

## Signature BUFFET MENU



### ~ BUFFET SERVICE ~

(Open for 1 Hour)

**Appetizer:** Choice of Fresh Seasonal Fruit, Salad or Soup (see page 29)

**Entrees:** **Choose ONE from each Column**

(A) CHICKEN	(B) SEAFOOD*	(C) MEAT	(D) VEGETARIAN
Breast of Hen	<b>Crab Cakes</b>	Meatballs	Baked Ziti
Fried Chicken	Jambalaya	Pepper Steak	Penne Primavera
Turkey Breast	Atlantic Cod	Pork BBQ Ribs	Lasagna
Chicken Picatta	Fried Catfish	Brisket a La Esther	Cheese Ravioli in Marinara Sauce
Chicken Marsala	Flounder	Roast Sirloin of Beef	Pasta with Garden Vegetable Ala Fromage
Chicken Supreme	Mahi Mahi	Italian Sausage with Peppers & Onions	Italian Macaroni & Cheese
Santé Fe Chicken	Herb Salmon	Filet Goulash Stroganoff	Cannelloni Pasta & Eggplant
Chicken Parmesan	Seafood Creole	Roast Pork Loin	Chesapeake Vegan Cake
Rosemary Almond Chicken	Shrimp Scampi	Glazed Ham	
Orange Glazed Chili Chicken	Seafood Newburg		

\*(You may substitute a 2<sup>nd</sup> Seafood item for an additional cost of \$1.00 per person)

All our crab cakes are made with 100% jumbo lump crabmeat or better.  
For 100% colossal lump add \$1.50pp. / For 6 oz. 100% colossal lump crab meat add \$4.00pp

**Chef Carvings:** **Choice of Two (2)** **Additional \$3.00**

Pork Loin – Baked Ham – Turkey Breast – Top Sirloin of Beef  
Peppered Turkey Breast – London Broil – Corned Beef – Leg of Lamb  
(Prime Rib or Tenderloin can be substituted in lieu of both Items)

#### Upgraded Chef Carvings

Prime Rib \$4.25 pp - Beef Tenderloin \$4.25 pp - Lamb Chops \$7.00 pp

#### **Vegetables & Starches:**

#### **Choice of Two**

Broccoli	Cauliflower	Rissole Potatoes	Wild Rice
Asparagus	Brussel Sprouts	Candied Sweet Yams	Pilaf Rice
Green Beans	Vegetable Medley	Red Roasted Potatoes	Jollof Rice
Glazed Carrots	Peas & Pearl Onions	Garlic Mashed Potatoes	Basmati Rice

#### **4 Cold Salads:**

Cucumber Salad – Tomato & Mozzarella – Chicken Pasta with Artichokes – Chef's Choice **\$1.00pp**

#### **Beverage Service:**

Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea

#### **Desserts:**

##### Private Events (Occasion Cake)

Wedding Cake / Bar/Bat Mitzvah

Quinceañera \$\_\_\_\_\_

Served with a scoop of Vanilla Ice Cream & Jubilee Sauce

If you wish to add a served dessert with the **Occasion Cake** add \$1.00pp

##### Commercial Events

Choose from a large selection

See Page 30

**Signature BUFFET MENU**



**~ OPTIONAL UPGRADES ~**

*(At a Slight Additional Cost)*

**Buy any Optional Upgrade receive One Free Option from Column B**  
**Buy any Optional Upgrade + 2 Options from Column A - and receive 2 Free Options from Column B**

<p align="center"><u><b>Entrées</b></u></p> <p>Crab Imperial      \$ 2.00</p> <p>Chilean Sea Bass    \$ 5.00</p> <p>Stuffed Shrimp      \$ 3.00</p> <p><i>(Replaces Seafood Item)</i></p>	<p align="center"><u><b>Seafood Sauté Stations</b></u></p> <p>Jumbo Lobster      \$ 7.00</p> <p>Jumbo Crab Lumps    \$ 7.00</p> <p>Soft Shell Crabs     \$ 3.00</p> <p>Lobster &amp; Crab Lumps \$13.00</p> <p>All Three Items      \$15.00</p>
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You may substitute a Station for the Chef Carving OR  
 You may add an additional Station for \$3.00 per person

**PASTA STATIONS**

*Choose (2) Two*

Linguini with Clam Sauce - Tortellini with Pesto  
 Fettuccini with Alfredo Sauce - Penne with Marinara

**STIR FRY STATION**

*A combination of fresh vegetables, shrimp and chicken blended with Asian sauces and seasonings with rice*

**Decorator Package:** 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the ballroom \$\_\_\_\_\_

**Uplights:** Strategically placed color lights to enhance the ambience of the room: 12 lights \$350.00 | 16 lights \$475.00

**~ OPTIONS AVAILABLE ~**

**Buy any 2 Options from Column A and receive a Free Option from Column B**

COLUMN A		COLUMN B	
* Coffee Bar	\$2.25	Champagne Bar or Toast	\$1.75
Ice Cream Sundae Bar	\$2.25	Napkin Change	\$1.75
Fresh Fruit Trays	\$2.50	Gourmet Bread Service	\$1.75
Cheese Displays	\$2.50	Bottled Water	\$1.75
Vegetables and Dip	\$2.50	Long Round 120" Tablecloths	\$1.75
Martin's Famous Dessert Table	\$2.50	Tier I Wine on Guest Tables	\$2.25
Chocolate Fountain	\$2.50	Ice Cream Pub Bar	\$2.25
Extra Staff (1 waitstaff per 2 tables)	\$3.00	Rolling Cordial Cart	\$2.25
Deluxe Liquor (4 hours)	\$3.00	Grilled Vegetable Display	\$2.50
Sundae Bar with Dessert Table	\$3.50	Candy Table	\$2.50
Continental Hors D'Oeuvres	\$3.50	Candle Table	\$2.50
Platinum Liquor (4 hours)	\$4.50	Fresh Fruit Display	\$3.00
♦ <b>Add'l 1 Hour:</b> .....including Soda	\$3.50	Upgraded Linen	\$2.25
With Beer & Wine.....add	\$.50	Special Selections	
With Full Bar.....add	\$1.50	See Your Event Planner	

\*Available only at West / Crosswinds / Valley Mansion      ♦ If Available

Ice Carvings : Starting at \$375.00 (per piece)

*All prices are subject to 23% Service Charge and 6% Sales Tax / 9% Liquor Tax*

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