Breakfast Buffet ............. $16.25

Wake up to a delicious breakfast buffet created from the offerings listed below.

Please note that for all buffets there will be an additional charge for parties of less than 20.

Buffet includes:
- Fresh Fruit Tray
- Freshly Brewed Coffee
- Regular & Decaf Assorted Teas
- Orange Juice

Entrees:
Choose 1 for parties up to 39
Choose 2 for parties of more than 40
- Breakfast Burritos
- Cheddar Scrambled Eggs
- Scrambled Eggs
- Spinach, Tomato and Cheddar Frittata
- Three Cheese Quiche
- French Toast

Choose 1:
- Applewood Smoked Bacon
- Cream Chipped Beef
- Crisp Bacon
- Grilled Ham Steak
- Sausage Links
- Turkey Sausage Links

Additional Sides:
Choose 1:
- Breakfast Bread Pudding
- Home Fried Potatoes
- Lyonnaise Potatoes
- O'Brien Potatoes
- Oatmeal
- Parmesan Potato Slices

Pastries and Breads:
Choose 2:
- Assorted Danish
- Assorted Doughnuts
- Bagels
- Cinnamon-Raisin Scones
- English Muffins
- Fresh Baked Biscuits
- Mini Croissants
- Specialty Coffee Cakes

Served Breakfast ..... $15.50

Served Breakfasts include:
- Fresh Fruit Cup
- Freshly Brewed Coffee and Decaf
- Assorted Teas
- Orange Juice

Choices from buffet menu:
- OneEntrée
- One Meat, One Side
- Two Pastries /Breads
## Distinctive Cuisine & Services

### Break Selections

**Continental Breakfast**.....$11.50

- A lighter alternative for starting the day
- Assorted Danish
- Assorted Muffins and Croissants
- Fresh Fruit Tray
- Orange Juice
- Coffee, Assorted Teas and Iced Water

**On-the-Go Breakfast**....$8.75

**Pastry-choose one:**
- Bagel
- Croissant
- Muffin – choice of Blueberry or Chocolate Chip

**Condiment**
- Butter & Jelly

**Fruit – choose one:**
- Apple, Orange, Banana

**Snack:** Nutri-grain Bar

**Beverage - choose one:**
- Bottled Water
- Bottled Juice

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### A la Carte Break

Available all day, price per person

- **Amish Peanut Spread Platter.** $3.95
- **With Celery, Fresh Sliced Apples, Pretzels and Crackers**
- **Bagels with Cream Cheese**.....$2.75
- **Banana Bread with Light Cream Cheese**........$1.65
- **Cheese and Cracker Tray**.........$2.25
- **Chocolate Fondue with Fresh Fruit and Marshmallows**.....$4.75
- **Fresh Fruit Tray** .................$3.50
- **Fresh Vegetable Tray**
  - with Dip..................................$2.75
- **Hot Soft Pretzels with Mustard**...........$1.45
- **Hummus Bar**.........................$4.75
- **Red Pepper, Bacon Cheddar, Tomato Basil, Spinach and Feta Flavored Hummus with Fresh Vegetables and Pita Chips.**
- **Nacho Bar** ............................$6.55
  - with Tortilla Chips, Cheese Sauce, Salsa, Sour Cream, Chili, Jalapeno Peppers and Black Olives
- **Deconstructed Salad**.............$16.00

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**Coffee Service**.........................$3.50
- Coffee, Assorted Teas and Iced Water

**Mid-Morning Replenish**.........$2.75
- Coffee, Assorted Teas and Iced Water

**Coffee and Bagels**.................$6.15
- Bagels with Whipped Cream Cheese and Jelly. Coffee, Assorted Teas and Iced Water

**Coffee and Donuts**...................$6.35
- Assorted Donuts
- Coffee, Assorted Teas and Iced Water

**Beverages:**
- **Assorted Sodas**............$1.50
- **Iced Tea/Lemonade**........$2.50
- **Bottled Water**..............$1.65

**Break Selections**

- Keep attention levels high at your meetings by providing stimulating break refreshments.
- Add any of the Ala Carte items to either the morning or afternoon break.

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**Break Selections**

- Bagels with Whipped Cream Cheese and Jelly. Coffee, Assorted Teas and Iced Water

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**Beverages:**
- **Assorted Sodas**............$1.50
- **Iced Tea/Lemonade**........$2.50
- **Bottled Water**..............$1.65

**Pretzels or Potato Chips**PC......$1.40
- **Apple** .............................$1.50
- **Banana** .............................$1.15
**Distinctive Cuisine & Services**

Your Successful Event Is Our Mission

**Lunch**

Choose from a 'Create Your Own' hot or cold buffet, hot served luncheon, or our wonderful and imaginative cold salad plates and sandwiches. In the mood for something different, try a specialty buffet or an Eggs Benedict brunch.

**Bolger Hot Luncheon Buffet** ............................................................$19.75

Buffets served with Condiments, Coffee, Tea, and Iced Tea.  **Lunches are served from 11AM - 2PM only.** (Please note that for all buffets there will be an additional charge for parties of less than 20)

### Entrees

**Choice of Two: add $2.15 per person**

- Beef Tips with Mushrooms, Sherry and Garlic
- Teriyaki Marinated Flank Steak
- Sliced Breast of Turkey with Gravy
- Grilled Boneless Pork Chops
- Grilled Ham Steak with Pineapple
- Herb Crusted Tilapia
- Lemon Baked Haddock
- Chicken Marsala
- Chicken Piccata
- Orange Basil Chicken

### Salads

**Choice of One:**

- Tossed Salad
  - (Choice of two dressings)
- Caesar Salad
- Greek Salad
- Broccoli Cheddar Salad
- Macaroni Salad
- Cole Slaw
- Italian Pasta Salad

### Starch & Vegetables

**Choice of Two:**

- Arborio Rice with Garlic and Cilantro
- Steamed Rice Pilaf
- Gourmet Potatoes
- Oven Roasted Potatoes
- Mashed Red Skin Potatoes
- Buttered Noodles
- French Green Beans
- Squash, Apple and Cranberry Bake
- Broccoli Florets
- Fresh Vegetable Stir Fry
- Roasted Vegetable Medley
- Ratatouille

### Pasta

**Choice of One:**

- Florentine Lasagna Roulades
- Lasagna with Meat
- Linguini with Pesto
- Baked Ziti Casserole
- Macaroni and Cheese
- Stuffed Shells with Marinara Sauce
- Tortellini Alfredo

### Desserts

**Choice of One:**

- Assorted Cookie Tray
- Assorted Bar Cookies
- Assorted Brownies
- Apple Walnut Cake
- Carrot Cake
- Chocolate Mousse
- Devils Food Cake Squares
- Fruit Crisp
- Iced Cupcakes
- Key Lime Pie
- Mixed Berry Cobbler
- Pumpkin Pie
- Red Velvet Cake
- Trifle

_Additional choices available at an extra charge_
Hot Luncheon Buffet (continued)

Vegetarian Options

Buffet or Served:

**Eggplant Rollups**
Breaded sliced eggplant, rolled and filled with ricotta cheese, topped with marinara sauce. *Also available as a gluten-free selection.*

**Five-Cheese Ravioli**
Large ravioli topped with fresh sautéed spinach and tomatoes with a light lemon-butter sauce.

**Portaballa Mushroom**
Grilled marinated portabella mushroom topped with roasted vegetables and marinara sauce with fresh diced tomatoes.

**Florentine Lasagna Roulade**
Lasagna rolls filled with spinach, onions and assorted cheeses, finished with Alfredo sauce.

**Spinach and Quinoa Timbale**
A delightful layered dish of potatoes, black beans, dual-colored quinoa and fresh spinach. *Please note that this entrée satisfies all of the requirements for vegetarian, vegan, gluten-free, lactose-free and nut allergy diets.*

Brunch .......................... $13.55
(Maximum of 60 guests for this selection)

Buffet or Served:

Eggs Benedict, lyonnaise potatoes, fruit and assorted muffins, beverages.

Specialty Buffets ...... $14.25
Includes choice of tossed salad with 2 dressings, cookies or bar cookies, assorted sodas and bottled water.

**Baked Potato Bar**
Sour cream, steamed broccoli, chipped ham, green onion, bacon bits and cheese sauce.

**Pasta Bar**
Penne pasta, wheat pasta and tri-color rotini, Alfredo sauce and marinara sauce, meatballs, parmesan cheese, red pepper flakes, garlic bread and Italian bread.

**Pizza Buffet**
Choose from the following:
- Cheese
- Pepperoni
- Vegetable
White pizza with mushroom and garlic

(2 choices for smaller groups, please)
Served Lunches

All meals are served with choice of a vegetable, starch, tossed salad with a choice of two dressings, warm rolls and butter, coffee, iced tea, water and served dessert. Parties over 15 may select an additional entree or dessert (choice of two) at an additional charge.

Chicken Mapi .......... $17.15
Boneless breast of chicken dusted in seasoned bread crumbs sautéed with bacon, mushrooms and artichoke hearts and finished with heavy cream.

Chicken Sesame .......... $17.15
Boneless breast of chicken, lightly breaded with bread crumbs and sesame seeds and pan-fried.

Chicken Piccata .......... $17.15
Boneless breast of chicken, lightly dusted in seasoned flour, dipped in an egg and Swiss cheese batter and lightly sautéed.

Sauteed Turkey Breast .................. $15.60
Lightly breaded turkey breast sautéed scallopini style and served with a light lemon butter sauce.

Marinated Flank Steak .... $16.50
Italian-marinated tender flank steak, slowly grilled & thinly sliced.

Sirloin Beef Tips ....... $17.50
Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms in a rich brown sauce.

Meatloaf Wellington .. $15.20
A delicious meatloaf blend baked in flaky puffed pastry, lightly browned.

Maryland Crab Cake .. $18.75
Backfin crabmeat blended with diced peppers and onions and sautéed to a light golden brown.

Stuffed Sole ............... $17.25
Fillet of sole with bay scallop and crabmeat stuffing, served with a light wine sauce.

Grilled Salmon Sesame .................. $18.45
Fresh salmon fillet, dredged in black sesame seeds and grilled to perfection.

Fettuccine Alfredo ...... $12.99
Fettuccine noodles tossed in Alfredo sauce served with chicken or shrimp.

Chicken .................. $15.25

Shrimp .................. $17.15

Penne Pasta & Prosciutto ............ $16.45
Penne pasta with prosciutto, fresh wild mushrooms (vary seasonally) and sun dried tomatoes with a creamy Alfredo sauce.
Luncheon Selections
Luncheon Selections served with coffee, tea, iced tea and dessert.

Salad Entrees
Served with assorted rolls.

Caesar Salad .......... $11.50
Our homemade Caesar dressing on romaine lettuce with shredded parmesan cheese & croutons. Topped with your choice of grilled salmon, shrimp or grilled chicken.

Salmon ..................... $15.95
Shrimp ....................... $15.95
Chicken ...................... $14.65
Beef ......................... $15.95

Cobb Salad .............. $14.65
Fresh lettuce greens, hard boiled egg, applewood smoked bacon, bleu cheese crumbles, tomato, guacamole and grilled chicken. Your choice of two dressings.

Asian Noodle Salad .... $13.25
Chilled Asian noodles with snow peas, carrots, red cabbage, red peppers, topped with a teriyaki chicken breast and finished with an oriental style dressing.

Raspberry Marinated Chicken Salad .......... $13.75
Boston lettuce, spinach, radicchio, pine nuts and Mandarin oranges with a raspberry honey Dijon dressing.

Taco Salad .................. $13.15
Lettuce, tomatoes, taco meat, Monterrey jack cheese, black olives, and green onions served in a taco bowl with sides of salsa, guacamole and sour cream.

Sandwiches

Classic Club Sandwich .. $13.15
Ham and turkey on toasted bread with applewood smoked bacon, lettuce, tomato, chips and slaw.

Fish Taco ..................... $13.15
Grilled tilapia on soft tacos with lettuce and tomato. Served with guacamole, salsa, sour cream and creamy cole slaw.

Maryland Crabcake Sandwich .................. $15.95
Backfin crabmeat sauteed to a golden brown served on a Kaiser roll with chips and a dill pickle.

Stirato Sandwich ........ $12.65
Choice of ham, turkey, roast beef, tuna or chicken salad on stirato specialty bread served with lettuce tomato, chips and a dill pickle.
Bolger Cold Luncheon Buffet .............................................$17.95

Buffets served with Condiments, Coffee, Tea, and Iced Tea

For Groups over 50 people may we suggest a variety of pre-made sandwiches to facilitate service. Sandwiches are ordered by quantity. (Please note that for all buffets there will be an additional charge for parties of less than 20)

Sliced Meats and Meat Salads
Choice of Three:
- Roast Beef
- Salami
- Smoked Turkey Breast
- Sugar Cured Ham
- Turkey Breast
- Chicken Salad:
  - California
  - Tarragon
  - Santa Fe
  - Chinese
  - Tuna Salad

Salads
Choose One:
- Black Bean and Corn Salad
- Broccoli Salad
- Carrot Raisin Salad
- Caesar Salad
- Cole Slaw
- Homemade Pasta Salad
- Macaroni Salad
- Pasta Ambrosia
- Potato Salad
- Red and White Potato Salad
- Tossed Salad / 2 dressings
- Greek Salad

Rolls and Breads
Choice of Two:
- Assorted Sliced Breads
  - (Italian, Rye, Wheat, Whole Grain)
- Homemade Mini Wheat Rolls
- Kaiser Rolls
- Mini White Rolls
- Soft Tortilla

Desserts
Choice of One:
- Assorted Cookie Tray
- Assorted Brownie Tray
- Assorted Bar Cookies
- Carrot Cake
- Chocolate Cake
- Iced Cupcakes
- Key Lime Pie
- Mixed Berry Cobbler
- Strawberry Angelfood Trifle

Sliced Cheeses
Choose Two:
- American
- Cheddar
- Domestic Swiss
- Muenster
- Provolone

Relish Tray
Choice of One:
- Roasted Vegetable Tray with Chipotle Dip
- Vegetable Tray with Dill Dip
Black and Gold Bistro Lunches Delivered

**Basket Lunches...$12.50**

**Choose one entrée**

**Salad Selections** (Served with Roll and Butter)
- Chicken Salad (California or Tarragon) & Fresh Fruit
- Deluxe Chef Salad
- Deluxe (Vegetarian)
- Teriyaki Chicken Asian Noodle Salad
- Tossed Salad or Caesar Salad with Chicken or Shrimp

**Wrap Sandwiches**
- Ham and Swiss
- Italian Wrap
- Roast Beef and Cheddar
- Turkey and American Veggie & Cheese

**Twin Petite Croissants**
Choose two:
- Chicken Salad w/lettuce and tomato
- Roast Beef and Cheddar
- Tuna Salad w/lettuce and tomato
- Turkey and Provolone

**Beverage (Included)**
- Assorted Sodas
- Bottled Water

**Side Selection**
Choose one: (additional 2.75/basket)
- Pasta Salad
- Small Caesar
- Small Tossed Salad
- Bleu Cheese
- Italian
- Ranch
- 1000 Island

**Dessert Selection**
Choose one: (additional 1.95/basket)
- Bar Cookies
- Brownies
- Cookies
- Fruit Cup

**On-the-Go Bagged Lunch............$10.99**

Bagged lunches include a bag of potato chips, Oreo cookies and fresh sliced apple.

**Hoagie with Condiments**
Choose from:
- Ham, Italian, Roast Beef, Turkey or Veggie

**Beverage**
- Assorted Sodas
- Bottled Water

Yes, you can take it with you!!
We’ll be happy to prepare a lunch bag or deluxe boxed lunch to take with you on trips.

**Deluxe Boxed Lunch...$15.75**

**Choose one entrée**

**Gourmet Sandwiches** (Lettuce & Tomato packed separately)
- Ham & Swiss Cheese on Stirato Roll
- Turkey & American Cheese on Stirato Roll
- Italian & Provolone Cheese on Stirato Roll
- Veggie, American & Provolone Cheeses on Stirato Roll

**Also Included:**
- Garden Pasta Salad
- Assorted Homebaked Cookies (2)
- Crisp Gala Apple

**Beverage**
- Assorted Sodas
- Bottled Water
Appetizers and Hors d’oeuvres

For Gala Receptions we offer exceptional hors d’oeuvres to impress your guests, clients or conference attendees.

Appetizer Trays and Dips
Available per serving

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cheese &amp; Cracker tray</td>
<td>$2.25</td>
</tr>
<tr>
<td>Baked Brie with Caramelized Almonds</td>
<td>$3.50</td>
</tr>
<tr>
<td>Cream Cheese Pesto Torte</td>
<td>$2.65</td>
</tr>
<tr>
<td>Fresh Vegetable Tray with Dill Dip</td>
<td>$2.75</td>
</tr>
<tr>
<td>Hot Crab Dip</td>
<td>$4.95</td>
</tr>
<tr>
<td>Marauder Crab Dip (Cold)</td>
<td>$4.95</td>
</tr>
<tr>
<td>Roasted Vegetable Tray with Chipotle Dip</td>
<td>$3.25</td>
</tr>
<tr>
<td>Seasonal Fruit Tray</td>
<td>$3.50</td>
</tr>
<tr>
<td>Spinach Dip with Toasted Baguette</td>
<td>$2.65</td>
</tr>
<tr>
<td>Sushi Tray</td>
<td>$5.80</td>
</tr>
</tbody>
</table>

Individual Hors d’oeuvres
Minimum Order of 4 dozen, priced per dozen

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus Asiago</td>
<td>$19.75</td>
</tr>
<tr>
<td>Artichoke Hearts Stuffed with Boursin</td>
<td>$24.45</td>
</tr>
<tr>
<td>Beef Carpaccio with Horseradish Sauce</td>
<td>$19.25</td>
</tr>
<tr>
<td>Brie en Croute with Raspberry Jam</td>
<td>$24.45</td>
</tr>
<tr>
<td>Bruschetta with Chevre and Tomatoes</td>
<td>$13.15</td>
</tr>
<tr>
<td>Buffalo Chicken Tacos</td>
<td>$15.80</td>
</tr>
<tr>
<td>Cheese or Chicken Quesadilla</td>
<td>$13.15</td>
</tr>
<tr>
<td>Cheese Straws</td>
<td>$9.65</td>
</tr>
<tr>
<td>Cherry Tomatoes Stuffed with Vegetable Cream Cheese</td>
<td>$11.85</td>
</tr>
<tr>
<td>Chicken Medallions Choose from</td>
<td></td>
</tr>
<tr>
<td>Mandarin Orange, Basil or Cajun Sauces</td>
<td>$15.25</td>
</tr>
<tr>
<td>Fresh Chicken Wings, Asian Style, Sweet Mustard or Buffalo Style</td>
<td>$13.85</td>
</tr>
<tr>
<td>Crab Rangoons</td>
<td>$19.25</td>
</tr>
<tr>
<td>Gruyère and Leek Tartlet</td>
<td>$21.80</td>
</tr>
<tr>
<td>Lobster Cobbler en Croute</td>
<td>$25.25</td>
</tr>
<tr>
<td>Meatballs-Teriyaki, Cranberry or Sweet and Sour</td>
<td>$13.15</td>
</tr>
<tr>
<td>Mini Beef Kabobs</td>
<td>$20.50</td>
</tr>
<tr>
<td>Mini Crab Cakes with Tartar Sauce</td>
<td>$21.15</td>
</tr>
<tr>
<td>Mini Quiche - Lorraine, Spinach, Tomato/Herb &amp; Goat cheese</td>
<td>$16.50</td>
</tr>
<tr>
<td>Mini Reuben Sandwiches</td>
<td>$15.80</td>
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<tr>
<td>Mini Shrimp and Pineapple Kabob</td>
<td>$20.50</td>
</tr>
<tr>
<td>Mushrooms Stuffed with Crabmeat</td>
<td>$23.15</td>
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<tr>
<td>Mushrooms Stuffed with Spinach</td>
<td>$14.50</td>
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<tr>
<td>Pineapple Wrapped in Bacon</td>
<td>$17.15</td>
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<tr>
<td>Pot Stickers w/ Hot Mustard Sauce</td>
<td>$15.80</td>
</tr>
<tr>
<td>Quince and Manchego in Phyllo</td>
<td>$25.85</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$21.25</td>
</tr>
<tr>
<td>Shrimp Wrapped in Bacon</td>
<td>$21.25</td>
</tr>
<tr>
<td>Shrimp Sofrito</td>
<td>$21.25</td>
</tr>
<tr>
<td>Smoked Salmon Pinwheels</td>
<td>$17.85</td>
</tr>
<tr>
<td>Spinach and Cheese in Phyllo</td>
<td>$16.50</td>
</tr>
<tr>
<td>Stuffed New Potatoes with Cream Cheese</td>
<td>$14.85</td>
</tr>
<tr>
<td>Tarragon Chicken Salad on Red Endive</td>
<td>$15.85</td>
</tr>
<tr>
<td>Tikki Masala Chicken Breast Skewers</td>
<td>$23.75</td>
</tr>
<tr>
<td>Turkey Cranberry Rollup</td>
<td>$10.55</td>
</tr>
<tr>
<td>Waterchestnuts Wrapped with Bacon</td>
<td>$11.85</td>
</tr>
</tbody>
</table>
Barbecues

Have your Barbecue anywhere you would like.
Served in one of our dining rooms, delivered or cooked on site (Additional Charges Apply).

The All American BBQ........... $14.25
Pub Burgers, Hot Dogs and Veggie Burgers w/Rolls
Sliced Lettuce, Tomato, Onion and Pickles, American Cheese Slices
Choice of Two Salads:
Red Potato Salad
Macaroni Salad
Pasta Salad
Cole Slaw
Potato Chips
Condiments
Assorted Cookies
Assorted Sodas & Bottled Water

The All American Chicken BBQ .......... $16.25
Pub Burgers, Hot Dogs and Veggie Burgers w/Rolls
Boneless BBQ Breast of Chicken
Sliced Lettuce, Tomato, Onion and Pickles, American Cheese Slices
Baked Beans
Choice of Two Salads:
Red Potato Salad
Macaroni Salad
Pasta Salad
Cole Slaw
Potato Chips
Condiments
Regular and Iced Brownies
Assorted Sodas and Bottled Water

The Executive BBQ ... $20.95
Boneless BBQ Breast of Chicken
BBQ Spare Ribs
Veggie Burgers w/ Rolls
Baked Beans
Choice of Two Salads:
Fresh Fruit Salad
Potato Salad
Macaroni Salad
Pasta Salad
Cole Slaw
Rolls & Butter
Assorted Cookie Bars and Brownies
Assorted Sodas and Bottled Water
Dinner

Distinctive Cuisine & Services

Elegant Dinner Appetizers
Choose an appetizer from below to enhance your dining experience. (Available at An Additional Cost)

- Breast of Duck with Raspberry Coulis
- Crabmeat Napoleons
- Fresh Seasonal Fruit with Fried Brie
- Five-Cheese Ravioli in Lemon Butter Sauce
- Goat Cheese & Walnut Quesadilla
- Shrimp Sofrito
- Tortellini in a Tomato-Vodka Cream Sauce
- Delicious Homemade Soups (parties of 50 or less)

Served Dinner Entrees
Please select an entree from our tasteful selection below. Our dinners will be presented beautifully and served in a friendly, attentive and professional manner. Dinners include a selection from each of the following: salads, vegetables, starches, and desserts. All dinner meals are served with rolls and butter, preset water, and coffee and hot tea. Parties over 20 may select an additional entree or dessert (choice of two) at an additional charge.

- **Flounder Stuffed with Crab** $25.25
  Fresh flounder fillet stuffed with seasoned backfin crabmeat, backed and topped with imperial sauce.

- **Flounder Florentine** $23.70
  Flounder rolled and splashed with white wine and lemon butter, delicately seasoned with our seafood spice blend.

- **Maryland Crab Cakes** $29.99
  Our own special sauce blended with fresh jumbo lump crabmeat, baked to a golden brown.

- **Salmon Sesame** $26.35
  Fresh salmon fillet, dredged in black sesame seeds and grilled to perfection.

- **Shrimp Scampi** $28.55
  Jumbo shrimp sautéed in olive oil, garlic and scallions, tossed in a garlic cream sauce.

- **Shrimp Pernod** $29.99
  Jumbo shrimp sautéed with onions, celery, garlic and pernod, finished with cream and served on a spinach cake.

- **Surf & Turf** $34.99
  Petite filet accompanied by shrimp stuffed with our own Maryland crabmeat mixture.

- **Sirloin Tips** $25.25
  Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms blended in a rich brown sauce.

- **NY Strip Loin Steak** $29.25
  Thick NY strip steak char-grilled with a steak seasoning dry rub, topped with thin onion straws.

Breast of Duck with Raspberry Coulis
Crabmeat Napoleons
Fresh Seasonal Fruit with Fried Brie
Five-Cheese Ravioli in Lemon Butter Sauce
Goat Cheese & Walnut Quesadilla
Shrimp Sofrito
Tortellini in a Tomato-Vodka Cream Sauce
Delicious Homemade Soups (parties of 50 or less)
Roast Tenderloin
Madeira ........................... $31.50
Whole Roasted Tenderloin, seasoned with an herb rub, seared to lock in the juices and slow-roasted. Sliced and served with a Madeira wine demi-glace.

Penne Pasta & Prosciutto with Wild Mushrooms & Sun Dried Tomatoes... $23.75
Penne Pasta with rich prosciutto slices and fresh wild mushrooms (vary seasonally) and sun dried tomatoes with creamy Alfredo sauce.

Stuffed Chicken Breast Supreme .......... $22.55
Boneless Breast of Chicken with an apple stuffing and topped with supreme sauce.

Chicken Chesapeake .. $26.35
Boneless Breast of Chicken, grilled and topped with shrimp and lump crabmeat, baked and served with a rich imperial sauce.

Chicken Sesame ........... $23.75
Boneless Breast of Chicken, lightly breaded with bread crumbs and sesame seeds.

Chicken Marsala ....... $23.75
Boneless Breast of Chicken lightly sautéed and baked, topped with a Marsala wine and mushroom sauce.

Chicken Piccata......... $23.75
Boneless Breast of Chicken dredged in an egg and Swiss cheese batter, lightly sautéed with light lemon sauce with capers.

Chicken Saltimbocca....$23.75
Chicken Breast sautéed in a light wine sauce topped with fresh sage, prosciutto and fontina cheese.

Marauder Chicken...... $25.25
Boneless Breast of Chicken, filled with chevre, prosciutto and baby spinach, breaded and baked to perfection, served with a light cream sauce.

Stuffed Pork Loin....... $25.25
Pork Loin roasted with an apple stuffing and served with a fresh sage sauce.

Grilled Boneless Pork Chops............... $23.75
Boneless Pork Chops marinated in molasses, coffee and fresh herbs, grilled and served with an herb glaze.

Duck Breast............... $32.95
Tender Roasted Duck Breast served with a cranberry lime sauce and orange zest.

***Vegetarian options available upon request.
### Hot Dinner Buffet

Buffet dining at its best with great choices to please any palate. (Please note that for all buffets there will be an additional charge for parties of less than 20).

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Pasta</th>
<th>Salads</th>
</tr>
</thead>
</table>
| Choice of Two Standard, Choice of 3 additional charge...$3.25 | Choice of One:  
Baked Italian Lasagna  
Baked Manicotti  
Baked Ziti  
*Fettuccini Alfredo  
Florentine Roulades  
*Penne Primavera  
Stuffed Shells with Marinara  
Tortellini in Cream sauce | Choice of One:  
Mixed Baby Greens Salad with two dressings  
Caesar Salad  
Greek Salad  
Red Potato Salad  
Italian Pasta Salad  
Broccoli Cheese Salad  
Macaroni Salad  
Cole Slaw |
| Sliced Roast Beef with Natural gravy | Asian Glazed Green Beans  
Green Beans Almondine  
Green and Yellow Herbed Squash  
Steamed Broccoli  
Parsley Baby Carrots  
Fresh Vegetable Stir-Fry  
Bread Filling  
Gourmet Potatoes  
Garlic Mashed Potatoes  
Orange Glazed Yams  
Boursin Creamed Polenta  
Roasted Yukon Gold Potato Wedges  
Savory Cheddar Bread Pudding  
Steamed Rice  
Fire-Roasted Vegetable Rice  
Risotto with Garlic and Cilantro  
*Fettuccini Noodles  
Herb Risotto | Choice of One Standard:  
(Additional selections and MU  
Signature Desserts are available at an additional charge)  
Boston Cream Pie  
Key Lime Pie  
Sour Cream Apple Pie  
Tiramisu Cake Roll  
Apple Walnut Cake  
Angel Food Cake w/Strawberry Sauce  
Carrot Cake  
Chocolate Layer Cake  
Chocolate Mousse Cake  
Italian Cream Cake  
Red Velvet Cake  
Mixed Berry Cobbler  
Cheesecake Supreme |
| Italian Marinated Flank Steak  
Stir Fried Sirloin Tips with Broccoli  
Baked Sugar Cured Ham  
Roast Breast of Turkey  
Asian Garlic Chicken on Rice  
Chicken Marsala  
Chicken Piccata  
Chicken Saltimbocca  
Flounder Florentine  
Herb-Crusted Tilapia  
Pork Loin with Cider Braised Sweet and Sour Cabbage | *For an additional charge:  
Market Pricing  
Crabmeat Stuffed Flounder  
Shrimp Scampi with Pasta  
Shrimp Stuffed with Crabmeat  
Sliced Tenderloin of Beef  
Maryland Crab Cakes Sesame  
Crusted Salmon |  |
| For an additional charge:  Market Pricing |  |  |
Millersville University Bake Shop Desserts
Homemade desserts from our own bake shop

Signature Desserts
- Individual Rum cakes with caramelized bananas (50 people or less)
- Chocolate lava bundts (Served warm)
- Baked Alaska (30 people or less)
- Chocolate Mousse Torte Rich chocolate cake layered with dark chocolate mousse and chocolate sour cream icing.
- Crunchy Top Sour Cream Apple or Peach pie (Contains nuts in topping)
- Gateau Riche
- Mixed berry cream crepes (50 people or less)

