

FUTULES' SPECIAL EVENT BUFFET

Choice of Two Entrees: \$40.00 per person

Choice of Three Entrees: \$43.00 per person

APPETIZER PACKAGE 1.00 each minimum (2)

Assorted Cheese Squares, Assorted Vegetables

Swedish Meatballs, Chicken Tenders

Salad bar can be served with appetizers

ENTREES:

(Chef carved) Top Sirloin of Beef with Horseradish Sauce and mushroom gravy

(Chef Carved) Prime Rib (\$4.00) with Horseradish Sauce and Mushroom Gravy

Top Sirloin Beef Burgundy Tips with Rice

(Chef carved) Bone in Ham with Pineapple Sauce and Horseradish Sauce

Grilled Pork Loin with Bourbon Sauce (Chef Carved)

Roast Turkey Breast (Chef Carved)

New England Style Scrod with Buttered Bread Crumbs

Stuffed Chicken with Bread Stuffing (\$2.00)

Chicken Marsala with Mushroom Gravy Chicken Parmesan Chicken Florentine

Chicken Divan Chicken Cacciatore, Scaloppini, Lemon Pepper Chicken Picatta

Mediterranean Chicken Breaded Chicken Breast Stuffed Cabbage Seafood Newburg

PASTA: Choice of One:

Penne or Rigatoni with choice of 2 sauces - Marinara Sauce, Meat Sauce or Alfredo Sauce on the side,

(Stuffed Shells, Tortellini, Pierogies with buttered Onions \$1.00 additional)

POTATO: Choice of One:

Red Skin Parsley, Oven Browned, Scalloped,

Au Gratin, Mashed Potatoes with Cheddar Cheese and Bacon, Rice Pilaf

VEGETABLE: - Choice of one:

Green Beans Almandine, Corn, Glazed Carrots,

Assorted Vegetables with Broccoli, Cauliflower & Carrots

INCLUDES

Tossed Salad served on buffet line or (during appetizer time)

INCLUDES - Rolls, Butter and Water served on

All guest tables. Coffee, Tea is served on Coffee station

Buffet 40.00 appetizers 2.00 five-hour standard bar 28.00 = 70.00

Other bar packages available

(Menu includes gratuity) 7% sales tax added total \$74.90