



DINNER BUFFETS

Dinner Buffet Packages for Groups of 50 Guests or More
Tableside Offering of Coffee, Assorted Teas, and Soft Drinks

"THE SYCAMORE"

UPON ARRIVAL

Domestic & International Cheese Display, Assorted Crackers, Fresh Fruit Garnish

SALADS

Garden Salad, Assorted Dressings
Fresh Mozzarella, Grape Tomatoes, Fresh Basil, & Extra Virgin Olive Oil

ENTREES

(Choice of Three)

Chicken Francaise with Artichokes, White Wine Lemon Sauce
Tilapia Oregannatta
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Eggplant Rollantine, Plum Tomato Sauce
Salmon Provençal, with Capers, Garlic, Olives, Anchovy, Onion, & Fresh Plum Tomato
Chicken with Wild Mushroom Marsala Sauce
Roasted Stuffed Pork Loin with Spinach & Fontina Cheese, Brandy Demiglace
Rigatoni ala Vodka
Tortellini Carbonara with Peas & Mushrooms, Garlic Cream
Herb Crusted Cod, Baby Shrimp, Scampi Sauce
Chef Carved Top Round of Beef, Horseradish Cream, Au Jus
Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

DESSERTS

Trays of Mini Eclairs, Cannoli's, and Cream Puffs

\$36.95 Per Person

"THE KNOB HILL"

UPON ARRIVAL

Chef's Selection of (6) Butler Passed Hors D'oeuvres

SALADS

Caesar Salad, Locatelli Cheese, Garlic Croutons
Fresh Mozzarella, Grape Tomatoes, Fresh Basil, & Extra Virgin Olive Oil

ENTREES

(Choice of Four)

Farfalle Pasta with Spinach, Pine Nuts, Mushrooms, & Sun Dried Tomatoes, Garlic Aioli
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Piccata, Capers, Lemon, White Wine & Butter
Potato Crusted Salmon, Herb Garlic Butter
Roasted Stuffed Pork Loin with Spinach & Fontina Cheese, Brandy Demiglace
Crab Stuffed Filet of Flounder, Lemon Butter Sauce
Tortellini Carbonara with Peas & Mushrooms, Garlic Cream
Roasted Sliced Sirloin, Port Wine Reduction
Rigatoni ala Vodka
Eggplant Rollantine, Plum Tomato Sauce
Herb Crusted Cod Fish, Baby Shrimp, Scampi Sauce
Chef Carved Top Round of Beef, Horseradish Cream, Au Jus
Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

DESSERTS

House Made Cookies, Mini Cannoli's, Cream Puffs, &
Chef's Selection of Assorted Cakes & Cheesecakes

\$46.95 Per Person

All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax