

GOURMET BUFFET MENU



7440 South Avenue
Boardman, Ohio 44512
Phone (330) 758-5721

Gourmet Buffet Menu

MAIN ENTREES

BEEF

1. FILET MIGNON (Carved)
2. PRIME RIB (Carved)
3. LEG OF LAMB (Carved)
4. CENTER CUT SIRLOIN OF BEEF (Carved)
5. ROAST BEEF WITH GRAVY
6. STUFFED CABBAGE
(SAUTEED MUSHROOMS - \$1.25)

PASTAS

7. RIGATONI (Bite Size) & MEATBALLS
8. CAVATELLI & MEATBALLS
9. PENNE & MEATBALLS
10. PENNE or BABY SHELLS
w/MARINARA SAUCE
11. FARFALLE (Bowties) w/SEAFOOD
ROMANO SAUCE
12. TORTELLINI w/MARINARA SAUCE
13. TRI-COLOR TORTELLINI w/ROMANO SAUCE
14. WHITE CLAM SAUCE w/BABY SHELLS
15. PENNE w/VODKA PRINCESS SAUCE
16. PENNE w/ROMANO SAUCE
17. STUFFED SHELLS w/RICOTTA CHEESE
18. EGGPLANT ROLATINE

POULTRY

19. CHICKEN FRANCAISE
20. STUFFED CHICKEN BREAST
21. ROASTED ITALIAN CHICKEN (bone-in)
22. ROASTED TURKEY BREAST w/STUFFING
23. SWISS CHICKEN
24. FRIED CHICKEN (bone-in)
25. CHICKEN PICCATA w/MUSHROOMS
26. MONTEREY CHICKEN
27. CHICKEN PARMIGIANA
28. CHICKEN MARSALA
29. ROASTED RED PEPPER CHICKEN

PORK

30. ROASTED PORKLOIN (Carved)
31. BONELESS B.B.Q. PORK RIBS
32. BAKED GLAZED HAM (Carved)
33. BAKED GLAZED HAM (Ginger accented
served with pineapple sauce)
34. ITALIAN SAUSAGE - HOMEMADE
(Served with sauteed peppers and onions)
35. ROASTED PORKLOIN
(Served with Apricot Sauce)

Featuring:
Create Your Own Buffet

Minimum of 50 People
Select 3 or More Entrees.

Buffet Luncheons
SELECT 2 OR MORE ENTREES

• Saturday Events -
Between 50-200 people add \$2.00 per person.
Between 200-300 people add \$1.50 per person.

SEAFOOD

36. BAKED SCROD
(With a lightly seasoned crumb topping)
37. BAKED WHITEFISH
38. BAKED HADDOCK ALMONDINE
39. ORANGE ROUGHY ALMONDINE
40. FISH FRANCAISE
41. WHITEFISH CASINO
42. WHITEFISH BRUSCHETTA
43. GRILLED SALMON w/GINGER GLAZE

ACCOMPANIMENTS

LUNCHEONS & DINNERS (Select One of Each)

POTATOES

1. ROASTED YUKON GOLDS
2. OVEN ROASTED POTATOES
3. ROASTED SWEET POTATOES
4. WHIPPED POTATOES w/GRAVY
5. PARSLEY BUTTERED REDSKINS
6. SCALLOPED WITH HAM
7. RICE PILAF

VEGETABLES

1. FRESH GREEN BEANS ALMONDINE
2. CORN O'BRIEN
3. BROCCOLI IN LEMON BUTTER
4. PEAS WITH PEARL ONIONS
5. WHOLE BABY CARROTS (Honey Glazed)
6. CAULIFLOWER & BROCCOLI (With Cheese Sauce)
7. FRESH GREEN & YELLOW BEANS with BABY CARROTS
8. ITALIAN GREENS & HOT Peppers (Chosen as your selection, add \$1.75)

SALADS

1. TOSSED GARDEN
2. CAESAR SALAD
3. PASTA SALAD

• DINNER SALAD SERVED BEFORE BUFFET
ADD - \$1.50 per person

* Buffets include homemade rolls & butter, coffee & tea.

* ADD PASTA with HOMEMADE SAUCE
TO ANY BUFFET

Service Charge (20% Buffet / Additional 4% for Sit-Down) & Current Sales Tax Are Added to Total Invoice.
All Prices are Subject to Change, Due to Fluctuating Food Costs.