

Dinner Buffet Menu

All Served with Freshly Brewed Coffee, Hot Tea, Iced Tea, and Lemonade.

PREMIER BUFFET

Choice of (1) Salad

Choice of (2) Premier Entree Items

Choice of (2) Starch

Choice of (1) Vegetable

Rustic Rolls and Butter

Chef's Choice Assorted Desserts

\$37.95

ELITE BUFFET

Choice of (1) Salad

Choice of (3) Premier or Elite Entree Items

Choice of (2) Starch

Choice of (1) Vegetable

Rustic Rolls and Butter

Chef's Choice Assorted Desserts

\$42.95

LITTLE ITALY BUFFET

Choice of (1) Salad

Choice of (1) Chicken Parmesan, Marsala, OR Piccata

Penne with **Choice of (1) Marinara, Alfredo, OR Rosa Cream**

Choice of (1) Sausage-Stuffed Banana Peppers OR Eggplant Parmesan

Choice of (1) Vegetable

Rustic Rolls and Butter

Chef's Choice Assorted Desserts

\$38.95

**ALL PRICES ARE SUBJECT TO A CUSTOMARY 20% SERVICE CHARGE AND 7% TAX
SUBSTITUTIONS ARE AVAILABLE UPON REQUEST WITH ADDITIONAL PRICE CHANGES.**

WEEKDAY MINIMUM 35 GUESTS, WEEKEND MINIMUM 50 GUESTS.

PRICES ARE SUBJECT TO CHANGE. THERE MAY BE ADDITIONAL CHARGES IF BELOW MINIMUM.

SALAD

Edgewood Field Salad

*Mixed Greens, Tomatoes, Cucumbers, & Carrots
with Ranch and Balsamic Dressing*

Greek Salad

*Romaine & Spring Mix, Assorted Peppers, Red Onion,
Tomato, Cucumber, Feta, Crouton, Rosemary Oregano
Red Wine Vinaigrette*

Italian Salad

*Mixed Greens, Kalamata Olives, Red Onion, Cucumber,
Tomato, Pepperoncini Peppers, Shaved Parmesan,
Croutons, Italian Dressing*

PREMIER ENTREE SELECTIONS

Chicken Piccata OR Chicken Marsala

*Boneless Chicken Breast in a Lemon and White Wine Sauce with Capers OR a Marsala Wine
Sauce with Mushrooms*

English Style Cod Loin

Cod Loin with Butter & Breadcrumbs & Finished with a Lemon Butter

Roasted Pork Loin

Slow Roasted Center Cut Loin, Sliced and finished with a Pork Jus Lie

ELITE ENTREE SELECTIONS

Sirloin Steak

with Bearnaise Sauce

Sliced Beef Tenderloin

with Roasted Garlic and Shallot Hollandaise

Braised Beef Short Rib

with Red Wine Sauce

Stuffed Chicken Breast

*Creamy Spinach, Mushroom, and Gruyere Stuffed Chicken Breast
with Balsamic Glaze*

Honey Orange Glazed Salmon

Seared Salmon with an Orange Thai Chili Tamari Sauce

VEGETARIAN OPTIONS

Italian Cheese Raviolis

with Rosa Cream

Seared Cauliflower

with Smokey Chickpeas, Toasted Pinenuts, Lemon Tahini Sauce, and Red Pepper

Hummus

Eggplant Parmesan

Pan-Fried Breaded Eggplant plank topped with Marinara & Baked with Mozzarella &

Parmesan Cheese

STARCH

Herb Roasted Redskin Potatoes

Boursin Chive Whipped Potatoes

Goat Cheese and Rosemary Whipped Potatoes

Penne with Marinara, Alfredo, or Rosa Cream

Parmesan Risotto

Wild Rice Pilaf

VEGETABLES

Haricot Verts with Garlic and Butter

Roasted Asparagus

Roasted Broccoli

Roasted Brussels Sprout

Honey & Thyme Glazed Carrots

Chef's Choice Vegetable Medley

CHILDREN'S MENU OPTIONS - 10 AND UNDER

CHOICE OF ONE

Chicken Tender served with French Fries

OR

Penne with Marinara or Butter

\$9.95

\$14.95 for Kids 10 and Under to Eat from Buffet

DESSERTS

New York Style Creamy Cheesecake

Rich, Creamy Cheesecake with Graham Cracker Crust

Lemon Layer Cake

Three Layers of Moist Shortcake, Whipped Cream Filling & Tangy Lemon Preserve

Triple Chocolate Cake

Moist Chocolate Cake with a Chocolate Filling

Tiramisu

Layered Coffee-Soaked Lady Fingers & French Cream with Cocoa Powder

Fresh Baked Pie

Choice of One (1): Apple, Cherry, Peach-Berry Pie

EDGEWOOD PIE SHOP

Stationed

Choice of Two (2) Fresh Baked Pies served with Vanilla Ice Cream

\$3.95 per person