

# *Buffet Dinner*

## Menu Option 1: \$28.95 pp

### SALAD SELECTIONS *(Select 2)*

- ◆ House Salad with Cucumbers, Red Bell Peppers, Shredded Carrots, and Tomatoes, served with choice of 2 Dressings
- ◆ Caesar Salad with Homemade Croutons, Tomato, Shaved Parmesan, and Classic Caesar Dressing
- ◆ Spring Greens with Pistachios, Pomegranate Seeds, & Feta Cheese, served with White Balsamic Vinaigrette
- ◆ Greek Salad with Plum Tomatoes, Red Onion, Green Bell Pepper, Cucumbers, Kalamata Olives, Crumbled Feta Cheese, & Classic Greek Dressing
- ◆ Tomato, Cucumber, and Red Onion Salad with Italian Herb Vinaigrette
- ◆ Multi-Color Tortellini Salad with Creamy Basil Dressing
- ◆ Shredded Cabbage Coleslaw Salad
- ◆ Platter of Fresh Seasonal Fruit

### SIDE SELECTIONS *(Select 2)*

- ◆ Garlic Green Beans
- ◆ Baby Carrots with Cardamom Butter
- ◆ Julienne of Zucchini, Carrots, and Summer Squash
- ◆ Italian Style Greens and Beans
- ◆ Wilted Spinach with Garlic and Olive Oil
- ◆ Steamed Broccoli & Cauliflower with Parmesan and Parsley Topping
- ◆ BBQ Baked Beans
- ◆ Oven Roasted New Potatoes with Rosemary and Herbs
- ◆ Garlic Mashed Red Skinned Potatoes
- ◆ Rice Pilaf
- ◆ Spanish Rice and Beans
- ◆ Roasted Sweet Potatoes

### PASTA SELECTIONS *(Select 1)*

- ◆ Three Cheese Vegetarian Lasagna
- ◆ Pasta Primavera with Fresh Garden Vegetables in a Lemon Garlic Sauce
- ◆ Broccoli Alfredo
- ◆ Baked Ziti
- ◆ Creamy Vodka Sauce
- ◆ Warm Basil Marinara
- ◆ Five Cheese Macaroni & Cheese

### ENTRÉE SELECTIONS *(Select 2)*

- ◆ Santa Fe Marinated Chicken with Chipotle Cream
- ◆ Grilled Chicken Parmesan
- ◆ Garlic Lemon Herb Chicken
- ◆ Cajun Marinated Chicken Breasts
- ◆ Spiral Cut Honey Glazed Ham with Sweet Pineapple Sauce
- ◆ Herb Roasted Pork Loin with Choice of Roasted Shallot Jus or Cider Glaze
- ◆ Sliced Roast Beef with Au Jus
- ◆ Italian Meatballs and Sausage
- ◆ Baked Salmon w/Hollandaise Sauce *(Add \$4.00 pp)*



Photo courtesy of Tyson Pictures

### ADDITIONAL SELECTIONS Hand Carved to Order:

- ◆ Prime Rib of Beef **\$8.00 pp**  
Served with Creamy Horseradish Sauce
- ◆ Tenderloin of Beef **\$7.00 pp**  
Choice of Espresso Rubbed, Herb Crusted, or Ancho Chile Crusted. Served with choice of sauce: Béarnaise, Horseradish Cream, or Red Wine Shallot
- ◆ Flank Steak **\$5.00 pp**  
Choice of Teriyaki Marinade, Merlot Marinade, Churrasco, or Blackened  
Served with choice of sauce: Garlic Aioli, Mustard Horseradish, Chimichurri, or a Black Peppercorn Demi-glaze
- ◆ Whole Pork Pig Roast **\$Market Price**  
Served with Homemade BBQ Sauce

***If you do not see a menu item that you would like, please contact us and we will accommodate your menu request. Dinner Stations are also available.***

*Catering and Bar Services are provided exclusively by Virgilio's Event Centre  
Food and bar prices are exclusive of 20% administrative fee and 8% NYS sales tax. Prices subject to change.*

# *Buffet Dinner*

## Menu Option 2: \$38.95 pp

### **SERVED SALAD SELECTIONS** *(Select 1)*

- ◆ Caesar Salad with Homemade Croutons, Roma Tomato Wedges, Shaved Parmesan, and Classic Caesar Dressing
- ◆ Spring Greens with Pistachios, Pomegranate Seeds, and Feta Cheese with a White Balsamic Vinaigrette
- ◆ Seasonal Salad of Bibb Lettuce, Granny Smith Apple Slices, Goat Cheese Crumbles, and Glazed Pecans with a Cider Vinaigrette
- ◆ Spinach Salad with Roasted Red Peppers, Toasted Slice Almonds, Red Onion, and Crispy Bacon with a Warm Bacon Vinaigrette
- ◆ Arugula Salad with Seasonal Watermelon, Crumbled Feta Cheese, and Crispy Prosciutto Crumbles with a Jalapeno-Cilantro Vinaigrette



### **SIDE SELECTIONS** *(Select 2)*

- ◆ Sautéed Asparagus, Sliced Portobello Mushrooms, and Snow Peas
- ◆ Seasonal Corn on the Cob
- ◆ Roasted Brussels Sprouts with Bacon and Shallot Butter
- ◆ Cider Glazed Roasted Root Vegetables
- ◆ Parsnip Puree
- ◆ Sugar Snap Peas with Red Pepper Ribbons
- ◆ Garlic Mashed Red Skinned Potatoes
- ◆ Maytag Bleu Cheese Scalloped Potatoes
- ◆ Candied Sweet Potatoes with a Brandy Glaze and Toasted Pecans
- ◆ Jasmine Rice with Ginger and Lemon Grass
- ◆ Wild Mushroom Risotto

### **PASTA SELECTIONS** *(Select 1)*

- ◆ Three Cheese Vegetarian Lasagna
- ◆ Tortellini Alfredo
- ◆ Five Cheese Macaroni and Cheese
- ◆ Butternut Squash Ravioli with Maple Ginger Butternut Cream Sauce
- ◆ Seafood Pasta Bake

### **CHICKEN ENTRÉE SELECTIONS** *(Select 1)*

- ◆ Chicken Breast Stuffed with Cornbread, Andouille Sausage, Apple, Rosemary and Sage, with an Apple Cider Glaze
- ◆ Broccoli Stuffed Chicken in a Sundried Tomato and Asiago Cream Sauce
- ◆ Chicken Marsala
- ◆ Chicken Margarita topped with Artichoke Hearts, Sundried Tomatoes, Broccoli, & Garlic Wine Sauce
- ◆ Stuffed Chicken Florentine

### **SEAFOOD ENTRÉE SELECTIONS** *(Select 1)*

- ◆ Sesame Crusted Salmon with Wasabi Ginger Glaze
- ◆ Panko Crusted Haddock
- ◆ Chipotle Glazed Salmon with Candied Bacon Pepper Salsa and Wonton Chips
- ◆ Garlic Shrimp Scampi served With White Rice
- ◆ Deep Fried Cajun Catfish Filets served with a Creole Tartar Sauce

### **BEEF ENTRÉE SELECTIONS: Carved to Order** *(Select 1)*

- ◆ Prime Rib of Beef  
Served with Creamy Horseradish Sauce
- ◆ Tenderloin of Beef  
Choice of Espresso Rubbed, Herb Crusted, Ginger Sesame or Ancho Chile Crusted.  
Served with choice of sauce: Béarnaise, Horseradish Cream, Wasabi Crème Fraiche or Red Wine Shallot
- ◆ Flank Steak  
Choice of Teriyaki Marinade, Merlot Marinade, Churrasco, or Blackened.  
Served with choice of sauce: Garlic Aioli, Mustard Horseradish, Chimichurri, or a Black Peppercorn Demi-glace
- ◆ Whole Pork Pig Roast  
Served with Homemade BBQ Sauce

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