



Traditional Buffet Menu

Buffet presentation to include:

Salad or Soup

(Choose One)

Green Ridge Field Salad with Candied Walnuts, Crumbled Gorgonzola,
Cherry Tomatoes, and Aged Balsamic Vinaigrette Dressing
Caesar Salad with Romano Cheese & Garlic Croutons
Tortellini & Spinach Soup
Italian Wedding Soup

Buffet

Pasta in Marinara Sauce and House Made Meatballs

Choice of Chicken

Scampi, Tomato & Basil, Roasted Italian Style, or Parmagiana

Choice of Meat

Roast Beef, Sausage and Peppers, Baked Maple Ham

Choice of Starch

Scalloped, Mashed, Red Bliss Roasted, Pierogies with Onions

Choice of Vegetable

Broccoli Casserole, Vegetable Medley, Herbed Romano Beans,
Glazed Baby Carrots

Included are Fresh Baked Rolls and Butter
Brewed Coffee, Tea, Decaffeinated Coffee

Dessert Menu Available

(plus 15% Service Charge and 6% Sales Tax)
(Price based upon a minimum of 40 people; three hour event on Sunday and weekdays)

Philip Sinkaus – Chef de Cuisine