



HOMESTYLE CATERERS
CATERING AND PRIVATE EVENTS

Menu for Weddings

WEDDING BUFFET PACKAGE \$115.00 PP

PLUS TAX AND 20% FACILITY FEE
5 HOURS WITH FULL OPEN BAR, BOTTLED BEER,
HOUSE WINE AND CHAMPAGNE TOAST

COCKTAIL HOUR

CHEESE AND CRUIDTE, FRESH MOZZARELLA AND TOMATO,
ANTIPASTO, SHRIMP COCKTAIL, BRUSCHETTA

PASSED HORS D'OEUVRES

(CHOOSE 4)

SPRING ROLLS	MINI POT SKINS	SESAME CHICKEN	BACON SCALLOPS
MINI CRABCAKES	STEAMED DUMPLINGS	SPANAKOPITA	
ASSORTED MINI QUICHE	BEEF CRUSTINI	IRISH SAUSAGES	\$2.00 EXTRA PP
MOZZARELLA STICKS	POTATO PUFFS	COCKTAIL FRANKS	GRILLED SHRIMP
ZUCCHINI STICKS	SWEDISH MEATBALLS	STUFFED MUSHROOMS	BABY LAMB CHOP

SALAD

(CHOOSE 1 PLATED)

MESCLUN, CAESAR, OR SPINACH SALAD

BUFFET DINNER

CARVING STATION

(CHOOSE 2)

TENDER FLANK STEAK PRIME RIB
ROASTED TURKEY BREAST
GLAZED VIRGINIA HAM
STUFFED LOIN OF PORK

SIDES

(CHOOSE 2)

ROSEMARY ROASTED POTATO
CREAMY MASHED POTATO
POTATO AU GRATIN
RICE PILAF
STRING BEANS ALMONDINE
VEGETABLE MEDLEY

ENTREES

(CHOOSE 4)

PENNE ALA VODKA	CHICKEN SCARPIELLO
TORTELLINI ALFREDO	CHICKEN MARSALA
BAKED ZITI	CHICKEN CAPRESE
STUFFED SHELLS	DIJON CRUSTED SALMON
PENNE W/CHICKEN & BROCCOLI	STUFFED SOLE
RIGATONI POMODORO	SOLE FRANCESE
BOWTIE PRIMAVERA	SLICED ROAST BEEF
CHICKEN FRANCESE	SHEPHERDS PIE
	SAUSAGE AND PEPPERS
	EGGPLANT ROLANITINI

VENETIAN TABLE ~ \$9.50 PP

ASSORTED PASTRIES, COOKIES AND FRUIT