

**HORS D'OEUVRES**

**MINIMUM OF 50 GUESTS  
\$24.00 PER PERSON**

**Elegant Carving Station  
(Choice of One)**

- Chef Carved Sirloin of Beef
- Chef Carved Stuffed Pork Loin
- Chef Carved Honey Glazed Ham
- Served with Silver Dollar Herb Rolls

Fresh Garden Vegetable Crudités

Assorted Imported & Domestic Cheese  
Presentation with Accompaniments

**Hot Hors d Oeuvres  
(Choice of Four)**

- Water Chestnuts Wrapped in Bacon
- Sausage Stuffed Mushroom Caps
- Hunter Style Meatballs
- Chicken Pesto Puffs
- Roast Italian Sausage with Tri-Colored Peppers
- Sesame Chicken Satay
- Capanata
- Spinach and Artichoke Dip

**AMAZING ADDITIONS**

100 pieces unless otherwise stated...

- Jumbo Shrimp Cocktail \$195
- Asparagus Wrapped Prosciutto \$ 135
- Cajun Scallops Wrapped in Bacon \$235
- Coconut Chicken \$150
- Cocktail Franks in Puff Pastry \$ 95
- Hawaiian Meatballs \$ 85
- \*Oyster Rockefeller in Phyllo (tray)\$145
- Miniature Assorted Quiche \$ 95
- Potato Skins w/ Cheese & Bacon \$ 95
- Spicy Chicken Wings \$125
- Assorted Cold Canopies \$ 85
- \*Whole Poached Salmon (tray) \$275
- \*Antipasto Display (tray) \$150

\*Priced per tray

**BREAKFAST BUFFET**

**MINIMUM OF 50 GUESTS  
\$11.50 PER PERSON**

- Fluffy Scrambled Eggs
- Signature Carmel French Toast
- Link Sausage
- Lyonaise Potatoes
- Fruit Salad
- Mini Pastries
- Coffee & Juice

**LIGHT LUNCH MENU  
\$13.50 PER PERSON  
MINIMUM OF 25 GUESTS**

**PLAN #1**

- Baked Ham
- Smoked Turkey
- American & Swiss Cheese
- Redskin Potato Salad
- Pasta Salad
- Vegetable & Relish Tray
- Assorted Breads
- Cookies and Brownies

**PASTA STATION  
\$15.50 PER PERSON  
MINIMUM 25**

- Bowtie Pasta with Pesto
- Penne with Fresh Marinara
- Fettuccini with Alfredo
- Roast Italian Sausage with Peppers
- Assorted Cheese & Crackers
- Tossed Salad
- Rolls and Butter
- Assorted Cookies

**ASSORTED TRAY  
SMALL 25-30ppl \$65  
LARGE 40-50ppl \$110**

- Fresh Fruit with Yogurt Dip
- Bruschetta Duo
- Vegetable Crudité
- Assorted Cookies

**Small \$80 / Large \$ 140  
Imported & Domestic Cheese  
Assorted Crackers and Grape Garnish**

**BUFFET MENU**  
**MINIMUM 50 GUESTS**

**ENTRÉE**

- Slice Top Sirloin of Beef
- Roast Italian Sausage & Peppers
- Sirloin Beef Tips
- Italian Sausage & Meatballs
- Baked Herb Chicken
- Oven Fried Chicken
- Roast Turkey & Dressing
- Roast Pork Loin AuJus
- Lemon Pepper Cod
- Homemade Cabbage Rolls
- Honey Baked Ham
- Boneless Chicken Siciliano
- Boneless Chicken Cacciatore
- Boneless Chicken Piccante
- Boneless Chicken Marsala
- Smoked Kielbasa & Kraut
- Boneless Breaded Pork Chops

**SIDE DISHES**

- Cut Green Beans
- Green Beans Almondine
- Buttered Corn
- Honey Glazed Carrots
- Tender Peas
- Italian Green Bean & Red Peppers
- Mashed Potatoes & Gravy
- Redskin Garlic Mashed Potatoes
- Parmesan Redskin Potatoes
- Parley Boiled Potatoes
- Rice Pilaf
- Baked Potatoes
- Scalloped Potatoes
- AuGratin Potatoes

All buffet plans include two side dishes, pasta primavara, mixed green salad with dressing and rolls & butter

- Plan #1 Two Entrée \$18.75 per person
- Plan #2 Three Entrée \$21.50 per person
- Plan #3 Four Entrée \$24.00 per person

Ask about our many  
Service and Menu Upgrades.

\*Please add 6% tax and 18% service charge

*The  
Waterfront  
Restaurant*

*Banquet*

*Menu*

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