



Gold Buffet \$39.00 Per Person

Salad Selection (Choice of one)

Mixed baby greens with tomatoes and assorted dressings.
Classic Caesar salad with shredded parmesan cheese and croutons

A selection of Artisan dinner rolls and butter.

Choose (1) One Pasta Entree

Cheese Baked Ziti with a marinara sauce
Mac and Cheese (Four Cheese Blend)
Fettuccini Alfredo in a Creamy Parmesan Sauce
Creamy Cajun Chicken Pasta

Choose (2) Two Select Entrees

Chicken Cordon Bleu --Tender Chicken with Black Forest Ham, Swiss and a light Cream Sauce
Chesapeake Chicken –Tender Chicken Breast Sautéed covered with a Lump Crab Cake and Hollandaise Sauce
Char-Grilled Delmonico Steak with Sautéed Onions and Mushrooms
Slow Roasted Prime Rib of Beef Au Jus (carving station) (Up charge)
Fresh Founder Stuffed with our Chef's Lump Crab and Gulf Shrimp combination
Broiled Jumbo Stuffed Shrimp filled with our Chef's Lump Crab Mixture
Seafood Fettuccini Alfredo includes Scallops, Jumbo Shrimp, and Lump Crab Meat
Old World Seafood Cioppino served over Linguini with Clams, Jumbo Shrimp, Scallops, and Lump Crab Meat

Starches (Choice of one)

Herb Roasted Red Bliss Potatoes, Rice Pilaf, Smashed Garlic Potatoes, Baked Idaho Potatoes, Wild Rice, PA Dutch Filling, Fresh Whipped Potatoes, or Baked Sweet Potatoes.

Vegetable Selections (Choice of One)

California Blend of Vegetables, Seasoned White Corn, Baby Glazed Carrots, Fresh Broccoli w garlic butter, Seasonal Vegetable Blend, and Green Beans Almandine.

This buffet is served on Elegant Disposable service. China rental can be arranged. A service fee of 20% and Pa Sales tax of 6% will be added to your final bill.