

# **RUBY - 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's with ranch dip, fresh seasonal fruit, medley of cheese, flatbreads, pepperoni slices, assortment of olives, mozzarella sticks, spring rolls, jalapeño poppers, assorted quiche, Swedish meatballs, penne marinara, and chilled shrimp with cocktail sauce.

## **Entrée Courses**

(Choice of Three)

Boneless breast of chicken Marsala  
Boneless breast of chicken Francese  
London broil with mushrooms and onions  
Roast turkey breast  
Honey glazed ham  
Italian sausage and peppers  
Stuffed shells

## **Accompaniments**

(Choice of Two)

Garlic mashed potatoes  
Candied yams  
Wild grain rice pilaf  
Pasta primavera  
Oven roasted herbed potatoes

(Choice of One)

Fresh vegetables saute' in garlic butter sauce  
Baby carrots in butter sauce  
Creamed corn

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

**CALL OR EMAIL FOR PRICING**