## The Manor Buffet

## **Appetizers**

Fresh Vegetable Crudité with Blue Cheese Dip, Carrot Sticks, Rosebud Radishes, Broccoli Florets, Ripe Black Olives, Celery Sticks, and Cauliflower Florets

## **Homemade Salads**

Choice of Chef's Garden Salad: Tossed Greens, Tomato Wedges,
Sliced Cucumbers, Shredded Carrots, Red Cabbage –
Topped with your choice of:
Our House Creamy Dill, Italian Vinaigrette,
Or Thousand Island dressing
OR

Chef's Classic Caesar Salad: Fresh Crisp Romaine Lettuce, Parmesan Cheese, Toasted Croutons, Mixed with our Homemade Caesar Dressing

Includes Assortment of Freshly Baked Rolls and Rye Bread & Fresh Kosher Dill Pickles

## **Entrees: Choice of Three (3)**

**Roasted Sirloin of Beef with Bordelaise Sauce Beef Stroganoff with Buttered Noodles Boneless Chicken Marinated then Grilled over Mesquite Baked Virginia Ham with Pineapple Sauce** Oriental Chicken & Vegetable Stir Fry **Baked Italian Meatballs and Sausage in Tomato Sauce Chicken Parmesan with Tomato Sauce** Fresh Fish Du Jour, Sweet Butter, Lemon and Capers **Roasted Pork Loin with Sauce Robert** Roasted Tom Turkey and Traditional Bread Stuffing **Roasted Chicken with Fresh Herbs** Chicken Scallopini with Mushrooms, Onions, and Peppers **Chicken Tetrazzini over Fettuccine Baked Meat OR Cheese Lasagna Stuffed Shells with Marinara OR Parmesan Meat Sauce** \*\* Breast of Chicken Marsala OR Française \*\* \*\* Lemon Herb Grilled Chicken Breast with Fruit Salsa \*\* \*\* Our Famous Recipe Seafood Newburg \*\* \*\* Crab Cakes New England \*\* \*\* Baked Flounder Stuffed with Crabmeat \*\*

\*\* Indicates additional cost \*\*