



# HOMESTYLE CATERERS

EVENTS  
ARE FOR  
FOUR (4)  
HOURS

## ALL BUFFET PACKAGES INCLUDES:

CHOICE OF 1 SALAD, 1 PASTA, 3 ENTREES AND 2 SIDES

### TUSCAN TABLE

CHEESE AND CRUDITÉ PLATTER, FRESH MOZZARELLA AND TOMATO PLATTER, ANTIPASTO

CHOICE OF LINENS, SODA, COFFEE AND TEA, DINNER ROLLS, COOKIES OR FRUIT PLATTER

### SALAD

CAESAR SALAD  
ROMAINE LETTUCE WITH  
CROUTONS, CAESAR DRESSING  
AND PARMESAN CHEESE

TOSSED SALAD  
CUCUMBERS TOMATOES ONIONS  
IN OUR HOMEMADE BALSAMIC  
VINAIGRETTE DRESSING

MIXED SALAD  
WITH APPLES WALNUTS AND  
BLUE CHEESE CRUMBLIES IN OUR  
HOMEMADE CITRUS  
VINAIGRETTE

ROASTED BEET SALAD  
WITH BEETS, GORGONZOLA AND  
HOMEMADE VINAIGRETTE

### PASTA

#### BUILD YOUR OWN

CHOICE OF:  
PENNE, RIGATONI,  
CAVATELLI FARFALLE, TORTELLINI  
OR GNOCCHI

CHOICE OF SAUCE:  
ALFREDO, MARINARA,  
POMODORO, GARLIC AND OIL,  
BOLOGNESE, PESTO OR VODKA

2 CHOICES OF ADD INS:  
GRILLED CHICKEN, BROCCOLI,  
FRESH MOZZARELLA, PEAS AND  
CARROTS, SAUSAGE, ASPARAGUS,  
PROSCIUTTO, BACON

STUFFED SHELLS OR MANICOTTI  
OR EGGPLANT ROLLANTINI

### SIDES

POTATO AUGRATIN  
THINLY SLICED POTATOES WITH  
PARMESAN AND MOZZARELLA CHEESE

ROSEMARY ROASTED POTATOES

POTATO CROQUETTES

MASHED POTATOES

RISOTTO

MEDITERRANEAN RICE WITH  
GANDULLE

GRILLED ASPARAGUS

VEGETABLE MEDLEY

STRING BEANS ALMONDINE

### ENTREES

CHICKEN CACCIATORE  
BONELESS OR ON THE BONE,  
IN A RED SAUCE WITH PEPPERS  
AND ONIONS

CHICKEN CAPRESE  
BREADED CHICKEN TOPPED  
WITH PROSCIUTTO AND FRESH  
MOZZARELLA

CHICKEN CORDON BLEU  
STUFFED WITH HAM AND SWISS  
CHEESE IN A BROWN  
MUSHROOM GRAVY

CHICKEN SCARPIELLO  
WITH ONIONS, SAUSAGE AND  
POTATOES

CHICKEN SORRENTINO  
WITH EGGPLANT, MOZZARELLA  
AND PROSCIUTTO

CHICKEN ARUGULA  
WITH ASPARAGUS, TOMATOES,  
ARTICHOKEs IN A LEMON  
WHITE WINE SAUCE

FRIED CHICKEN  
CHICKEN MARSALA OR  
FRANCESE

STUFFED CHICKEN  
WITH HOMEMADE STUFFING  
OR BROCCOLI AND CHEESE, OR  
GARLIC BUTTER

VEAL PARMAGIANA  
THIN BONELESS BREADED VEAL  
WITH MOZZARELLA AND  
TOMATO SAUCE

VEAL MARSALA  
BONELESS VEAL WITH  
MUSHROOMS IN A MARSALA  
WINE GRAVY

BEEF STARGANOFF  
SERVED WITH POTATOES AND  
MUSHROOMS

SHEPARD'S PIE  
GROUND BEEF, VEGETABLES  
TOPPED WITH MASHED  
POTATOES

SAUSAGE AND PEPPERS  
SWEET ITALIAN SAUSAGE WITH  
PEPPERS AND ONIONS

PORK TENDERLOIN  
SERVED IN A HOMEMADE GRAVY

STUFFED FILET OF SOLE  
STUFFED WITH CRABMEAT

SALMON  
GRILLED OR DIJON CRUSTED

SLICED ROAST BEEF  
THINLY SLICED IN A BROWN  
GRAVY

PERNIL  
SLOW ROASTED MARINATED  
PORK SHOULDER

**BUFFET PACKAGE**  
~ \$39.95 PER PERSON ~  
PLUS TAX AND  
18% FACILITY FEE



HOMESTYLE  
CATERERS

ADD ONS

CARVING STATION

1 FOR \$7.00 PER PERSON  
SLICED STEAK  
PRIME RIB  
ROASTED TURKEY  
GLAZED VIRGINIA HAM  
STUFFED LOIN OF PORK  
LEG OF LAMB

BAR OPTIONS

BEER AND WINE  
\$15.00 PER PERSON  
OPEN BAR  
\$20.00 PER PERSON

PASSED APPETIZERS

\$5.00 MORE PER PERSON  
CHOOSE 4

COCKTAIL FRANKS  
SESAME CHICKEN  
MINI GRILLED CHEESE  
SPRING ROLLS  
CRABCAKES  
BEEF TENDERLOIN CRUSTINI  
MAC AND CHEESE BITES  
SESAME BEEF  
STUFFED FILO  
SOUP SHOTS  
MINI POTATO SKINS  
MINI RUEBEN  
SMOKED SALMON WITH  
CREAM CHEESE

(CONTINUED)  
BBQ SALMON CRUSTINI  
MOZZARELLA STICKS  
STUFFED MUSHROOMS  
IRISH COCKTAIL SAUSAGES  
BACON SCALLOPS

ADDITIONAL  
\$4.00 MORE PER PERSON

BABY LAMB CHOPS  
GRILLED SHRIMP  
SHRIMP COCKTAIL

COCKTAIL PARTY MENU

INCLUDES:

TUSCAN TABLE

CHEESE AND CRUDITÉ PLATTER, FRESH MOZZARELLA AND TOMATO PLATTER, ANTIPASTO

CHOICE OF 3 STATIONS:

PASTA STATION  
3 PASTAS, 3 SAUCES

CARVING STATION  
CHOICE OF 2

GRILLED CHEESE STATION  
TACO BAR  
LOADED POTATO BAR  
STIR FRY STATION  
CHOPPED SALAD BAR

PASSED APPETIZERS  
\$5.00 MORE PER PERSON

BEER AND WINE  
\$15.00 PER PERSON

OPEN BAR  
\$20.00 PER PERSON

COCKTAIL PARTY  
~ \$39.95 PER PERSON ~  
PLUS TAX AND  
18% FACILITY FEE