITH FRESHLY SAUTÉED BROCCOLI Tossed in garlic and oil with fresh parmesan cheese. | \$55.00 | \$90.00 |
| LOBSTER LASAGNA | \$75.00 | \$150.00 |
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| BEEF | | |
| BEEF STROGANOFF Onions, mushrooms and brown sauce blended with sour cream. | \$70.00 | \$130.00 |
| BEEF BURGUNDY Thinly sliced flank steak with mushrooms and onions in a rich Burgundy wine sauce. | \$70.00 | \$130.00 |

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| BEEF & BROCCOLI | \$70.00 | \$130.00 |
| BEEF AND MUSHROOMS IN A RICH BROWN GRAVY | \$70.00 | \$130.00 |
| CORNED BEEF CABBAGE & POTATOES In the best Irish Tradition. | \$80.00 | \$150.00 |
| STEAK TERIYAKI Thinly sliced marinated flank steak and broccoli in a teriyaki sauce. | \$70.00 | \$130.00 |
| SWEDISH MEATBALLS In a rich brown sauce with sour cream. | \$55.00 | \$100.00 |
| ITALIAN MEATBALLS In tomato basil sauce with fresh Romano cheese. | \$55.00 | \$100.00 |
| PEPPER STEAK Tender flank steak mixed with peppers and onions in a rich brown sauce. | \$60.00 | \$110.00 |
| *MARINATED GRILLED FLANK STEAK | \$70.00 | \$110.00 |
| *ROASTED FILET MIGNON w/ Porcini Cream | \$140.00 | \$280.00 |
| BBQ BEEF BRISKET | \$80.00 | \$150.00 |
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| PORK | | |
| SAUSAGE & PEPPERS In our own homemade tomato basil sauce. | \$55.00 | \$100.00 |
| SWEET & SOUR PORK | \$55.00 | \$100.00 |
| ROASTED PORK LOIN w/ Madeira Sauce | \$55.00 | \$100.00 |
| ROAST PORK CHOW MEIN | \$55.00 | \$100.00 |
| STUFFED BONELESS PORK LOIN With apple and walnut stuffing in a rich brown sauce. | \$70.00 | \$110.00 |
| BONELESS BBQ PORK LOIN | \$60.00 | \$110.00 |

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| BAKED APPLEWOOD SMOKED HAM With a brown sugar honey glaze | \$60.00 | \$110.00 |
| BAKED VIRGINIA HAM With a rum raisin pineapple sauce. | \$55.00 | \$100.00 |
| BBQ SPARERIBS Mouthwatering meat that falls off the bone. | \$70.00 | \$130.00 |
| SAUSAGE, PEPPERS AND POTATOES Sautéed in a light garlic and oil. | \$55.00 | \$100.00 |
| PULLED PORK Mouthwatering BBQ pork pulled off the bone for easy eating. | \$55.00 | \$100.00 |

VEAL

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| VEAL MARSALA * Sautéed with mushrooms in a Marsala wine sauce. | \$70.00 | \$130.00 |
| VEAL PARMIGIANA * Tomato sauce, Romano and mozzarella cheese. | \$70.00 | \$130.00 |
| VEAL FRANCAISE * Egg battered veal, sautéed with lemon in a white wine sauce. | \$70.00 | \$130.00 |

SEAFOOD

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| SEAFOOD PAELLA * Shrimp, Chicken, Sausage, Clams , Mussels in Saffron Rice | \$80.00 | \$150.00 |
| SHRIMP SCAMPI * Sautéed in a garlic butter sherry sauce with fresh parsley, | \$75.00 | \$140.00 |
| SEAFOOD SCAMPI * Clams, Mussels, Shrimp & Scallops | \$80.00 | \$150.00 |
| SHRIMP CREOLE * | \$75.00 | \$140.00 |
| SHRIMP CHOW MEIN * | \$75.00 | \$140.00 |

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| FLOUNDER FILLET STUFFED * With crabmeat. | \$65.00 | \$120.00 |
| ASIAN SALMON * w/ Pineapple & Mango Salsa. | \$70.00 | \$130.00 |
| SHRIMP PARMIGIANA * Deep fried shrimp topped with tomato basil sauce, Romano and mozzarella cheese. | \$70.00 | \$130.00 |
| SHRIMP MARINARA OR FRA DIAVOLO * Tossed in an olive oil, garlic, tomatoes and fresh basil sauce. | \$70.00 | \$130.00 |
| JUMBO SHRIMP OREGANATA * Fantail shrimp topped with seasoned breadcrumbs, parsley and olive oil. | \$75.00 | \$140.00 |
| STUFFED SHRIMP * Jumbo shrimp stuffed with a crabmeat stuffing. | \$80.00 | \$150.00 |

SIDE DISHES

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| MACARONI & CHEESE | \$35.00 | \$60.00 |
| RICE PILAF | \$35.00 | \$60.00 |
| FRIED RICE | \$35.00 | \$60.00 |
| RICE PRIMAVERA | \$35.00 | \$60.00 |
| STRING BEANS ALMONDINE | \$40.00 | \$70.00 |
| OVEN ROASTED RED BLISS POTATOES | \$35.00 | \$60.00 |
| SCALLOPED POTATOES | \$50.00 | \$100.00 |
| BROCCOLI AU GRATIN | \$40.00 | \$70.00 |
| VEGETABLE MEDLEY | \$40.00 | \$70.00 |
| ASIAN ROASTED BRUSSEL SPROUTS | \$50.00 | \$90.00 |
| MASHED POTATOES | \$35.00 | \$60.00 |

