

# BUFFET EVENT PACKAGES

**\$25/pp**

- 1 Entrees
- 1 Pasta
- 1 Sides
- 1 Salad
- 1 Dessert

**\$35/pp**

- 2 Entrees
- 1 Pasta
- 2 Sides
- 1 Salad
- 1 Dessert

**\$50/pp**

- 3 Entrees
- 1 Pasta
- 3 Sides
- 1 Salad
- 1 Dessert



## Chicken and Pork

- Chicken Parmigiana
- Chicken Marsala or Picatta
- Italian Sausage and Peppers (hot or mild)
- Shimpy's Pit BBQ Chicken Thigh
- Shimpy's Pit BBQ Pulled Pork
- Tandoori Chicken
- Herb Roasted Pork Tenderloin
- Roasted Tomato & Goat Cheese Chicken Breast

## Beef and Veal

- Gaucho Steak  
*with Chimmichurri*
- Chipotle Meatloaf
- Braised Short Rib
- Veal Saltimbocca
- Meatballs in marinara

## Pasta

- Pesto Tortellini
- Seasonal Vegetable Lasagna
- Bolognese Lasagna
- Linguini in white clam sauce
- Ravioli ala Vodka
- Brown Butter and Herb Gnocchi
- Roasted Garlic Shrimp Scampi
- Crab Gravy Spaghetti
- Tortellini Alfredo

## Seafood

- Maryland Style Crabcakes
- Char-Grilled Salmon
- Butter & Lemon Tilapia
- Crab Stuffed Flounder

## Sides

- Rosemary Roasted Red Potatoes
- Smoked Paprika Potato Hash
- Roasted Garlic Whipped Potatoes
- Roasted Sweet Potatoes
- Jeweled Cous-Cous
- Rice Pilaf
- Steamed Broccoli
- Roasted Cauliflower
- Sautéed Asparagus
- Green Beans Almandine
- Seasonal Vegetablesa
- Honey Glazed Carrot

## Salads

### Caesar

Romaine lettuce, shaved Parmesan, garlic croutons, creamy Caesar dressing

### Spring Mix

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

### Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

### Arugula and Bleu

Baby arugula, Gorgonzola crumbles, candied walnuts, dried cherries, spiced cider vinaigrette

### Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato file, orange-ginger dressing.

### Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

## Dressings

Creamy Caesar, Herb Ranch, Honey Mustard, Honey-Balsamic, Italian Vinaigrette, Citrus Vinaigrette, Orange-Ginger Dressing, Spiced Cider Vinaigrette, Green Goddess dressing,

## Desserts

### Cookies and Milk

Chocolate chip, oatmeal raisin, and sugar cookies  
*with a variety of milk and sweet creams*

### Miniature Desserts

*Assortment of custards, cakes and terrines.*

Ask about our selection of favorite **appetizers, grazing tables, small plates and premium desserts** to enhance any package



## Considerations

All packages require a minimum of 40 people

All packages include basic disposables.

All packages are subject to PA Sales tax of 6% and service charge of 9%.

Serviced events over 75 people subject to an 8% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness