

# *The Renaissance Dinner Buffet Menu*

*4 hour event*

## ***Stationary Appetizers***

*(Select two)*

*Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers*

*Fresh Vegetable Crudit  with Assorted Dips*

*Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles*

*Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers*

*Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil*

## ***Salad***

*Sliced French Bread and Butter*

*(Select one)*

### *Traditional Caesar Salad*

*Romaine Lettuce tossed with Falco's Homemade Caesar Dressing*

*Garnished with Pecorino Romano and Garlic Herb Croutons*

### *Mixed Mesclun Greens*

*Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and*

*Herb Croutons served with Balsamic or Raspberry Vinaigrette*

## ***Dinner Entr es***

*(Select three)*

### *Chicken Francaise*

*Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce*

### *Chicken Marsala*

*Saut ed with Mushrooms and Marsala Wine*

### *Chicken Tuscano*

*Breast of Chicken Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Kalamata Olives*

### *Grilled Chicken Balsamic*

*Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables*

### *Chicken Vino Blanco*

*Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine*

### *Chicken Escarole*

*Saut ed Chicken with Garlic and a Splash of White Wine Served over a Bed of Escarole and Beans*

### *Chicken Zinfandel*

*With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel*

### *Chicken Valestano*

*Breaded Chicken Breast Served with Prosciutto and Mushrooms in a Light Sherry Cream Sauce*

### *Veal Tips with Wild Mushrooms*

*Served with a Port Wine and Wild Mushroom Sauce*

*Roasted Top Round of Beef, Garlic and Rosemary Au Jus*

*Carved by a Uniformed Chef*

*Horseradish Encrusted Top Round of Beef, Au Jus  
Carved by a Uniformed Chef*

*Roasted Turkey Breast  
Served with a Natural Gravy, Herb Mayonnaise, Dijon Mustard and Cranberry Sauce*

*Rosemary Roasted Loin of Pork with Port Wine Gravy*

*Sliced Sausage sautéed with Onions, Red and Green Peppers served Red or White*

*Vegetable Risotto Stuffed Atlantic Flounder with Light Cream Lobster Sauce*

*Pan Seared Salmon with Fresh Lemon and Dill Sauce*

*Fresh Atlantic Flounder Oreganata*

***Accompaniments***

*(Select three)*

*Penne Pasta with Vodka Sauce*

*Cavatelli and Fresh Broccoli with Garlic and Oil*

*Farfalle with Fresh Broccoli, Tomato and Pesto*

*Fusilli, Grilled Vegetables, Fresh Garlic, Basil served in a Light Marinara Sauce*

*Grilled Vegetables, Fresh Garlic and Oil*

*Rigatoni Pasta with Garlic, Basil, Fresh Tomato, Ricotta and Marinara*

*Roasted Red Bliss Potato with Caramelized Onions*

*Roasted Red Bliss and Sweet Potato*

*Red Bliss Smashed Potato with Garlic and Cream*

*Vegetable Rice Pilaf*

*Green Beans Amandine*

*Roasted Mixed Seasonal Vegetables*

*Green Beans and Julienne Carrots*

*Eggplant and Mozzarella Pinwheels with Marinara*

***Dessert***

*Customized Sheet Cake or Italian Cookies and Seasonal Fresh Fruit*

*Fresh Brewed Coffee and Tea*

***Assorted Soft Drinks***

***~\$32.00 per guest~***

*Price excludes 20% service charge and NJ sales tax*