

Silver Candelabra Buffet

(Four Hour Event)

ONE HALF HOUR OF WHITE GLOVED BUTLER SERVICE HORS D' OEUVRES

Skewered Cajun Beef – Italian Pizzelas – Jack Daniels Glazed Beef Bites – Franks in Puff Pastry – Tuscan Sausage Stuffed Mushrooms – Oriental Sesame Spring Rolls w/ Dressing – Spinach, Cheese & Potato Puffs

Custom & Elegant Buffet

Soup Du Jour Served Table Side

Salad (Select One)

*Spinach, Caramelized Apple, Craisins, Roquefort Cheese Yogurt Citrus Vinaigrette
Tossed Salad with Champagne Vinaigrette
Caesar Salad*

Chilled Platters (Both Included)

*Grilled Vegetables Drizzled with Balsamic Vinaigrette
Display of Seasonal Fresh Fruits & Berries*

Chef Carving Station (Choice of Two):

*Smoked Ham on Bone with Honey Apple Glaze
Oven Roasted Turkey Breast with Homemade Cranberry Glaze & Stuffing
Briased Pork Loin in Balsamic Reduction Sauce
Additional Item \$3*

Main Entrée Selection

(Please Select One from each Category)

PASTA

Tri-Color Fussili with Spinach in Parmigana Cream Sauce

Penne Pasta A la Vodka

Pasta Carbonara with Bacon, Mushrooms, Peas & Sweet Peppers in Regiano Cream Sauce

Pasta Putanesca Marinara with Anchovies and Capers

BEEF

Beef Rosemary with Portabella Mushroom, Fire Roasted Peppers and Plum Tomato in Madeira Wine Sauce

Beef Peppercorn in Cracked Peppercorn & Asiago Cream Sauce

Cabernet Sauvignon Braised Beef

*Veal Tips Giambota Sweet Peppers, Spanish Onions, Mushrooms, Parisian Potatoes, Italian Sausage
in wine vinegar and tomato reduction*

(All Served over Saffron Rice Pilaf or Homemade Mashed Potatoes)

CHICKEN

*Chicken Francaise - Chicken Vino Bianco - Chicken Marsala - Chicken Ala Snuffys –
Marinated & Grilled with Fresh Vegetables and Goat Cheese Topped with Diced Plum Tomato in
Port Wine Sauce*

SEAFOOD

Fried Calamari with Fresh Plum Marinara Sauce

*Paella Valenciana featuring Clams, Mussels, Calamari, Bay Scallops, Shrimp, Crabmeat & Chicken Tossed in Saffron
Rice*

Wild Caught Mussels Marinara or Garlic Wine Sauce

CHEF SELECTIONS

Starch & Vegetable of the Day

Artisan Bread Display

DESSERT & COFFEE

Personalized Decorated Sheet Cake or Ice Cream

Premium Blend of Regular & Decaffeinated Coffee & Hot Tea

***The Bar will be Serving Premium Liquors, Beer, Wine & Soft Drinks
for a Total of 4 Hours***

ENHANCEMENTS

International & Domestic Cheese Display \$2

Italian Antipasto Platter \$3

Espresso \$3

International Coffee \$3

Champagne Toast \$2

Vienne Pastry Table \$7

Family Style Pastries & Cookies \$4

Center Piece Rental \$10 ea.

Vendor Meals \$10 Less

Weekdays: \$42.00

Friday: \$45.00

Saturday: \$49.00

Sunday: 42.00

Plus 18% Service Fee & 7% Sales Tax & \$100 Captain Fee

Where Wedding Dreams Come True

250 Park Avenue · Scotch Plains, New Jersey 07076 · 908-322-7726 · Pantagis.com