

# Tiffany's Buffet Menu

All buffets are served with a salad and tiffany's house dressing, fresh bread and butter

For family style served at tables add \$1 per person

(Second dressing added \$5.00 per table)

1 pasta selection, 1 potato selection and 1 vegetable selection

\$20.95 for 2 Entrees

\$24.95 for 3 Entrees

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

*Chicken Florentine* - 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 mangos

*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 with apples & caramelized onions

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

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

*Almond Crusted Cod* - Fresh cod baked w an almond crumb topping and a hazelnut cream sauce

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

## Pasta selection

Choose 1

*Pasta Marinara* - Penne pasta tossed in a vegetarian red sauce

*Pasta with Red Sauce* - Penne pasta tossed with homemade red sauce

*Pasta Vodka* - Garlic, onions, and red peppers sautéed in oil and deglazed with vodka with a 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 Tortellini 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 Redskins  
Butter and Garlic Parsley Potatoes  
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 \$9.95  
Eating off regular menu 10 and under is half off-2 and under are free*

***Fresh seasonal fruit and cheese display \$4.95 per person***

***Antipasti display \$5.95 per person***

*May order for a specified amount*

***Price does not include a 24% service charge and 6.75% sales tax***

***Linen and Hall rental \$1.50 per person also will be added***

***An additional \$.25 for colored linen.***

*Saturdays in prime season April-October require a 200-person minimum - \$5 per person for under minimum  
Off season and Sunday's through Friday's have a 75-person minimum*