

# Touch Of Class Buffet

## **Buffet Includes:**

- Fresh Italian Bread, Dinner Rolls, or Garlic Knots*
- Tossed or Caesar Salad*
- x1-2 Entrees (Options below)*
- x2 Side Dishes (Options below)*

*1 Entree - \$19.95 per person*

*2 Entrees - \$24.95 per person*

## **MAIN ENTREES**

(Choice of 1 or 2)

### **CHICKEN**

#### **Chicken Alfredo**

Creamy pasta with tender chicken in a rich Alfredo sauce.

#### **Chicken Dijon**

Chicken cooked in a tangy Dijon mustard cream sauce.

#### **Chicken Francaise**

Chicken cutlets lightly dredged in flour & egg and sautéed in a lemon-butter sauce.

#### **Chicken Kabobs**

Skewered chicken and vegetables, grilled or baked.

#### **Chicken Sorrentino**

Chicken topped with prosciutto, eggplant, and mozzarella in sauce.

#### **Chicken Marsala**

Chicken cutlets with mushrooms in a savory Marsala wine sauce.

#### **Chicken Parmigiana**

Breaded chicken baked with marinara sauce and mozzarella.

#### **Chicken Stir-Fry**

Sautéed chicken and vegetables in a savory Asian-inspired sauce.

#### **Hunter's Chicken**

Chicken topped alla vodka sauce and mozzarella.



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## **Bruschetta Chicken**

Chicken topped with fresh tomato, basil, and garlic bruschetta mix.

## **Hawaiian Chicken**

Chicken with pineapple and bell peppers in a sweet and sour sauce.

## **Southwestern Chicken**

Chicken marinated in soy and teriyaki sauce, topped with scallions, diced tomatoes, and four blend cheeses.

## **BEEF**

### **Beef Stir-Fry**

Sautéed beef and vegetables in a savory Asian-inspired sauce.

### **Slice Roast Beef**

Tender slices of roasted beef, served with au jus.

### **Beef Kabobs**

Skewered beef and vegetables, grilled or baked.

### **Meatball Marinara**

Savory meatballs simmered in a classic marinara sauce.

## **PORK**

### **Stuffed Pork Loin**

Pork loin filled with a savory stuffing and roasted.

### **Pork Dijon**

Pork cooked in a tangy Dijon mustard sauce.

## **OTHERS**

### **Turkey w/Gravy**

Sliced turkey served with a rich, savory gravy.

### **Eggplant Rollatini**

Slices of eggplant rolled with ricotta and baked with sauce.

### **Stuffed Cabbage**

Cabbage leaves filled with beef and rice, simmered in tomato sauce.



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## Ham w/Demi-Glaze

Sliced ham served with a rich, reduced demi-glaze sauce.

## Sausage & Peppers

Italian sausage, sweet peppers, and onions..

## SIDES

(Choose 2)

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### PASTAS

#### Penne Ala Vodka

Creamy, tomato-based sauce with a touch of vodka and tossed with penne pasta.

#### Pasta Carbonara

Creamy pasta with pancetta, pecorino romano, guanciale, and black pepper.

#### Spinach Ravioli

Pasta pockets filled with spinach, ricotta, and covered in a light pesto sauce.

#### Tortellini Alfredo

Ring-shaped pasta filled with cheese, tossed in a rich, creamy alfredo sauce.

#### Lasagna

Layers of pasta, marinara sauce and cheeses baked to perfection.

#### Macaroni & Cheese

Elbow macaroni in a rich, baked, creamy cheese sauce.

#### Cavatelli & Broccoli

Shell-shaped pasta with broccoli, garlic, and oil.

#### Baked Ziti

Baked pasta with ziti, tomato sauce, and an assortment of cheeses.

#### Cheese Ravioli

Pasta pockets filled with a blend of cheeses, topped with a tomato sauce.

#### Pasta Primavera

Pasta with fresh vegetables, olive oil, and a light cream sauce.

#### Penne Gloria

Penne pasta top with a chef-inspired specific sauce.

#### Stuffed Shells

Large pasta shells filled with ricotta and baked with sauce and cheese.



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## Stuffed Manicotti

Tube-shaped pasta filled with ricotta and baked with marinara sauce and cheese.

## Lasagna Roll-Ups

Individual lasagna noodles rolled with filling, topped with marinara sauce and baked.

## CLASSICS

### Oven Roasted Potatoes

Potatoes seasoned and roasted until tender and crispy.

### Garlic Mashed Potatoes

Creamy mashed potatoes infused with garlic.

### Mashed Sweet Potatoes

Sweet potatoes mashed, topped with butter and brown sugar.

### Rice Pilaf

Fluffy rice cooked in seasoned broth with herbs.

### Mixed Vegetables

A medley of steamed vegetables.

### Grilled Vegetables

Zucchini, squash and asparagus seasoned and grilled to perfection.

### Baby Carrots

Small, tender carrots, topped with a complimentary glaze.

### Broccoli

Seasoned oven roasted florets.

### Green Bean Almandine

Green beans sautéed with butter and slivered almonds.

### Broccoli & Cauliflower Casserole

Creamy baked casserole with broccoli and cauliflower.

### Baked Beans

Navy beans baked in a sweet and savory sauce infused with molasses.