

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
○ francaise ○ marsala wine
○ 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

Antipasto platter
(capicola, salami, provolone,
olives and marinated
vegetables)

Crisp salad of romaine leaves,
shaved romano, garlic
croutons
and caesar dressing

Greek salad with feta cheese

House chopped salad with
gorgonzola cheese and
red wine vinaigrette dressing

Platter of fresh mozzarella,
sliced beefsteak tomatoes
and portobello mushrooms

Spinach salad with
strawberries, candied walnuts
and raspberry vinaigrette

Orzo pasta salad with
asparagus and shrimp

Oriental noodle salad
with chicken

Imported penne pasta with
smoked chicken, sun-dried
tomatoes, olives and romano
cheese

Farfalle pasta with bay
shrimp, broccoli, prosciutto
and
parmesan cheese

Grilled vegetable platter with
feta cheese and raspberry
dressing

Orecchiette pasta salad
with spinach and
feta cheese

Cascade of fresh fruit
and berries

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: \$50.00 + 22% administration charge + tax (4 hours)

BEVERAGE PACKAGES

menu includes soft drinks, coffee/tea

Beer & Wine: \$20.00/person + 22% administration
charge + tax (4 hours)

Open Top Shelf Bar: \$26.00/person + 22%
administration charge + tax (4 hours)

ADDITIONS

Passed Hors D'oeuvres: \$10.00/person + 22%
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.

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