

Tiffany's Buffet Menu

All buffets are served with salad, fresh rolls, pasta selection, potato and vegetable

\$17.95 for 2 Entrees

\$21.95 for 3 Entrees

Garlic & Herb Baked Chicken - Bone in chicken baked with a garlic and herb crust

Chicken Pesto - Chicken breast w/basil pesto, roma tomato & feta cheese finished with a sun dried tomato cream sauce

Chicken Florentine - Pan seared chicken breast topped with spinach, tomatoes and asiago cheese drizzled with a balsamic glaze

Chicken Marsala - Chicken breast with mushrooms & marsala wine sauce

Stuffed Chicken Breast - Stuffed w/ homemade stuffing and topped with a chicken pan gravy

Chicken Francaise - Fried in an egg batter and topped w/ a lemon supreme sauce

Caribbean Jerk Chicken - Chicken breast baked w/ jerk seasoning topped pineapple salsa or mango chutney

Roasted Turkey Breast - w/ apple cranberry stuffing & turkey gravy

Honey and Maple Glazed Ham - Oven baked country ham glazed w/a honey maple sauce

Roast Beef - sliced top round slow roasted and served w/ pan gravy

(Additional sauces include horseradish cream, Marsala, Dijon cream, and Au Jus)

Carver \$200 extra (not recommended for parties over 200)

Italian Sausage and peppers - slow cooked with peppers and onions

Roasted Pork Loin - Rubbed w/garlic and thyme & topped w/ mango chutney or an apple & caramelized onion compote

Pulled Pork - Slow roasted pork loin in a mandarin orange rum BBQ sauce

Stuffed Pork Loin - Stuffed w/an apple and onion dressing and drizzled w/ a Dijon cream

Pistachio Crusted Cod - Fresh cod baked w a pistachio crumb topping and an amaretto cream sauce

Baked Cod - baked with an old bay bread crumb topping with a lemon dill butter sauce

Pasta selection

Chose 1

Pasta Marinara - Penne pasta tossed in a homemade red sauce

Farfalle Pesto - Bowtie pasta tossed with sun dried tomatoes and a pesto cream sauce

Pasta Vodka - Garlic, onions, and red peppers sautéed in oil and deglazed with vodka mixed with a tarragon tomato cream sauce

Pasta Alfredo - Choice of pasta tossed in a parmesan alfredo sauce

Pasta Primavera - Fresh spring vegetables and penne pasta tossed with asiago cream sauce

*Cavatelli or Tortelline a \$2.00 up charge
Meatballs \$2.00 per person
Split pan red and white sauce add \$2.00 per person*

Potato & Rice Selection

Choose 1

*Au Gratin Potatoes
Garlic and Herb Roasted Reds
Mashed Reds w/ Tarragon and cream cheese
Idaho mashed with sour cream and chives
Rice Pilaf
Long Grain Wild Rice
Coconut Ginger Rice*

Vegetable Selection

Choose 1

*California Blend-Broccoli, Cauliflower, & Carrots
Honey & Ginger Glazed Baby Carrots
Green beans Almandine
Peas with mushrooms and pearl onions
Sautéed kernel corn
Green and Yellow beans*

You may work with our chef for a specialty menu also

Children's Menu

*Chicken Fingers and French fries \$6.00
Cheeseburger and French fries \$6.00
Eating off regular menu 10 and under is half off-2 and under are free*

Fresh seasonal fruit and cheese display \$2.95 per person

Antipasti display \$2.95 per person

***Price does not include a 20% service charge and 6.5% sales tax
Linen and Hall rental \$1.50 per person also will be added***

