

DINNER BUFFET

After 2:00 PM

29.95/per person

Plus tax and gratuity

Choice of Two Entrees and Two Side
Includes Salad, Dinner Rolls & Butter

Add: Pasta or Carving station

42.95/per person

Add: Specialty Salad 2.00 per person

ENTREES

- Chicken Parm • Pulled Pork • Chicken or Beef Marsala
 - Italian Sausage with Peppers & Onions • Roast Beef
- Oven Roasted Turkey • Virginia Baked Ham • Beef Marsala
 - BBQ Hamburgers • Hawaiian Pork • Chicken Piccata
- Blooming Onion Chicken • Sweet Chili Chicken over Spinach
 - Almond Crusted Chicken • Balsamic Chicken
 - Bruschetta Chicken • Chicken or Sausage Cacciatore
- Chicken Cordon Bleu • Chicken Florentine • Hawaiian Chicken
 - Chicken Provencal • Breaded Chicken Breast
- Smoke House Chicken • French Onion • Chicken Caprese Chicken
 - Greek Chicken • Garlic BBQ Chicken • Caprese Pasta
- Stuffed Shells • Eggplant Parm • Garlic Parm Crusted Chicken
 - Tortellini with Gorgonzola Cream Sauce • Pasta Gorgonzola
- Manicotti • Pasta Carbonara • Spinach Gorgonzola Raviolis
 - Ravioli with Sundried Tomato Cream Sauce
- Pasta with Sausage or Meatballs • Meat or Cheese Lasagna
 - Veggie Lasagna • Ravioli with Red Sauce

Add \$10.00 per person

- Lobster Mac And Cheese • Shrimp Stir Fry • Shrimp Scampi

Add \$15.00 per person

- Beef Tenderloin With Forest Mushroom Cream Sauce
 - Gorgonzola Crusted Beef Medallions • Hunter Beef
- Dill Crusted Salmon • Balsamic Salmon • Black & Blue Salmon

Additional Entrees \$4.00 per person

DINNER SIDE

- Pasta with Red Sauce • Mashed Potatoes with Gravy
 - Garlic, Cheddar or Truffled Mashed Potatoes
- 3 Cheese Mac n' Cheese • Hot Pepper Mac n' Cheese
 - Green Bean Almondine • Broccoli • Fresh Veggies
 - Asparagus • Wild Rice • Oven Roasted Potatoes
- Parsley Butter Boiled Potatoes • Pasta Salad • Potato Salad
 - Garlic Parm Zucchini • Sweet Potatoes • Au Gratin Potatoes
- Greek Potatoes • Honey Roasted Baby Reds • Pasta Con Vodka
 - Pasta Alfredo • Pasta Milanese

Add \$2.00 per person

- Roasted Asparagus • Spinach Au Gratin Mashed Potatoes
 - Twiced Baked Mashed Potatoes

Add \$2.00 per person

- Baked Potatoes • Brussell Sprout Slaw
 - Spaghetti Squash • Roasted Au Gratin Cauliflower
 - Pasta with Sundried Tomato Cream Sauce

Additional Side \$3.00 per person

HORS D'OEUVRES

Prices are per piece (min 50 pieces)

Spanikopida	4.00	Fried Ravioli	3.00
Ahi-una on Cucumber	4.00	Caprese Skewer	4.00
Caprese Tortellini Skewer	4.50	Chicken Satay	3.00
Beef on Weck Egg Rolls	4.00	Mini Crab Cakes	4.00
Coconut Shrimp	4.00	Shrimp Cocktail	4.00
Sweet & Tangy Meatballs	2.50	Stuffed Cremini	3.00
Buffalo Chicken Wings Bites	3.00	Filet Crostini	4.00
Chicken Cordon Bleu Bites	3.00		

Crudite Platter \$4.00 per person

Antipasta Platter \$8.00 per person

Cheese & Cracker Platter \$4.00 per person

We suggest picking 3-5 options with 2-3 pieces per person.

Minimum of 50 pieces per item.

Prices subject to change without notice

Additional Charges and staff for passed Hors d'Oeuvres

PLEASE ASK ABOUT ADDITIONAL CHARGES FOR OFF-SITE EVENTS.

BAR PACKAGE

Soda & Coffee 5.00

BOTTLED BEER & WINE
2hr - 22.00/person • 3hr - 28.00/person

WELL FULL BAR
2hr - 24.00/person • 3hr - 30.00/person

HOUSE FULL BAR
2hr - 28.00/person • 3hr - 34.00/person

PREMIUM FULL BAR
2hr - 30.00/person • 3hr - 36.00/person

Champagne (per bottle) 25.00
2hr Mimosa (per person) 22.00

Plus tax and gratuity

Minimum of 50 people required.
Additional charges for parties under 50.

Customizing your own menu.
Beverage Packages available
with food packages only.

Prices subject to change without notice.

Prices include disposable plastic
dinnerware, staff on site and
chaffing dishes

Additional Charges for real
dinnerware and linen

Buffalos Best Catering By Kim
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