

BREAKFAST/BRUNCH MENUS: *The Empress Room*

PARAVATI STYLE

BREAKFAST BUFFET

(MINIMUM OF 30 GUESTS)

Assorted Danish
Muffins
Sliced Seasonal Fruit
Scrambled Eggs
Breakfast Potatoes
Country French Toast
Sausage Links
Crispy Bacon
Buttermilk Biscuits

BEVERAGES

Orange Juice
Cranberry Juice
Hot Tea
Regular Coffee
Decaffeinated Coffee

\$19.95 PER PERSON

Plus 6% sales tax and 20% service charge

OMELET STATION (OPTIONAL)

(ADD \$3.00 PER PERSON)

WAFFLE STATION (OPTIONAL)

(ADD \$4.00 PER PERSON)

SUBSTITUTE FOR FRENCH TOAST (ADD \$2.95 PER PERSON)

BRUNCH

BRUNCH MENU

(MINIMUM OF 40 GUESTS)

Assorted Danish
Muffins
Apple Cake
Sliced Seasonal Fruit
Scrambled Eggs
Country French Toast
Breakfast Potatoes
Sausage Links
Crispy Bacon
Grilled Chicken Marsala
Buttermilk Biscuits
Farfalle Pasta w/ Sun-Dried Tomatoes & Peas in
a Parmesan Cream Sauce
Eggs Benedict (add \$3.00 per person)

BEVERAGES

Orange Juice
Cranberry Juice
Hot Tea
Regular Coffee
Decaffeinated Coffee

\$24.95 PER PERSON

Plus 6% sales tax and 20% service charge

WHERE TRADITIONS GET STARTED

LUNCHEON BUFFET MENUS: *The Empress Room*

Includes: Soda, Iced Tea, Coffee and Hot Tea

LUNCHEON BUFFET I

Served for first 1/2 hour: Assorted Cheese and Bruschetta
(ADDITIONAL CHOICE \$2.00 PER PERSON)

SALAD AND SOUP

(CHOOSE 2)

Chicken Noodle Soup
Italian Wedding Soup
Classic Caesar Salad
Mixed Green Salad

PASTA SALAD W/ ROASTED TOMATOES, RED PEPPERS IN BALSAMIC VINAIGRETTE

FRESH FRUIT SALAD

MIXED MINI SANDWICHES

(ASSORTMENT)

Turkey
Roast Beef
Tuna Salad
Chicken Salad
Egg Salad

ASSORTMENT OF FRESH BAKED COOKIES AND BROWNIES

\$21.95 PER PERSON

Plus 6% sales tax and 20% service charge

LUNCHEON BUFFET II

Served for first 1/2 hour: Assorted Cheese and Bruschetta
(ADDITIONAL CHOICE \$2.00 PER PERSON)

SALAD

(CHOOSE 1)

Classic Caesar Salad
Mixed Green Salad

ENTRÉES

(CHOOSE 2) (ADDITIONAL CHOICE \$4.00 PER PERSON)

Sausage Scaloppini
House-Made Meatballs
Chicken Francaise
Chicken Marsala
Baked Salmon
Roasted Pork Loin

PASTA

(CHOOSE 1) (ADDITIONAL CHOICE \$3.00 PER PERSON)

Baked Stuffed Shells
Penne Ala Vodka
Pasta Alfredo

CHEF'S CHOICE OF VEGETABLE & STARCH

DESSERT

(CHOOSE 1)

Cheese Cake w Fruit Topping
Triple Chocolate Cake
Carrot Cake
Mini Italian Pastries & Cookies (ADDITIONAL \$2.00 PER PERSON)

\$23.95 PER PERSON

Plus 6% sales tax and 20% service charge

WHERE TRADITIONS GET STARTED

TASTE OF ITALY BUFFET: *The Empress Room*

Includes: Soda, Iced Tea, Coffee and Hot Tea

ANTIPASTO DISPLAY

Assorted Cheeses
Italian Meat Display
Roasted Peppers
Tomato Bruschetta
Mixed Olives
Tomato and Mozzarella Salad

VEGETABLE

Zucchini
Yellow Squash
Tomatoes in Garlic and Oil

GARLIC BREAD, ROLLS AND BUTTER

SALAD

Caesar Salad

ENTRÉES

Chicken Parmesan
Sausage Peppers and Onions

PASTA

(CHOOSE 2)

Penne Ala Vodka
Cheese Lasagna Rollups
Tortellini Alfredo
Rigatoni Bolognese

DESSERT

Mini Italian Pastries

\$27.95 PER PERSON (LUNCH)

