

ELITE PALACE DELUXE BUFFET



Cold Displays

Olive Display

An Array of Sicilian, Spanish and Calamata Olives in Drizzled Olive Oil & Minced Garlic

International Cheese Display

An Array of International & Domestic Cheeses accompanied by Flat Breads, Crackers and

Crudités Platter

A Fresh Selection of Garden Vegetables accompanied by Several Home Made Dips

Fruit Displays

A Wonderful Display of Seasonal Fresh Fruit Surrounded by Beautiful Fruit Carvings

Butchers Carving Board

An Assortment of Sliced Imported Italian Dry Sausage & Meats (Hot & Sweet)

Grilled Assorted Vegetables

Fresh Marinated Grilled Red Peppers, Eggplant, Zucchini and Squash with Minced Garlic, Drizzled with Extra Virgin Olive Oil

Insalata di Pasta

Tri-Colored Spiral Pasta with an array of mixed Vegetables (Served Cold)

Smoked Atlantic Salmon

Whole Smoked Salmon served with Mini Toast Wedges, minced Onions and Chives, Capers and Heavy Cream

French Bean Salad

Red Baby bliss potatoes French green bean red onion and bacon vinaigrette

Seafood Ceviche

Shrimp, fish and squid in a Refreshing Lime Ceviche Dressing with olive oil and seasoning

Hot Chafing dishes

Lemon and Rosemary chicken

Sautéed Chicken Breast in a Lemon Sauce with minced Garlic and Fresh Rosemary

Veal Marsala

Tender Sliced Veal Cutlets Sautéed in a Sweet Marsala Wine Sauce with Morsels of Porcini Mushrooms

Salsiccia Con Pepperoni

Italian Sausage with Sautéed Onions, Green & Red Peppers

Eggplant Rollatini

Eggplant Rollatini Stuffed with Ricotta & Mozzarella Cheeses

Mushroom Risotto

Arborio rice slow-cooked in a seasoned broth with Green Peas and Mushrooms

Polpettini al' Antica

*Traditional Italian Meat Balls, Spiced with Italian Herbs,
In a Light Tomato Sauce*

Wild Mushroom Ravioli

Fresh Herbs & Brown butter Sage sauce

Veal Marinara

Breaded and Sautéed Tender Cuts of Veal Cutlet Dressed in a seasoned tomato Sauce

Pork Cutlets Dijon

Slow-Cooked Sliced Pork Cutlets in a Dijon Seasoning with sliced Apples

Chef's Carving Station

(Choose two)



Maple Glazed Pineapple Ham

Glazed with Honey, Brown Sugar and Cloves with Sliced Pineapple served with an Orange Hinted Apple Compote

Golden Roasted Turkey Breast

Plump Golden Oven Roasted Turkey, Served with a Spicy Dijon Sauce

Ribeye Au Jus

Tender Oven Baked Ribeye of Beef, Hand Carved and Served with a Creamy Horse Radish Sauce

Roast Leg of Lamb

Slow Oven Cooked with White Wine, Minced Garlic, Rosemary, Thyme and Parmesan Cheese served with a Mint Chutney

Roasted Suckling Pig

Whole Oven Roasted to Perfection accompanied with Sweet Dutch Apple Sauce

Porcini Mushroom Crusted Pork Loin

Seared Loin Of Pork crusted in herbs and mushrooms with a wild mushroom Au Jus

Oriental Express



鴨 *Peking Duck

Hand Rolled for you by our Professionally Trained Staff, with Hoisin Sauce and Julienne Scallions

糰 *Assorted Dim Sum

Chicken, Shrimp and Vegetable Dim Sum served with Soy Sauce

菜 *Vegetable Spring Rolls

Served with Duck Sauce

蝦 Shrimp Fried Rice

Fresh shrimp sautéed with fried rice and Chinese vegetables

Fresh Pasta Satation

(Choose Two)



Rigatoni alla Vodka

Rigatoni Pasta in a Creamy Tomato Vodka Sauce

Tortellini Tri-Colore alla Carbonara

Cheese Filled Tortellini Pasta in a Creamy White Carbonara Sauce with bits of Prosciutto di Parma and Green Peas

Farfalle Primavera

Bow Tie Pasta in Garlic Infused Extra Virgin Olive Oil with Broccoli Florettes and Sun Dried Tomatoes

Spaghetti ad Aglia e Oglia

Spaghetti al dente with Olive Oil, Minced Garlic and Herbs

Bucatini Bolognese

Bucatini Pasta in a Meaty Bolognese Tomato Sauce

Orecchiette Con Broccoli di Rabe e Salsiccia

Orecchiette Pasta served with Sautéed Broccoli Rabe and Pin Wheel Sausage Seasoned Induced with Olive Oil and Minced Garlic

Custom Wedding Cake



DESSERT

(Select One)

**Platters of Petit Fours*
Platters of Mixed Miniature Pastry Treats per Table

**Platters with Chocolate Dipped Fruits*
Chocolate Dipped Strawberries, Oranges, Apricots, Pineapples per table

**Platters of Seasonal Fresh Fruits for each table*

Full Viennese dessert Display
(Additional \$10.00 per guest)

Coffee ,Tea ,Cordial Bar