

Catering Menu

BREAKFAST BUFFET OPTIONS

CONTINENTAL BREAKFAST BUFFET

Sliced Fresh Seasonal Fruit Display
Assorted Danish and Muffins
Bagels with Butter, Fruit Preserves and Cream Cheese
Assorted Fruit Juices
Coffee, Tea and Decaffeinated Coffee

\$8.99 per person

STANDARD BUFFET

Scrambled Eggs
Bacon, Sausage or Ham
Home Fried Potatoes
Assorted Fresh Fruit
Fresh Baked Muffins with Butter and Fruit Preserves
Assorted Fruit Juices
Coffee, Tea and Decaffeinated Coffee
\$10.99 per person

MAC'S BUFFET

Eggs Benedict with Hollandaise Sauce
French Toast with Syrup
Bacon, Sausage or Ham
Home Fried Potatoes
Assorted Fresh Fruit
Fresh Baked Muffins with Butter and Fruit Preserves
Assorted Fruit Juices
Coffee, Tea and Decaffeinated Coffee
\$14.99 per person

LUNCHEON BUFFET OPTIONS

HOT LUNCH BUFFET

Main Entrée:

Sliced Top Round of Beef
Baked, BBQ or Fried Chicken
Baked Ziti with Homemade Meat Sauce
Honey Roasted Ham
Roasted Turkey with Gravy
Chicken Parmesan
Chicken French
Roasted Pork Loin with Gravy

Served with:

Potato Salad or Mashed Potatoes
Vegetable Side
Fresh Tossed Garden Salad with Dressings
Fruit Salad
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Choice of One Main Entrée with Sides: \$12.99 per person

Choice of Two Main Entrées with Sides: \$15.99 per person

Minimum of 20 people. Please allow 5 days' notice before your event, if possible.

DELI BUFFET

Turkey
Roast Beef
Ham
Tuna Salad
Assorted Cheeses
Lettuce, Tomato and Onion
Assorted Bread and Rolls
Condiments
Cookies or Brownies
Coffee, Tea and Decaffeinated Coffee

Minimum of 20 people. Please allow 24 hours' notice before your event, if possible.

\$12.99 per person

HORS D'OEUVRES

HOT

Egg Rolls with Sweet and Sour Sauce
Chicken Skewers with Lemon Dill Butter Sauce
Sausage Stuffed Mushroom Caps
Seafood Stuffed Mushroom Caps
Swedish Meatballs
Italian Sausage, Peppers and Onions
Meatballs with Tomato Sauce
Assorted Mini Quiche
Fried Ravioli

COLD

Assorted Cheese and Crackers
Finger Sandwiches
Shrimp Cocktail
Chipped Beef Dill Dip with Pumpernickel
Assorted Canapes

Choice of any 3 items with Buffet: \$6.75 per person Choice of any 4 items with Buffet: \$9.75 per person

Choice of any 3 items without Buffet: \$14.75 per person Choice of any 4 items without Buffet: \$17.75 per person

TRAYS

Jumbo Shrimp Cocktail

50 shrimp with spicy cocktail sauce \$100.00 100 shrimp with spicy cocktail sauce \$199.00

Assorted Cheese and Crackers

25 people \$65.00 50 people \$110.00 100 people \$190.00

Fresh Vegetables and Dip 25 people \$65.00 50 people \$110.00 100 people \$190.00

DINNER BUFFET OPTIONS

BUFFET ONE

Choice of two meats:

Sliced Roast Beef Baked, BBQ or Fried Chicken Honey Roasted Ham Roasted Turkey with Gravy Roasted Pork Loin with Gravy

Choice of two sides:

Potatoes – Oven Roasted, Salt, Scalloped or Mashed Rice Pilaf Buttered Green Beans Orange Glazed Carrots Zucchini Medley

Served with:
Fresh Tossed Garden Salad with Dressings
Shells and Meat Sauce or Baked Ziti
Rolls and Butter
Dessert
\$17.99 per person

BUFFET TWO

Choice of three meats:

Sliced Roast Beef
Baked, BBQ or Fried Chicken
Honey Roasted Ham
Roasted Turkey with Gravy
Roasted Pork Loin with Gravy

Choice of two sides:

Potatoes – Oven Roasted, Salt, Scalloped or Mashed Rice Pilaf Buttered Green Beans Orange Glazed Carrots Zucchini Medley

Served with:
Fresh Tossed Garden Salad with Dressings
Shells and Meat Sauce or Baked Ziti
Rolls and Butter
Dessert

\$22.99 per person

BUFFET THREE

Chicken Parmesan
Italian Sausage, Peppers and Onions
Tomato Sauce with Meatballs
Cheese Ravioli in Tomato Sauce
Penne with Alfredo Sauce

Choice of two sides:

Potatoes – Oven Roasted, Salt, Scalloped or Mashed Buttered Green Beans Orange Glazed Carrots Zucchini Medley

Served with: Fresh Tossed Garden Salad with Dressings Rolls and Butter Dessert

\$25.99 per person

BUFFET FOUR

Choice of four meats:

Sliced Roast Beef
Chicken Cordon Bleu
Honey Roasted Ham
Roasted Turkey with Gravy
Roasted Pork Loin
Broiled, Battered or Breaded Haddock

Choice of two sides:

Potatoes – Oven Roasted, Salt, Scalloped or Mashed Rice Pilaf Buttered Green Beans Orange Glazed Carrots Zucchini Medley

Served with:

Fresh Tossed Garden Salad with Dressings Shells and Meat Sauce or Baked Ziti Rolls and Butter Dessert

\$25.99 per person

DESSERT CHOICES

Carrot Cake, Chocolate Cake, Cookies, Brownies

BUFFET SUBSTITUTIONS

Substitute the following for a main entree at the additional charge listed:

Chicken Cordon Bleu	\$3.50 per person
Fried or Broiled Haddock	\$3.50 per person
Prime Rib	\$6.00 per person
Fried or Peel-n-eat Shrimp	\$5.00 per person
Broiled Scallops	\$6.00 per person
Carved Tenderloin	\$8.95 per person

Minimum of 30 people for Dinner Buffets. Please allow 5 days' notice before your event, if possible. Please add 18% gratuity to off-site catering and 8% Sales tax to all items.