\$37.95 PER PERSON (DINNER)

Plus 6% sales tax and 20% service charge

WHERE TRADITIONS GET STARTED

DINNER BUFFET: *The Empress Room*

Includes: Dinner Rolls & Butter; Soda, Iced Tea, Regular & Decaf. Coffee and Hot Tea

WELCOME RECEPTION

Served for first 1/2 hour: Assorted Cheese and Bruschetta

SALAD

(CHOICE OF ONE)

House Salad with Assorted Dressings
Classic Caesar Salad

PASTA

(CHOICE OF ONE) (ADDITIONAL CHOICE \$3.00 PER PERSON)

Penne Ala Vodka
Baked Stuffed Shells
Penne in Marinara Sauce
Farfalle w/ Peas, Sun-Dried Tomatoes in
a Parmesan Cream Sauce
Italian Style Mac n Cheese
Pasta Alfredo
Cheese Tortellini in Rosa Sauce

VEGETABLE & STARCH

(CHOICE OF TWO)

Green Beans Almandine
Seasonal Vegetable Medley
Rice Pilaf
Sautéed Broccoli
Roasted Red Potatoes
Red Skin Mashed Potatoes
Broccoli Rabe (add \$1.00 pp)
Asparagus (call for pricing)

ENTRÉES

(CHOICE OF TWO*) (ADDITIONAL CHOICE \$4.00 PER PERSON)

Sausage Scaloppini
Beef Marsala
Beef Scaloppini
House-Made Meatballs
Parmesan Crusted Flounder
Chicken – choose your style (Marsala, Picatta, Francaise,
Parmesan)
Baked Salmon
Rosemary Roasted Pork Loin
Carved Top Round (add \$3.00 pp)
Carved Prime Rib (add \$5.00 pp)
Chicken Messina (topped w/ broccoli rabe & sharp provolone)
(add \$2.00 pp)
Veal Parmesan (add \$3.00 pp)
Grilled Chicken Bruschetta

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Triple Chocolate Cake
Carrot Cake
Mini Assorted Italian Pastries (add \$2.00 pp)

\$34.95 PER PERSON

Plus 6% sales tax and 20% service charge

WHERE TRADITIONS GET STARTED

SEATED DINNER: *The Empress Room*

All Seated Dinners Include: Salad, Entrée, Vegetable, Starch, Dessert, Rolls & Butter;
Soda, Iced Tea, Regular & Decaf. Coffee and Hot Tea

WELCOME RECEPTION

Served for first 1/2 hour: Assorted Cheese and Bruschetta

APPETIZERS & SOUPS (OPTIONAL)

(ADD \$4.00 PP)

Medley of Fresh Seasonal Fruit
Minestrone Soup
Vegetable Beef Barley
Chicken Noodle
Italian Wedding

SALAD

(CHOICE OF ONE)

Mixed Greens
Caesar Salad

STARCH

(CHOICE OF ONE)

Roasted Red Bliss Potatoes
Rice Pilaf
Garlic Mashed Potatoes

VEGETABLE

(CHOICE OF ONE)

Chef's Choice

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Triple Chocolate Cake
Carrot Cake
Mini Assorted Italian Pastries (add \$3.00 pp)

ENTRÉES

(CHOICE OF TWO)

Chicken Marsala \$26.95 pp
Sautéed with Mushrooms in a Marsala Wine Sauce

Chicken Picatta \$26.95 pp
Sautéed with Capers in a Lemon & White Wine Sauce

Chicken Francese \$26.95 pp
Dipped in Egg Batter with White Wine Sauce

Chicken Lauren \$27.95 pp
Pan seared, topped with Spinach & Asiago

Roast Pork Tenderloin \$26.95 pp
Topped with Roasted Red Peppers & Gravy

Prime Rib of Beef \$29.50 pp
8 oz. cut, served with Aus Jus

New York Strip Steak \$30.95 pp

Filet Mignon \$34.95 pp
Topped with Crispy Fried Onions

Veal Picatta \$29.95 pp
Sautéed with Capers in a Lemon & White Wine Sauce

Veal Marsala \$29.95 pp
Sautéed with Mushrooms in a Marsala Wine Sauce

Broiled Flounder \$30.50 pp
Stuffed with Crab Imperial

Sautéed Crab Cakes \$30.95 pp
With a Herb Butter Sauce

Flounder Francese \$29.95 pp
Dipped in Egg Batter with White Wine Sauce

Grilled Salmon \$29.95 pp
Topped with a Dill Cream Sauce

Ask your catering specialist about
combination entrée dishes

WHERE TRADITIONS GET STARTED