

Tasteful Buffet Package

Each package comes with freshly baked bread and butter, china, flatware, water service, cake service or assorted miniature gourmet desserts, and service staff.

You choose: appetizers, entrees and side dishes.

Appetizers

Choose two of your favorites.

Shrimp Cocktail

Chilled shrimp with handmade cocktail sauce.

Crab and Shrimp Dip

Creamy delight with crusty bread.

Bisque Shooters

Elegant shot glasses filled with choice of shrimp, pumpkin or tomato bisque.

Copperhead Glazed Meatballs

With our own barbecue sauce.

Polynesian Meatballs

With teriyaki and pineapple.

Wild Mushroom Pâté

Coarsely chopped mushrooms with truffle oil and cheeses.

Marinated Olives

Imported varieties served with citrus zest and flame roasted peppers.

Roasted Red Pepper Hummus

Served with pita bread.

Mozzarella Caprese Skewers

Mozzarella, tomato and basil skewers.

Sausage Mushroom Caps

Stuffed with zesty sausage and Asiago cheese and broiled.

Classic Crudités

Includes carrots, celery, broccoli and cauliflower with ranch dip.

Stuffed Celery Batons

Filled with a honey-walnut cream cheese.

Domestic Cheese and Grapes

An assortment of cheeses with crackers and grapes.

Entrees

Choose your favorites.

Chambourcin Beef Tips

Tender beef tips in wine sauce.

Marechel Foch Beef Medallions

In a hearty mushroom and wine demi-glace.

Apple Cider Ham

Smoked ham in an apple and onion sauce.

Apricot-Glazed Pork Loin

Not too sweet citrus glaze on our fresh pork tenderloin.

Champagne Chicken

Chicken breasts in a champagne sauce.

Nortonburg Chicken

Chicken breasts and mushrooms in a red wine sauce.

Asiago Chicken

Grilled chicken breasts with Asiago cheese and lemon.

Pomegranate Chicken

A classic dish prepared with pomegranate syrup and balsamic vinegar.

Marechel Foch Portabellas

Grilled portabella mushroom caps in a hearty wine demi-glace.

Mushroom Ravioli Alfredo

Fresh pasta in a creamy sauce.

Curried Vegetable Tempeh

Fresh vegetables with curry and soy.

Handmade Sides

Choose three of your favorites

Marinated and Grilled Vegetables Tray

Country Green Beans
Confetti Corn
Honey-Ginger Glazed Carrots
Sautéed Seasonal Vegetables
Wild Rice
Au Gratin Potatoes
Roasted Red Potatoes
Whipped Potatoes with Gravy
Baked Macaroni and Cheese
Cold Sesame Noodles
Tortellini and Spinach Pasta
Lemon Green Beans
Field Greens Salad
Traditional Garden Salad

Pricing

Monday thru Thursday

One entrée: 17.50 each guest
Two entrées: 19.50 each guest
Three entrées: 21.50 each guest
Additional side: 1.50 each guest

Friday thru Sunday

One entrée: 20.00 each guest
Two entrées: 22.00 each guest
Three entrées: 24.00 each guest
Additional side: 1.50 each guest

Any substitutions to this menu are subject to a minimum \$2.00 each guest charge.

Please note that pricing is based upon service staff being on site for five hours (two hours for set up, two for serving and one for cleaning up). Should service staff be on site for more than five hours, an additional \$25 each staff person billed in full hours will apply.

Lemleys' Catering is glad to provide a 50% discount for children 10 years of age and under.

Please provide final guest count eight business days prior to event date.

Pricing on this menu is valid from October 15, 2007 through October 31, 2008.

Pricing also includes: Simmons "Unlimited Non-Alcoholic Drink Service" :
Coke, d.coke, sprite, raspberry tea, unsweetened tea, and coffee station.