

Social Soiree Buffet Menu #1 (W)

Choice of two Hors D' Oeuvres:

Teriyaki Chicken Skewers: Boneless chicken breast marinated in sweet teriyaki sauce and grilled over hardwood coals

Sweet and Sour Meatballs: All beef meatballs simmered in a sweet and tangy sauce

Sliders: Mini grilled hamburgers on rolls with cheese, pickles, chopped onion, ketchup, and mustard

Choice of Two Entrées

Lasagna or Baked Ziti: Served in Marinara Sauce topped with melted mozzarella and parmesan cheeses

Chicken: Florentine-Picata-Bourbon-Baked- Fried-Marsala

Beef: Tenderloin-Burgundy-TopRound Au Jus

Vegetable and Starch

Grilled Vegetables: Squash, zucchini, eggplant, fennel, cherry tomatoes, carrots, onions, red and green peppers tossed in fresh herbs and extra virgin olive oil- finished with a splash of vinaigrette

Rice Pilaf in Chicken Stock with herbs

Fresh Baked Garlic Bread

\$20.50 Per Person Plus Tax & Service Charge

*Wait Staff must be added for all events catered by CONFETTI'S- minimum 2 hours. \$35/per hour per wait staff.

*Dishes, flatware available for additional cost or client may provide. Disposable Plate, Napkin & Flatware- \$0.50/pp, Upscale Disposable Plate, Napkin, Flatware- \$1.60/pp, China Plate, Flatware, & Linen Napkin- \$2.25/pp

Updated 1.4.2023

Social Soiree Buffet Menu #2 (W)

Tossed Salad: Mixed greens topped with tomato wedges, cucumber slices, shredded carrots & red cabbage, broccoli florets, onion, red and green peppers rings. Served with assorted dressings

Choice of Two Entrées

Lasagna: Sheets of pasta layered with meat sauce, ricotta, and mozzarella cheese.

Topped with mozzarella and Parmesan cheeses. Baked to a golden brown.

Chicken Florentine: Fresh spinach with shallots and garlic-flambéed with Ouzo.

Baked on a boneless chicken breast and topped with mozzarella cheese.

Beef Burgundy: Cubed sirloin sautéed with pearl onions, mushrooms and garlic.

Simmered burgundy red wine and rich beef stock.

Choice of Rice or Pasta

Fresh steamed sugar snap peas, sliced mushrooms green beans, broccoli, carrots, and julienne red peppers

Fresh baked bread or rolls with butter

\$18.50 per person plus tax & service charge

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Updated 1.4.2023

Social Soiree Buffet Menu #3 (W)

Hors D' Oeuvres (choose two)

Sesame Chicken Skewers: Boneless chicken breast crusted in black and white sesame seeds-threaded on a bamboo skewer and deep fried to a golden brown. Served with spicy peanut sauce

Assorted fresh cut fruits and vegetables: Accompanied by various dips and crackers

Sweet and Sour Meatballs: All beef meatballs simmered in a sweet and tangy sauce

Vegetable Cornucopias: An array of vegetables blended with creamy Monterey Jack cheese-finished with a hint of cilantro and wrapped in a flour tortilla

Dinner

Grilled Tilapia Filet: Drizzled in teriyaki sauce and grilled over hardwood coals. Topped with a tropical salsa and drizzled with wasabi cream. Option of parmesan crusted tilapia available (Salmon available at additional cost \$1.50 per person)

Bourbon Chicken: Boneless chicken breast sautéed with shallots and garlic. Simmered with chicken stock and Dijon mustard. Finished with Jack Daniels Kentucky Bourbon

Fresh steamed green beans with fresh herbs and slivered almonds

Choice of Rice or Pasta

Fresh baked bread or rolls with butter

\$21.50 per person plus tax & service charge

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Updated 1.4.2023

Social Soiree Buffet Menu #4

Caesar Salad: Crisp Romaine leaves tossed with crunchy croutons in a creamy Caesar dressing. Garnished with Roma tomato wedges and dusted with freshly grated Parmesan cheese

Maryland Crab Cake: Jumbo lump crabmeat blended with Old Bay, mustard and mayonnaise. Broiled to a golden brown Served with crackers, cocktail and tartar sauces

Chicken Rosemary: Boneless chicken breast marinated in extra virgin olive oil, rosemary, shallots and lemon Grilled over mesquite coals

London Broil: Flavorful flank steak marinated in garlic, mustard seed, pepper, salt and paprika. Sliced thin and topped with onions and mushrooms

Long grain and wild rice simmered in chicken stock with fresh herbs

Sugar snap peas, sliced mushrooms green beans, broccoli and carrots steamed with a splash of soy sauce

Fresh baked bread or rolls with butter

Assorted petite desserts

\$31.50 Per Person Plus Tax & Service Charge

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Social Soiree Buffet Menu #5

Appetizers (choose one)

Prince Edward Island Mussels: Served in a garlic white wine butter sauce

Crab Bruschetta

Grilled Shrimp Kabob w/ roasted vegetables

Salads (choose two)

Strawberry Spinach Salad: topped with fresh strawberries, crumbled goat cheese and walnuts

House Salad: an assorted bed of greens topped with tomatoes, cucumbers, cheddar cheese, and croutons

Classic Caesar: fresh Parmesan over romaine lettuce and croutons

Entrees (choose two) Guests select preference

Surf and Turf: 6oz Filet Mignon and grilled shrimp served with rice pilaf and grilled asparagus

Shrimp scampi served over linguini

Chicken Chesapeake: a grilled chicken breast topped with Maryland lump crab with a red skin potato and a vegetable

Desserts (choose one)

Strawberry Sorbet: Strawberry Parfait - Chocolate mousse - Cappuccino brownie a la mode

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Social Soiree Buffet Menu #6

*Caesar Salad or Fresh Garden Salad with sliced cucumbers, tomato wedges, carrots
Served with assorted dressings and croutons*

Entrée (choose one)

Baked Chicken: Seasoned with herbs and spices.

*Meatloaf: Ground beef delicately seasoned, form into a loaf and wrapped in bacon,
brushed with our secret sauce, and topped with cheese-served with mushroom
gravy*

*Baked or Fried Flounder: Fresh flounder filet lightly battered and deep fried
served with a delicate lemon butter sauce*

Ham Steak: Country ham steak pan seared, served with gravy and pineapple slices

Hot Roast Beef: Lean slices of roast beef swimming in rich beef gravy

*Hot Turkey: Sliced turkey breast wrapped around our traditional homemade
stuffing served in turkey gravy*

Pork Chops: Center cut pork loin chops grilled to perfection

Pot Roast: Black Angus beef roast simmered with root vegetables until fork tender

*Chicken Parmesan: Breaded chicken cutlet deep fried to a golden brown-topped
with homemade marinara, mozzarella and Parmesan cheeses*

Starch - (choose one)

*Wild Rice - Rice Pilaf - Mashed Potatoes - Macaroni and Cheese - Egg Noodles in
butter and herb - Roasted Red Bliss Potatoes*

Steamed seasonal Vegetable Medley

Fresh baked bread or rolls with butter

\$13.50 Per Person Plus Tax & Service Charge

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