

HOT BUFFET #13a

\$18.95 per person

(Price includes Garden Salad/Dressing, Two Entrées one protein, one pasta, One Vegetable Side, One Potato Choice, Fresh made Rolls and Butter or Roasted Garlic Bread)

Soup Choice (Wedding, Egg Ribbon Soup, or Minestrone) \$2.00 additional per person.

Choice of:

Chicken Parmesan

Boneless breaded chicken breast, pan fried, topped with mozzarella and Provolone cheese, covered with our own delicious marinara sauce. 6oz serving.

Herb Roasted Chicken

Assorted slow roasted to perfection chicken marinated in savory herbs.

Pineapple Brown Sugar Glazed Ham

A delicious smoked ham topped with a Tangy Pineapple brown sugar sauce...a real taste surprise.

Potato Side

Garlic Roasted Red Skin Mashed Potatoes or Potatoes Au Gratin

Pasta Entrée Choice of:

**Homemade Jumbo 3 cheese raviolis,
Cheese Manicotti,
Stuffed Shells,
Sharon's Famous 3 cheese, meatball, sausage lasagna, in our own red tomato sauce**

Pick 2 Sides

**Seasoned Fresh Green Beans (pancetta, shallot, garlic and olive oil)
Buttered Sweet Corn
Lemon Butter Broccoli**

25% gratuity on all full catered events

To our valued Clients

We take pride in being one of the few catering companies that prepare our meals from fresh never canned food products. Our portions are generous and absolutely delicious. No matter what your budget we can work with you to create a wonderfully enjoyable meal your guests will rave about.

It is our intention with each catered event to treat you as family and make your occasion the most memorable experience possible; serving the freshest, finest tasting food and giving you excellence in service. It is our intention here at Feasts from the Pantry to make trusted friends of our clients...and we have.