

Valley Top Buffet Package

~Assorted Artisan Bread Display~

~Salads~

House and Caesar

~Pasta Selections~

Choice of Two

Penne, Farfalle, Tortellini or Manicotti

Sauces

Basil Marinara, Vodka Blush with Bacon, Scampi Style or Carbonara

~Carving Station~

Slow Roasted Prime Rib

Oven Roasted Turkey

Sliced Tenderloin of Beef \$4 upcharge

~Chicken~

Piccata

Marsala

Florentine

Cordon Bleu

Involtini: Stuffed with Roasted Peppers, Spinach, and Provolone

~Seafood Selections~

Crab Imperial stuffed Flounder: Lemon Butter

Grilled Swordfish: Plum Tomato-Caper sauce

Salmon baked in Puff Pastry: Dill Crème sauce, Grated Cucumber

~Chef Seasonal Vegetable, Potato Du Jour~

~Assorted Desserts Station~

~Coffee Service~

Adults \$50 Children 10+under \$22

Assorted Butlered Hor D'oeuvres \$12 per

Choice of Salad:

House Mixed Greens, Plum Tomato, Red Onion, Matchstick Carrots, and Cucumber with Balsamic Vinaigrette

Caesar Romaine, Classic Garlic and Lemon Dressing, House made Croutons, Parmesan Cheese

Spinach Baby spinach, Chopped Boiled Egg, Sliced Mushroom, Red Onion, Crispy Bacon Dressing, Plum Tomato

Antipasto Romaine with Genoa Salami, Capicola Ham, Provolone Cheese, Artichoke Hearts, Roasted Peppers

Add \$2

Tomato & Mozzarella Fresh Basil, EVOO, Balsamic Drizzle

Greek Style Romaine with Olives, Red Onion, Feta, Cucumber, Pepperoncini with an Herbed Vinaigrette

Assorted Dessert

Served Buffet Style Cookies, Brownies, Pound Cake, Cannoli

Premium Open Bar \$16 (1st hour) \$8 per additional hour

Unlimited soda \$2 per person

No Charge for Soda with Open Bar option

Prices exclude Tax and Gratuity

Call Geri Magee 610-940-0540

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