



Dinner Buffet

(Minimum of 30 people)

Salads

- Athens** - Mixed Field Greens, Julienned Red Onion, Calamata Olives, sprinkled with Feta Cheese and topped with a Citrus Vinaigrette
- Caesar** - Romaine, Fresh Grated Parmesan, Croutons and Chef's Caesar Dressing
- Garden Greens** - Mixed Field Greens topped with sliced Tomatoes, Red Onions, Sliced Cucumber, Carrots, Garlic Herbed Croutons, choice of two dressings
- Spinach** - Baby Spinach, Mandarin Oranges, Julienned Red Onions, Dried Cranberries, Candied Walnuts and Goat Cheese with Balsamic Vinaigrette Dressing

- Cucumber** - Thinly Sliced Cucumbers in a Vinegar and Sour Cream Sauce
- Mediterranean** - Orzo Pasta, Diced Tomatoes, Onion, Black Olives, Feta Cheese with a La Flora Dressings
- Pasta** - Farfelle Pasta with Diced Tomato, Onions, Green Pepper, Black Olives, Feta Cheese with a light Vinaigrette
- Traditional Cold Potato Salad**
- Warm German Potato Salad**
- Tomato, Mozzarella and Basil** - Fresh sliced Tomatoes and Mozzarella with fresh Basil

Entrees

- Fried Chicken** - Crispy and Delicious
- Chicken Marsala** - Chicken Breast with Marsala Sauce and Fresh Mushrooms
- Chicken Parmesan** - Chicken Breast baked in Marinara Sauce and Mozzarella Cheese

- Chicken Piccata** - Chicken Breast with Lemon Buerre Blanc, Capers and Diced Tomatoes
- Chicken Stir Fry** - Chicken and Vegetables in a light Soy Sauce over Rice

- Baked Ziti** - Marinara Sauce and Mozzarella Cheese
- Meat Lasagna** - Layers of Pasta, Ground Beef, Mozzarella Cheese and Marinara Sauce

- Pasta Marinara or Primavera**
- Vegetable Lasagna** - Grilled Vegetables, Cheeses, and Layered Lasagna Noodles - this is the BEST!

- Beef Stir Fry** - Tender strips of Beef and Vegetables in a Light Soy Sauce served over Rice
- Meat Loaf** - All-Natural Ground Beef blended with Fegley's Amber Lager and Spices, topped with a hearty Mustard Beer Gravy

- Sliced Top Sirloin of Beef** - Tender rolled slices of Sirloin With a Port Wine Demi Glaze
- Yankee Pot Roast** - slowly braised in Pawn Shop Porter With Onions, Carrots and Celery

- Baked Haddock** in Lemon Cream Sauce
- Sauteed **Crabmeat** wrapped in **Sole**

- Baked Salmon** in Pesto Cream Sauce
- Shrimp Jambalaya** served over Rice

- Pork and Sauerkraut** - slowly roasted All-Natural Pork, marinated in Knuckleball with Granny Smith Apples
- Grilled Pork Chops** in Brandy Pear Sauce

- Sliced Pork Tenderloin** with Apple Glaze or a Mustard Cream Sauce

Selection of One - Green Beans, Broccoli and Cauliflower, Baby Honey Glazed Carrots, Vegetable Medley, Zucchini (in season)

Selection of One - Herb Roasted Red Skins, Wild Rice Pilaf, Mashed Potatoes, Garlic Mashed Potatoes, Included: Rolls and Butter - Coffee, Decaf, Hot Tea

Choice of 2 Salads/2 Entrees	\$32.00/person
Choice of 3 Salads/3 Entrees	\$36.00/person
Choice of 3 Salads/4 Entrees	\$39.00/person

Dessert Menu Available

or Bring Your Own Dessert - \$1.00pp dessert fee will be added to final billing

A 20 % Service Charge will be applied to all Food & Beverage Purchases

A 6% PA Sales Tax will be applied to all Food, Fees & Non-Alcoholic Beverage Purchases