

# Buffet Menu Option 1

\$28.95 per person

# Salad Option

Served on the Buffet with a Chef's Selection of Warm Dinner Breads (Please Choose 1)

Garden Fresh Field Greens Salad, served with your choice of (2) two dressings.

House Honey Mustard, White Zinfandel Vinaigrette, Raspberry Vinaigrette, Parmesan Peppercorn, Balsamic Vinaigrette, Poppy seed, Bleu Cheese, Russian, Ranch, French or Italian

-OR-

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

# Entrée Options

(Please Choose 2)
An additional Entrée may be selected for a price of \$3.95-\$6.95 per person

### Chicken

Apple & Sage Stuffed Chicken
Parmesan Encrusted Chicken
Chicken Saltimbocca
Chicken Francaise
Chicken Marsala
Chicken Piccata
Baked Chicken

#### Fish

Grilled Swordfish with Vanilla Bean Butter Crab, Shrimp, and Scallop Stuffed Tilapia Shrimp & Scallop Seafood Risotto Maple Glazed Salmon Pan Seared Salmon Stuffed Filet of Sole

#### Vegetarian

Butternut Squash Ravioli & Roasted Vegetables
Spinach & Ricotta Stuffed Manicotti
Roasted Vegetable Tortellini
Pan-Fried Eggplant Rolitini
Gemelli Melanzana
Vegetarian Lasagna

## Sides

(Please Choose 1 of Each)

#### Starch

Garlic Cheesy Mashed Potatoes Roasted Red Bliss Potatoes Swiss Scalloped Potatoes Greek Rice Pilaf Seasonal Risotto Ratatouille

#### Vegetable

Gingered Carrots & Sugar Snap Peas Green & Yellow Beans Almondine Caramelized Baby Carrots Summer Squash Medley Green Beans Forestiere Stir Fry Vegetables

### Coffee & Dessert

Coffee service of Freshly Brewed Chez Josef House Blend Coffee, Chez Josef House Blend Decaffeinated Coffee, and an Assortment of Flavored Hot Teas

Assortment of Homemade Ice Cream Parfaits to include popular flavors such as Strawberry Shortcake, Salted Caramel, Oreo Cookie, Dutch Apple Pie, Orange Creamsicle and Classic Hot Fudge

Included no charge with entrée or choose from our dessert menu