

# BANQUET DINNER MENU

## DINNER BUFFET

### MENU ONE

#### **SALADS**

(Choose Two)

##### **Mixed Green Salad**

With Garden Vegetables & Assorted Dressing

##### **Caesar Salad**

With Garlic Croutons

##### **Pasta Salad**

With Creamy Basil Dressing

##### **Red Potato Salad**

With Creamy Dill Horseradish Dressing

##### **Freshly Cut Tropical Fruit Salad**

#### **ENTREES**

(Choose Two)

##### **Roasted Lemon Garlic Chicken**

##### **Baked Sugar Cured Ham**

With Pineapple Orange Glaze

##### **Roast Breast of Carolina Turkey**

with Home-style Pan Gravy

##### **Boneless Pork Loin Rubbed with Southwestern Spices**

#### **STARCH/VEGETABLE**

(Choose Two)

##### **Roasted Red Potatoes**

With Garlic and Rosemary

##### **Roast Garlic Mashed Potatoes**

##### **White & Sweet Potatoes Lyonnaise**

##### **White & Wild Rice Pilaf**

##### **Mixed Julienne Vegetables**

Sautéed with Butter & Herbs

##### **Baby Carrots With Dill and Chives**

##### **Sautéed Green Beans**

##### **Broccoli & Cauliflower Florets**

With Garlic Parsley Crumbs

#### **PASTA**

(Choose One Sauce)

##### **Creamy Tomato Vodka, Marinara, OR Alfredo**

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Served with Freshly Grated Parmesan Cheese

#### **INCLUDES:**

**Freshly Baked Pascale's Bakehouse Breads & Rolls**, Served with Butter

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**Freshly Brewed Regular and Decaffeinated Coffee & Tea**

*\$18.95 per person\*\**

**Additional Starch,  
Vegetable or Pasta:  
\$2.00 per person**

#### **ADDITIONAL SELECTIONS**

These Additional Selections are Carved to Order by Chef

Roast Top Round of  
Beef Au Jus  
*\$3.50 per person*

Roast Boneless Leg of Lamb  
Marinated in Garlic and Herbs  
With Tarragon Marsala Sauce  
*\$4.50 per person*

Prime Rib  
Served with Madeira Sauce  
*\$5.00 per person*

Roast Tenderloin of Angus  
Beef with a Wild  
Mushroom Demi-Glace  
*\$6.95 per person*

**\*\*Buffets Under 50 People Are An Additional \$2.00 Per Person**

Prices Do Not Include A 19% Service Charge And 8% NYS Sales Tax.  
All Prices Are Subject To Change.

## **MENU TWO**

### **SALADS**

(Choose Two)

#### **Mixed Green Salad**

With Garden Vegetables & Assorted Dressings

#### **Caesar Salad with Garlic Croutons**

#### **Red New Potato Salad**

With Creamy Dill Dressing

#### **Tomato, Cucumber & Red Onion Salad**

With Italian Herb Dressing

#### **Freshly Cut Tropical Fruit Salad**

(Choose One)

(Choose One)

#### **Meatballs with Marinara**

#### **Roasted Lemon Garlic Chicken**

#### **Italian Sausage**

With Onions & Peppers

#### **Chicken Parmesan**

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#### **Grilled Italian Vegetables**

With Balsamic Vinaigrette

#### **Baked Ziti with Ricotta & Mozzarella**

#### **Roasted Red Potatoes**

With Garlic & Rosemary

#### **Freshly Baked Pascale Bakehouse Breads & Rolls**

Served with Butter

#### **Freshly Brewed Regular & Decaffeinated Coffee**

*\$18.95 per person*

### **ADDITIONAL SELECTIONS**

These Additional Selections are Carved to Order by Chef

Roast Top Round of  
Beef Au Jus

*\$3.50 per person*

Roast Boneless Leg of Lamb  
Marinated in Garlic and Herbs  
With Tarragon Marsala Sauce

*\$4.50 per person*

Prime Rib  
Served with Madeira Sauce

*\$5.00 per person*

Roast Tenderloin of Angus  
Beef with a Wild  
Mushroom Demi-Glace

*\$6.95 per person*

**\*\*Buffets under 50 people are an additional \$2.00 per person**

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# MENU THREE

## **SALADS**

(Choose Three)

**Red New Potato Salad**  
With Creamy Dill Dressing

**Lentil Salad with Multi-Colored Sweet Peppers,**  
Scallions and Balsamic Vinaigrette

**Mixed Salad of Romaine, Radicchio and Endive**  
With Raspberry Vinaigrette and Crumbled Blue Cheese

**Grilled Italian Vegetables Drizzled**  
In Balsamic Vinaigrette

**Crisp Oriental Vegetable Salad**  
With a Soy Ginger Dressing

**Caesar Salad with Garlic Croutons**

## **ENTREES**

(Choose Two)

