

# **EMERALD BUFFET STYLE**

Five Hour Event with Three Different Pricing Options  
**No Liquor/Beer & Wine with a champagne toast /Full top shelf bar**

## **Appetizer Course – One Hour**

Served on buffet table and butler style assorted hot and cold Hors d'oeuvres to include:  
Vegetable crudité with ranch dip, fresh seasonal fruit, medley of cheese, flatbreads, and pepperoni slices, mozzarella sticks, spring rolls, assorted quiche, penne marinera, sausage cheese balls, stuffed mushrooms, chilled shrimp cocktail with cocktail sauce and assortment of olives.

## **Entrée Course – Choice of Three**

Stuffed breast of chicken  
Chicken cordon bleu  
Roast sirloin of beef w/gravy  
Steak filet kabob  
Root beer pulled pork  
Stuffed Filet of Sole  
Jumbo Shrimp Scampi

## **Accompaniments**

(Choice of Two)  
Garlic mashed potatoes  
Au gratin potatoes with cheddar  
Wild grain rice pilaf  
Cavatelli and broccoli  
Stuffed Shells

## **(Choice of One)**

**Fresh vegetable medley**  
**Green beans almandine**  
**Tomato slice with fresh mozzarella**

Mesculin greens w/ vinaigrette dressing  
Assorted dinner rolls and butter  
Custom tiered wedding cake  
Coffee & tea service  
Iced tea & assorted soda

**CALL OR EMAIL FOR PRICING**