

CASSANDRA'S BUFFET MENU

All buffets come with a salad station, bread selection and assorted desserts

ENTREES

CHICKEN AND PORK

Stuffed Parmesan Crusted Chicken Breast
ham, swiss cheese, basil and citrus caper sauce

Sweet Garlic Glazed Chicken Breast

Chicken and Penne Pasta

calamata olives, sun dried tomatoes, basil, roasted garlic, parmesan cheese

Chicken or Pork Parmesan

breaded with marinara sauce, mozzarella and parmesan cheese

Chicken or Pork Picatta

egg battered with lemon caper sauce

Rosemary Grilled Chicken Breast

tomato relish with balsamic drizzle

Stuffed Roast Pork Loin

apple and sausage corn bread stuffing

SEAFOOD

Baked Atlantic Cod

parmesan herb crust and lemon butter

Grilled Atlantic Salmon

maple dijon glaze

Blackened Mahi Mahi

pine apple mint salsa

Tempura Fried Cod

tempura batter

BEEF

Braised Pot Roast

mushroom gravy and horse radish sauce

Sausage or Meatballs

with peppers and onions

Meat Loaf

bacon wrapped

Beef Marsala

slow cooked with mushrooms and pearl onions

Carved Roast Top Round of Beef *

au jus with horse radish sauce

**additional fee of \$2/p for a carving station*

PASTA

Beef Tips Marsala

orecchiette pasta with mushrooms in a marsala wine sauce

Penne Alfredo with Chicken

boneless chicken breast with mushrooms in a creamy alfredo sauce

Classic Mac & Cheese

cavatappi pasta, cheddar jack cheese, cream and seasoned bread crumbs

SIDES

VEGETABLES

Seasonal Sautéed Vegetables

Grilled Zucchini

Summer Squash and Bell Peppers

Garlic Broccoli

POTATOES/RICE

Classic Rice Pilaf

Steamed Jasmin Rice

Whipped Potatoes

Roasted New Potatoes

Dutchess Parmesan Potatoes

French Fries

Baked Potatoes

Whipped Sweet Potatoes

Roasted Sweet Potatoes

Penne Pasta with Butter

Penne Pasta with Red Sauce

EXTRAS

PLATED DINNERS AVAILABLE

Plated dinners include bread, house salad, appetizer, entree and dessert
price based on selections

OPEN BAR OPTIONS

House Wine, House Liquor & Domestic Draft Beer
\$20 per person - 2 hours

Standard Open Bar

\$30 per person - 2 hours

EXECUTIVE CHEF DAVE REPP

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS