

# *Deluxe Buffet*

## **Champagne Toast**

Buffet Menu consists of seven Hot Items including a Carving Board

### **Choice of Chicken**

Chicken Francaise

Chicken Marsala

Chicken Sorrentino

Baked Crispy

### **Choice of Beef**

Beef and Broccoli

Boneless Spare Ribs or Beef

Meatballs ala Siciliana

Roast Beef

Pastrami

### **Choice of Pork**

Roast Pork

Pork Spare Ribs

Sausage and Pepper

Stuffed Loin of Pork

Glazed Legs of Ham

### **Choice of Pasta**

Baked Ziti

Filetto di Pomodoro

Penne ala Vodka

Penne Pasta Primavera

Fettuccini Alfredo

Stuffed Shells

### **Other Crystal Room Specialties**

Turkey Carving

Stuffed Cabbage

Eggplant Parmigiana

Eggplant Rollatini

Stuffed Mushrooms

Rice with Mixed Vegetables

String Beans with Plum Tomato & Garlic

Fresh Cut Broccoli and Carrots

Seasoned Red Roasted Potato  
Baby Irish Potato with Parsley and Butter Sauce  
Fresh Fruit Display

**The Green Table Includes**

Salad with Romaine Lettuce and Tomato with Italian, French or Caesar Dressing  
Platter of Celery, Olives, Pickles, and Carrots  
Pickled Gardeera Salad  
Fresh Baked Bread and Butter

**Cocktail Hour**

A cocktail hour complete with hors'doeuvres can be added to this menu at an additional cost.

**Open Bar**

Unlimited Mixed Drinks with Premium Liquors and Beers are provided for four hours.  
Specialty Drinks are also available.

**Dessert Menu**

The Wedding Cake is custom made to order with  
many choices of fresh fillings and decorations.

Gourmet Coffee, Tea and Espresso  
with Sambuca or Anisette will be served with Dessert.

Ice Cream is also available for an extra \$2.50 per person,  
choice of: Bisque Tortoni, Neapolitan, Spumoni, or Tartufo.

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Your Wedding Reception will also include choice of color linens, directional cards & seating cards.

The Master of Ceremony will direct the introduction of the Bridal Party and the Cake Cutting  
Ceremony.