



HOMESTYLE CATERERS

EVENTS
ARE FOR
FOUR (4)
HOURS

ALL BUFFET PACKAGES INCLUDES:
CHOICE OF 1 SALAD, 1 PASTA, 3 ENTREES AND 2 SIDES

TUSCAN TABLE

CHEESE AND CRUDITÉ PLATTER, FRESH MOZZARELLA AND TOMATO PLATTER, ANTIPASTO

CHOICE OF LINENS, SODA, COFFEE AND TEA, DINNER ROLLS, COOKIES OR FRUIT PLATTER

SALAD

CAESAR SALAD

ROMAINE LETTUCE WITH
CROUTONS, CAESAR DRESSING
AND PARMESAN CHEESE

TOSSED SALAD

CUCUMBERS TOMATOES ONIONS
IN OUR HOMEMADE BALSAMIC
VINAGRETTE DRESSING

MIXED SALAD

WITH APPLES WALNUTS AND
BLUE CHEESE CRUMBLES IN OUR
HOMEMADE CITRUS
VINAIGRETTE

SPINACH SALAD

WITH EGGS BACON BITS AND
RED ONION

PASTA

BUILD YOUR OWN

CHOICE OF:

PENNE, RIGATONI,
CAVATELLI FARFALLE,
TORTELLINI OR GNOCCHI

CHOICE OF SAUCE:

ALFREDO, MARINARA,
POMODORO, GARLIC AND OIL,
BOLOGNESE, PESTO OR VODKA

2 CHOICES OF ADD INS:

GRILLED CHICKEN, BROCCOLI,
FRESH MOZZARELLA, PEAS AND
CARROTS, SAUSAGE, ASPARAGUS,
PROSCIUTTO, BACON
STUFFED SHELLS OR MANICOTTI

SIDES

POTATO AU GRATIN

THINLY SLICED POTATOES WITH
PARMESAN AND MOZZARELLA CHEESE

ROSEMARY ROASTED POTATOES

POTATO CROQUETTES

MASHED POTATOES

RISOTTO

MEDITERRANEAN RICE WITH GANDULLE

GRILLED ASPARAGUS

VEGETABLE MEDLEY

STRING BEANS ALMONDINE

ENTREES

CHICKEN MARTINI

CHICKEN CAPRESE

BREADED CHICKEN TOPPED
WITH PROSCIUTTO AND FRESH
MOZZARELLA

CHICKEN CORDON BLEU

STUFFED WITH HAM AND SWISS
CHEESE IN A BROWN
MUSHROOM GRAVY

CHICKEN SCARPIELLO

WITH ONIONS, SAUSAGE AND
POTATOES

CHICKEN SORRENTINO
WITH EGGPLANT, MOZZARELLA
AND PROSCIUTTO

CHICKEN ARUGULA
WITH ASPARAGUS, TOMATOES,
ARTICHOKES IN A LEMON
WHITE WINE SAUCE

CHICKEN FRANCHISE

CHICKEN MARSALA

VEAL PARMAGIANA
THIN BONELESS BREADED
VEAL WITH MOZZARELLA AND
TOMATO SAUCE

VEAL MARSALA
BONELESS VEAL WITH
MUSHROOMS IN A MARSALA
WINE GRAVY

EGGPLANT ROLLANTINI

SHEPHARD'S PIE

GROUND BEEF, VEGETABLES
TOPPED WITH MASHED
POTATOES

SAUSAGE AND PEPPERS
SWEET ITALIAN SAUSAGE WITH
PEPPERS AND ONIONS

PORK TENDERLOIN
SERVED IN A HOMEMADE GRAVY

STUFFED FILET OF SOLE
STUFFED WITH CRABMEAT

SALMON
GRILLED OR DIJON CRUSTED

SLICED STEAK
THINLY SLICED IN AUJUS

PERNIL
SLOW ROASTED MARINATED
PORK SHOULDER

BUFFET PACKAGE
~ \$47.50 PER PERSON ~
PLUS TAX AND
18% FACILITY FEE



HOMESTYLE CATERERS

ADD ONS

CARVING STATION

1 FOR \$7.00 PER PERSON
SLICED STEAK
PRIME RIB
ROASTED TURKEY
GLAZED VIRGINIA HAM
STUFFED LOIN OF PORK
LEG OF LAMB

BAR OPTIONS

BEER AND WINE
\$20.00 PER PERSON
OPEN BAR
\$25.00 PER PERSON

PASSED APPETIZERS

\$5.00 MORE PER PERSON
CHOOSE 4

COCKTAIL FRANKS
SESAME CHICKEN
MINI GRILLED CHEESE
SPRING ROLLS
CRABCAKES
BEEF TENDERLOIN CRUSTINI
MAC AND CHEESE BITES
SESAME BEEF
STUFFED FILO
FRIED WONTON DUMPLINGS
MINI POTATO SKINS
MINI RUEBEN
SMOKED SALMON WITH
CREAM CHEESE

(CONTINUED)
MOZZARELLA STICKS
STUFFED MUSHROOMS
IRISH COCKTAIL SAUSAGES
BACON SCALLOPS

ADDITIONAL
\$4.00 MORE PER PERSON

BABY LAMB CHOPS
GRILLED SHRIMP
SHRIMP COCKTAIL

COCKTAIL PARTY MENU

INCLUDES:

TUSCAN TABLE

CHEESE AND CRUDITÉ PLATTER, FRESH MOZZARELLA AND TOMATO PLATTER, ANTIPASTO

CHOICE OF 3 STATIONS:

PASTA STATION
3 PASTAS, 3 SAUCES

CARVING STATION
CHOICE OF 2

GRILLED CHEESE STATION
TACO BAR
LOADED POTATO BAR
STIR FRY STATION
CHOPPED SALAD BAR

PASSED APPETIZERS
\$5.00 MORE PER PERSON

BEER AND WINE
\$20.00 PER PERSON

OPEN BAR
\$25.00 PER PERSON

COCKTAIL PARTY
~ \$49.95 PER PERSON ~
PLUS TAX AND
18% FACILITY FEE