



701 N. Washington Ave Scranton, PA 18509
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DELUXE DINNER BUFFET

Salads

Select one

*Caesar Salad

^***Vermont Salad:** (mixed greens, cranberries, walnuts, blue cheese tossed in a lightly sweetened balsamic dressing)

^***California Salad:** (mixed greens, oranges, seasonal berries, walnuts, blue cheese, tossed in an orange poppy seed dressing),

^***Garden Salad:** (*Pick 2 Dressings*) Ranch, Blue Cheese, Italian, Thousand Island, Creamy Dill or Balsamic Vinaigrette

Entrees

select three

Baked Seafood Au Gratin: A combination of shrimp, scallops, crab, Atlantic roughy, and pasta in a cream sauce with New York Cheddar cheese and baked.

Broiled Stuffed Flounder: Fresh Flounder filets stuffed with crabmeat dressing.

Broiled Salmon: Topped with a light dill sauce.

^**Seafood Brochettes:** Shrimp, scallops, and tuna with peppers, onions and tomatoes, marinated then char-broiled

Haddock Parmesan: Haddock topped with a crust of crackers, parmesan cheese and herbs.

Coral Reef Fettuccini with Shrimp and Scallops: Gulf shrimp, Sea scallops and Clams sautéed in a sauce of tomatoes, garlic and parmesan cheese.

***Butternut Squash Ravioli** in a sage cream sauce

***Vegetable Lasagna:** Layers of ricotta cheese, eggplant, squash, peppers, zucchini & mozzarella in a vodka cream sauce.

^**Lemon Chicken:** Boneless chicken breasts in a light lemon cream sauce.

Chicken Marsala: Boneless chicken in a rich sauce flavored with Marsala wine and mushrooms.

^**Sautéed Chicken Strips:** Sautéed in garlic and wine.

^**Balsamic Chicken:** Boneless chicken in a Balsamic reduction.

- Chicken Florentine:** Stuffed with spinach, onion and cheese.
- ^Hawaiian Baked Ham:** Baked ham in a glaze with pineapple and raisins.
- Roast Stuffed Pork:** Pork loin stuffed with apple and pecan dressing
- ^Roast Pork Tenderloin:** Pork loin roasted with a port wine sauce.
- Beef Chasseur:** Tenderloin tips in a sauce flavored with cognac.
- Pot Roast:** served with veggies in gravy
- ^Beef Brochettes:** Beef tips skewered with peppers, onions and mushrooms, marinated in teriyaki and char-broiled.
- Steak Diane:** Sirloin steak with a demiglaze of cognac and scallions.

Compliments

Select two

- ^*Au Gratin Potatoes ^* Roasted Rosemary Potatoes ^*Italian Roasted Potatoes
- *Penne with Vodka Cream Sauce ^*A Mix of Sweet and White Roasted Potatoes ^* Mashed Potatoes.
- ^*Rice Pilaf

Fresh Vegetable of the Day

Dessert: An assortment of homemade pastries and desserts

^Gluten Free Options

****Vegetarian Options***

Adults: \$30.00 Children: 3-10 \$15.00 plus tax and gratuity

Includes: iced tea, soda, lemonade, coffee (off premise events include canned soda, bottled water, coffee)

Additional side may be added for \$3.00pp. Additional entrée may be added for \$4.00pp

Minimum of 20 guests for Scranton location, minimum of 30 guests for off premise facilities.

Menu selections must be finalized 10 days prior to event and a final guest count due 5 day prior to event.

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On premise gratuity 20% of total bill or \$70.00 per server, whichever is greater. Off premise 25% of bill or \$100.00 per server, whichever is greater

A \$25.00 kitchen service fee will be applied to all parties.