**Roast Breast of Carolina Turkey**  
With Home-style Pan Gravy

**Baked Sugar Cured Ham**  
With Pineapple Orange Glaze

**Boneless Breast of Chicken**  
Stuffed with Spinach & Mushrooms,  
& Champagne Cheese Sauce

**Boneless Breast of Chicken**  
Braised with Plum Tomatoes, Garlic,  
Roasted Peppers, Olive Oil & Fresh Basil

**Korean Marinated Flank Steak**  
With Soy & Bourbon

**Roast Angus of Beef Top Round Au Jus**

**Boneless Pork Loin Rubbed with Southwestern Spices**

**Roast Fillet of Salmon with a Teriyaki Glaze**

**Filet of Sole Baked in a Delicate Mornay Sauce**

## INCLUDES:

**Freshly Cut Tropical Fruit Salad**

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**Freshly Baked Pascale's Bakehouse Breads & Rolls**, Served with Butter

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**Freshly Brewed Regular & Decaffeinated Coffee & Tea**

*\$24.95 per person\*\**

## ADDITIONAL SELECTIONS

These Additional Selections are Carved to Order by Chef

Roast Top Round of  
Beef Au Jus  
*\$3.50 per person*

Roast Boneless Leg of Lamb  
Marinated in Garlic and Herbs  
With Tarragon Marsala Sauce  
*\$4.50 per person*

Prime Rib  
Served with Madeira Sauce  
*\$5.00 per person*

Roast Tenderloin of Angus Beef  
With a Wild Mushroom Demi-Glace  
*\$6.95 per person*

**\*\*Buffets under 50 people are an additional \$2.00 per person**

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## **PASTA**

(Choose One)

**Fusilli Primavera**  
Prepared with Cream or Broth

**Tortellini Pasta**  
With a Spicy Plum Tomato Sauce

**Tortellini Pasta**  
With Alfredo Sauce

**Penne Bolognese**  
Beef, Veal & Pork Ragu, Slowly Simmered with Roma  
Tomatoes & Fresh Herbs

**Vegetarian Lasagna**  
Wood Grilled Italian Vegetables,  
Four Cheeses, Herbs and Tomato Sauce

**Penne Pasta**  
With Creamy Tomato Vodka Sauce

**Vegetable**  
(Choose Two)

**Mixed Julienne Vegetables**  
Sautéed with Butter & Herbs

**Baby Carrots with Fresh Dill & Chives**

**Broccoli and Cauliflower Florets**  
With Garlic Parsley Crumbs

**Basmati Rice Pilaf**

**Sautéed Green Beans**

**Acorn Squash**

**Roast Garlic Mashed Potatoes**

**White & Sweet Potatoes Mashed**

**Roasted Red Potatoes**  
With Garlic and Rosemary

**Three Cheese Potatoes Au Gratin**

**Additional Starch,  
Vegetable or Pasta:  
\$2.00 per person**

## **MENU FOUR**

### **Bartlett Salad**

Baby Lettuces with Poached Pear, Stilton and Candied Pecans  
Tossed with Champagne Vinaigrette  
*(Served First)*

### **Platters of Sliced Melons and Berries**

**Sliced Tomatoes and Fresh Mozzarella  
Drizzled with Basil Vinaigrette**

**Grilled Italian Vegetables**  
Drizzled with Balsamic Vinaigrette

### **Three Cheese Potatoes Au Gratin**

**Pasta Tossed with Creamy Vodka Sauce**  
Served with Grated Parmesan Cheese

**Grilled Salmon**  
With Dill Radish Butter Sauce

**Chicken Saltimbocca**  
Sautéed Boneless Breast Topped with Sage, Prosciutto and Provolone;  
Served with a Mushroom Marsala Sauce

**Roast Tenderloin of Beef**  
With Madeira Sauce

**Freshly Baked Pascale Bakehouse Breads & Rolls**  
**Served with Butter**

**Freshly Brewed Regular & Decaffeinated Coffee & Tea**

**Additional Starch,  
Vegetable or Pasta:  
\$2.00 per person**

*\$29.95 per person\*\**

### **ADDITIONAL SELECTIONS**

These Additional Selections are Carved to Order by Chef

Roast Top Round of  
Beef Au Jus  
*\$3.50 per person*

Roast Boneless Leg of Lamb  
Marinated in Garlic and Herbs  
With Tarragon Marsala Sauce  
*\$4.50 per person*

Prime Rib  
Served with Madeira Sauce  
*\$5.00 per person*

Roast Tenderloin of Angus  
Beef with a Wild  
Mushroom Demi-Glace  
*\$6.95 per person*

**\*\*Buffets under 50 people are an additional \$2.00 per person**

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## **DESSERTS**

(Choose One)

### **Freshly Baked Cookies to Include:**

Oatmeal Raisin, Peanut Butter and Chocolate Chip

*\$2.00 per person*

### **Assortment of Ice Creams & Toppings**

### **International Assortment of Cookies to Include:**

Chewy Ginger Cookies, Biscotti,  
Coconut Macaroons and Raspberry Linzer Bars

*\$2.50 per person*

### **Fresh Fruit Puff Pastry Tart**

### **Lemon Tart with Fresh Berries**

### **Traditional NY Style Cheesecake**

Served with Raspberry Puree

### **Carrot Cake with Cream Cheese Frosting**

### **Chocolate Mousse Gateau**

Served with Raspberry Puree

*\$3.50 per person*

### **Sampler of Miniature Desserts**

*\$4.00 per person*

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