



DOUGLASTON
— M A N O R —

Buffet

BUTLER STYLE PASSED HORS D'OEUVRES

-**Spicy Meatballs** / marinara -**BBQ Sausage** / carolina glaze -**Sesame Chicken** / ginger soy glaze
-**Franks in a Blanket** / honey mustard -**Housemade Pizza** 'margharita' -**Tostones** 'n' Guacamole
-**Queso Quesadilla** / salsa glaze

-OR-

TUSCAN ANTIPASTO TABLE

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper
/ Salami / Soppressata / Mortadella
Cheese Board: Swiss / Cheddar / Fontina
Fusilli Salad / Fresh Mozzarella
Olive Medley / Bruschetta

YOUR BUFFET STARTS WITH

Fresh Garden salad market greens / Cucumbers / Tomato / Balsamic
Hot Dinner Rolls / butter

BUFFET

SEAFOOD / *select one*

Frutti Di Mare / Clams, Shrimp, Calamari, Pilaf
Sea Bass Beurre Blanc / White Wine, Lemon, Butter

CHICKEN - PORK / *select one*

Chicken Picata / Citrus Lemon & Thyme Sauce
Chicken Marsala / Mushroom & Rosemary
Sausage & Peppers / Marinara, Onions & Parsley
Slow Braised Pork / Chianti, Sage, Dried Cranberries

PASTA / *select one*

Penne Alla Vodka / Roast Shallots, Cream & Tomato
Cavatelli Panna / Peas, Prosciutto & Cipolla
Rigatoni Pomodoro / Fresh Basil, Tomatoes & Olive Oil
Baked Eggplant Rotolo / Ricotta, Mozzarella & Pomodoro

CARVING STATION / *select two*

Grilled **Pork Loin** / Slow Roasted **Turkey Breast**
Smoked **Country Ham** / Italian **Roast Beef**
NY Style **Corned Beef**
***** gravies / sauces / condiments**

Herb Roasted **Potatoes** & Seasonal **Veggie** Medley // *with all buffets*

DESSERT / *select one*

SPECIAL OCCASION CAKE or HOUSE BAKED COOKIES or ICE CREAM SUNDAES

COFFEE & TEA