

# CAPTAIN BILL'S BUFFET MENU

## SLICED ROAST — CARVING —

choose two

\*Roast sliced sirloin  
Herb crusted turkey breast

\*Roast prime rib  
(N/A before 5pm)  
Hickory smoked ham

Roast loin of pork  
Roast leg of lamb

## CHAFING DISH

choose three

- |   |   |
|---|---|
| Sliced roast pork with apple stuffing, sage and madeira wine sauce                    | Horseradish crusted grouper with lemon beurre blanc                             |
| Chicken breast: choice of<br>○ francaise ○ marsala wine<br>○ piccata ○ milanese style | Penne pasta with shrimp in a diced tomato and basil sauce                       |
| Stuffed chicken breast with prosciutto and mozzarella - marsala wine sauce            | Farfalle with chicken, broccoli and sun-dried tomatoes in garlic and olive oil  |
| Stuffed filet of sole with lobster sauce  | Rigatoni alfredo with mushrooms, peas, grilled chicken and parmesan cream sauce |
| Scallops and shrimp thermidor   | Penne alla vodka with prosciutto  |
| Rigatoni pasta with sausage, peppers and broccoli in garlic and olive oil             | Rigatoni bolognese  |
| Salmon medallions with soy ginger sauce   | Manicotti with marinara sauce   |
| Swordfish with artichokes, tomato and lemon butter                                    | Chef's selection of seasonal potato & vegetables included                       |

## COLD PLATTERS & SALADS

choose five

- |  |  |
|--|--|
| Tossed garden greens with gorgonzola cheese and balsamic vinaigrette                   | Cascade of fresh fruit and berries   |
| Crisp salad of romaine leaves, shaved romano, garlic croutons and caesar dressing      | Antipasto platter (capicola, salami, provolone, olives and marinated vegetables) |
| House chopped salad with gorgonzola cheese and red wine vinaigrette dressing           | Greek salad with feta cheese   |
| Spinach salad with strawberries, candied walnuts and raspberry vinaigrette             | Platter of fresh mozzarella, sliced beefsteak tomatoes and portobello mushrooms  |
| Imported penne pasta with smoked chicken, sun-dried tomatoes, olives and romano cheese | Orzo pasta salad with asparagus and shrimp                                       |
| Grilled vegetable platter with feta cheese and raspberry dressing                      | Oriental noodle salad with chicken   |
|  | Farfalle pasta with bay shrimp, broccoli, prosciutto and parmesan cheese         |
|  | Orecchiette pasta salad with spinach and feta cheese                             |

## DESSERT

choose one

Occasion cake  
Ice cream sundae

Fresh fruit with sorbet  
Brownie ala mode

Warm apple crisp with whipped cream

## MENU

Price Per Person: \$45.00 + 20% administration charge + tax (4 hours)

### BEVERAGE PACKAGES

- menu includes soft drinks, coffee/tea  
Beer & Wine: \$20.00/person + 20%  
administration charge + tax (4 hours)  
Open Top Shelf Bar: \$25.00/person + 20%  
administration charge + tax (4 hours)

### ADDITIONS

- Passed Hors D'oeuvres: \$8.00/person + 20%  
administration charge + tax (1st hour)  
Overtime: \$12.00/person based on original  
count per hour/\$6 per half hour

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services: instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a). A Maitre'D gratuity of \$2.00/person is suggested based on your satisfaction.

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.