

Buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea.
Buffets served for a minimum of 30 people. Prices are per person.

Classic Buffet **\$28.00**

Includes one (1) salad, two (2) starches, one (1) vegetable, and two (2) entrees.

Elegant Buffet **\$32.00**

Includes one (1) salad, two (2) starches, two (2) vegetables, and two (2) entrees from the Elegant or Classic Buffet

Ultimate Buffet **\$40.00**

Includes Hors D'oeuvre trays. Upon arrival, your guests will be greeted with Fresh Fruit Platter, Assorted Domestic Cheese Tray with Crackers and Vegetable Crudite with dip served until dinner. Includes one (1) served salad*, one (1) choice of salad on buffet, two (2) starches, two (2) vegetables, and two (2) entrees from the Ultimate, Elegant and Classic Buffets. Also includes dessert of assorted mini pastry trays served to each table.

Entrée Selections (Additional entrees for any Buffet @ \$4.75 per person)

Classic Buffet

Savory Swiss Steak
Yankee Pot Roast
Herb Roasted Chicken
Crispy Baked Chicken
Baked Scrod w/ beurre blanc
Chef Carved Roasted Turkey
Breast with gravy
Chef Carved Top Round of Beef au jus
Chef Carved Marinated Pork Loin w/apple cider reduction or with gravy

Elegant Buffet

Chicken Parmesan
Chicken Piccata
Grilled Pork Chops w/apple cider reduction
Lightly Blackened Salmon
Baked Salmon w/ beurre blanc
Chef Carved Prime Rib of Beef au jus w/horseradish cream

Ultimate Buffet

Chicken Marsala
Galaxy Chicken Bleu
Pork Tenderloin w/apple cider reduction
Sea Bass w/ beurre blanc
Chef Carved Oven Roasted Beef Tenderloin w/ green peppercorn demi-glace

Chef Recommended Accompaniments (Additional salads, starches or vegetables @ \$2.50 per person)

Salads

Galaxy Potato Salad
Fresh Fruit
Greek Penne Pasta
Italian Pasta Salad
Cole Slaw
Broccoli Bacon Cheddar
***Served Salads**
Chef's BLT Salad
Tossed Garden Salad
Iceberg Wedge
Traditional Caesar

Starches

Loaded Galaxy Cheese Potatoes
(add \$1.50 per person)
Scalloped Potatoes
Mashed Potatoes
Smashed Redskin Potatoes
Buttered Noodles
Roasted Rosemary Redskin Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Cavatappi or Penne Rigate with Marinara or Alfredo Sauce

Vegetables

Steamed Green Beans
Green Beans Amandine
Steamed Broccoli
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Buttered Corn O'Brien
Haricot Vert with Red peppers
(add \$1.00 per person)
Fresh Asparagus
(add \$1.75 per person)

Tri-colored Cheese Tortellini (add \$1.50 per person)