



Social Soiree Buffet Menu #1 (W)

Choice of two Hors D' Oeuvres:

Teriyaki Chicken Skewers- boneless chicken breast marinated in sweet teriyaki sauce and grilled over hardwood coals

Sweet and Sour Meatballs-all beef meatballs simmered in a sweet and tangy sauce

Sliders- mini grilled hamburgers on rolls with cheese, pickles, chopped onion, ketchup, and mustard

Choice of Two Entrées

Lasagna or Baked Ziti in Marinara Sauce topped with melted mozzarella and parmesan cheeses

Chicken- Florentine- Picata-Bourbon-Baked- Fried-Marsala

Beef- Tenderloin-Burgundy-TopRound Au Jus

Vegetable and Starch-

Grilled Vegetables-Squash, zucchini, eggplant, fennel, cherry tomatoes, carrots, onions, red and green peppers tossed in fresh herbs and extra virgin olive oil-finished with a splash of vinaigrette

Rice Pilaf in Chicken Stock with herbs

Fresh Baked Garlic Bread

\$18.50 Per Person Plus Tax & Service Charge

*Wait Staff must be added for all events catered by CONFETTI'S- minimum 2 hours. \$35/per hour per wait staff.

*Dishes, flatware available for additional cost or client may provide.

Disposable Plate, Napkin & Flatware- \$0.50/pp, Upscale Disposable Plate, Napkin, Flatware- \$1.00/pp, China Plate, Flatware, & Linen Napkin- \$2.00/pp

Social Soiree Buffet Menu #2 (W)

Tossed Salad-Mixed greens topped with tomato wedges, cucumber slices, shredded carrots & red cabbage, broccoli florets, onion, red and green peppers rings. Served with assorted dressings

Choice of Two Entrées

Lasagna-Sheets of pasta layered with meat sauce, ricotta and mozzarella cheese. Topped with mozzarella and Parmesan cheeses. Baked to a golden brown.

Chicken Florentine- Fresh spinach with shallots and garlic-flambéed with Ouzo- Baked on a boneless chicken breast and topped with mozzarella cheese.

Beef Burgundy-Cubed sirloin sautéed with pearl onions, mushrooms and garlic. Simmered burgundy red wine and rich beef stock.

Choice of Rice or Pasta

Fresh steamed sugar snap peas, sliced mushrooms green beans, broccoli, carrots and julienne red peppers

Fresh baked bread or rolls with butter

\$16.50 per person plus tax & service charge

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Social Soiree Buffet Menu #3 (W)

Hors D' Oeuvres: (choose two)

Sesame Chicken Skewers-Boneless chicken breast crusted in black and white sesame seeds-threaded on a bamboo skewer and deep fried to a golden brown. Served with spicy peanut sauce

Assorted fresh cut fruits and vegetables. Accompanied by various dips and crackers

Sweet and Sour Meatballs-All beef meatballs simmered in a sweet and tangy sauce

Vegetable Cornucopias-An array of vegetables blended with creamy Monterey Jack cheese-finished with a hint of cilantro and wrapped in a flour tortilla

Dinner:

Grilled Tilapia Filet-drizzled in teriyaki sauce and grilled over hardwood coals. Topped with a tropical salsa and drizzled with wasabi cream. Option of parmesan crusted tilapia available (Salmon available at additional cost \$1.50 per person)

Bourbon Chicken- Boneless chicken breast sautéed with shallots and garlic. Simmered with chicken stock and Dijon mustard. Finished with Jack Daniels Kentucky Bourbon

Fresh steamed green beans with fresh herbs and slivered almonds

Choice of Rice or Pasta

Fresh baked bread or rolls with butter

\$18.50 per person plus tax & service charge

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Social Soiree Buffet Menu #4

*Caesar Salad-Crisp Romaine leaves tossed with crunchy croutons in a creamy Caesar dressing.
Garnished with Roma tomato wedges and dusted with freshly grated Parmesan cheese*

*Maryland Crab Cake-Jumbo lump crabmeat blended with Old Bay, mustard and mayonnaise. Broiled
to a golden brown*

Served with crackers, cocktail and tartar sauces

*Chicken Rosemary- Boneless chicken breast marinated in extra virgin olive oil, rosemary,
shallots and lemon-
Grilled over mesquite coals*

*London Broil-Flavorful flank steak marinated in garlic, mustard seed, pepper, salt and paprika.
Sliced thin and topped with onions and mushrooms*

Long grain and wild rice simmered in chicken stock with fresh herbs

*Sugar snap peas, sliced mushrooms green beans, broccoli and carrots steamed
with a splash of soy sauce*

Fresh baked bread or rolls with butter

Assorted petite desserts

\$24.50 Per Person Plus Tax & Service Charge

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Social Soiree Buffet Menu #5

Appetizers (choose one)

Prince Edward Island Mussels in a garlic white wine butter sauce

Crab Bruschetta

Grilled Shrimp Kabob w/ roasted vegetables

Salads (choose two)

Strawberry spinach salad topped with fresh strawberries, crumbled goat cheese and walnuts

House salad- an assorted bed of greens topped with tomatoes, cucumbers, cheddar cheese, and croutons

Classic Caesar- fresh Parmesan over romaine lettuce and croutons

Entrees (choose two)

Surf and turf- 6oz Filet Mignon and grilled shrimp served with rice pilaf and grilled asparagus

Shrimp scampi served over linguini

Chicken Chesapeake- a grilled chicken breast topped with Maryland lump crab with a red skin potatoes and a vegetable

Desserts (choose one)

Strawberry Sorbet - Strawberry Parfait - Chocolate mousse - Cappuccino brownie a la mode

\$26.50 Per Person Plus Tax & Service Charge

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Social Soiree Buffet Menu #6

*Caesar Salad or Fresh garden salad with sliced cucumbers, tomato wedges, carrots
Served with assorted dressings and croutons*

Entree (choose one)

**Baked Chicken -seasoned with herbs and spices.*

**Meatloaf-Ground beef delicately seasoned, form into a loaf and wrapped in bacon,
brushed with our secret sauce and topped with cheese-served with mushroom gravy*

**Baked or Fried Flounder-Fresh flounder filet lightly battered and deep fried served with
a delicate lemon butter sauce*

**Ham Steak-Country ham steak pan seared-served with gravy and pineapple slices*

**Hot Roast Beef- Lean slices of roast beef swimming in rich beef gravy*

**Hot Turkey-Sliced turkey breast wrapped around our traditional homemade stuffing-
served in turkey gravy*

**Pork Chops-Center cut pork loin chops grilled to perfection*

**Pot Roast-Black Angus beef roast simmered with root vegetables until fork tender*

**Chicken Parmesan -Breaded chicken cutlet deep fried to a golden brown-topped with
homemade marinara, mozzarella and Parmesan cheeses*

Starch - (choose one)

*Wild rice, rice pilaf, mashed potatoes, macaroni and cheese, egg noodles in butter and
herb, roasted red bliss potatoes*

Steamed seasonal vegetable medley

Fresh baked bread or rolls with butter

\$13.50 Per Person Plus Tax & Service Charge

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