Pies, Puddings, Cobblers and Crisps
- Apple Crumb Pie
- Bourbon Chocolate Pecan Pie
- Key Lime Pie
- Peanut Butter Mousse Pie
- Pumpkin Pie
- Bourbon St. Bread Pudding
- Caramel Apple Bread Pudding
- Mixed Berry Cobbler
- Fruit Crisp (apple cherry or blueberry)

Cakes and Other Desserts
- Angel Food Cake with Topping
- Apple Walnut Cake with Cream Cheese Frosting
- Black Forest Cake
- Cake Roll with Lemon Filling

- Carrot Cake with Cream Cheese Frosting
- Cheesecakes (choose 1):
  - Plain with Fruit Topping
  - Chocolate Chip Oreo Crust
  - Raspberry Swirl with Chocolate Crust
  - Lemon Supreme
  - Pumpkin
- Chocolate Blackout Cake (with chocolate pudding and chocolate fudge icing)
- Chocolate Mousse in Champagne Glasses
- Creme Brulee (Groups of 20 people or less)
- Ice Cream Cake Roll (Choice of Ice Cream: Vanilla or Chocolate Cake and Sauce)
- Lemon Souffle (Groups of 20 people or less)
- Pumpkin Cake Roll
- Red Velvet Cake with Cream Cheese Icing
- Pastry Chef's Choice
Home Party Planner

Perfect for entertaining in your home or office—a variety of take-home choices to enhance any gathering.

Cold Trays
Meat and Cheese Tray ............$8.99
(includes choice of two meats, two cheeses, kaiser & whole wheat rolls and condiments)
Fresh Fruit tray .......................$3.50
Fresh Vegetable Tray with Dill Dip..........................$2.75
Cheese and Cracker Tray ........$2.25
Roasted Vegetable Tray with Chipotle Dip ...............$3.25

Home Party Planner

Party Trays

Wrap Trays..............................$73.00
15 Wraps cut in half to provide a 30 piece assortment of delicious wraps—choose from turkey, vegetarian, Mexican, beef & cheddar or ham & Swiss cut into serving portions. Select two varieties for your tray, more choices available on larger orders.

Wing Tray ........................................$60.00
Treat your guests to a tray of appetizing hot wings. Cooked and ready to eat complete with bleu cheese dip. Serves 20-30.

Tea Sandwich Tray .........................$86.00
Petite, elegant triangles served on your choice of bread: choose from chicken salad, cucumber and cream cheese, cheddar butter, chipped ham or egg and olive. Serves 20. Select two varieties for your tray, more choices available on larger orders.

Pizza
Plain Pizza ..................................$13.25
Pepperoni Pizza .........................$14.25
Other toppings available - varied prices

Items by the dozen
Brownies.................................$9.65
Iced Fudge Brownies ...............$10.25
Mint Layered Brownies .......... $10.25
Bar Cookies ..............................$9.25
Cookies ....................................$8.85
Cupcakes ..................................$10.95
Scones - Homemade Cinnamon Raisin .....................$10.90
Danish .....................................$14.85
Danish, mini ..............................$12.65
Muffins ...................................$12.50
Muffins, mini ............................$8.75

Regarding flavor assortment of muffins and cookies: for orders under 5 dz., Catering Services reserves the right to select the assortment based on our productions schedule; for orders over 5 dz., we will accommodate the customer’s request.

Homemade Salads
Sold by the Half-Gallon
Chunky Chicken Salad....$24.50
Broccoli Salad.............$13.25
Creamy Cole Slaw .......... $11.30
Red Skin Potato Salad .... $9.90
Macaroni Salad .......... $9.90
Pasta Salad ................. $10.75
Tuna Salad ................... $19.80
Tossed Salad ............ $13.20

Cakes and Pies
Apple Walnut Layer Cake .... $19.25
Carrot Layer Cake .............$19.80
Round Layer Cake 9in ........ $18.65
Round Layer Cake 12in ..... $33.00
Round Pumpkin Cheesecake $24.50
Cheesecake Supreme .........$22.55
Specialty Cheesecakes .......$24.50
Chocolate Mousse Torte .... $24.50
Mocha Mousse Torte ..........$24.50
Decorated Full Sheet Cake .. $48.50
1/2 Sheet Cake .........................$29.99
Peanut Butter Mousse Pie ....$14.60
Pumpkin Pie .........................$11.85
Sour Cream Apple Pie .......$14.60
1/2 Red Velvet Sheet Cake ... $29.99

Your Successful Event Is Our Mission