



Premier Buffet Dinner 2009

Choice of Two Salads, One from Each Category:
Caesar Salad with Homemade Garlic Croutons or Tossed Garden Salad
Roasted Vegetable Salad or Vegetable Lo Mein Salad with Sesame Dressing

Fresh Fruit Display

Choose one from each category

Meat

Thinly Sliced Sirloin in a Mushroom Madeira Wine or Peppercorn Sauce,
Turkey with Natural Gravy, Roast Pork Tenderloin Provencal,
Baked Virginia Ham with Pineapple Dijon Mustard Glaze

Pasta

Pasta: Cavatelli, Fusilli, Gemelli, Penne, Tortellini, Ravioli, or Manicotti
Sauces: Alfredo, Carbonara, Creamy Pesto, Marinara, Michelangelo, Puttanesca, Vodka,
Broccoli with Garlic & Oil

Chicken

Francaise, Giambotta, Marsala, Roma, Sorrentino or Stir-Fry

Fish

Potato Encrusted Salmon, Stuffed Sole Primavera or Florentine,
Tilapia Scampi or Puttanesca

Potato or Rice

Au Gratin, Roasted Rosemary, Garlic Whipped Potatoes or Long Grain Rice Pilaf

Accompanied by:

Chef's Selection of Seasonal Vegetables
Oven Fresh Rolls and Butter

Dessert

Customized Cake with your Choice of Filling or Chef's Choice
Freshly Brewed Coffee and Tea

\$29.95 per person

Price subject to 7% NJ State Sales Tax And 20% Service Charge