

WINTER in Binghamton

Hors d'oeuvres

WATERCRESS AND LEMON DEVEILED EGGS
PEPPER CRUSTED TUNA ON A WONTON CHIP
PHYLLO CUPS WITH STRAWBERRIES & CREAM

\$14.00 PER DOZ

\$33.00 PER DOZ

\$18.00 PER DOZ

Entree Salad

HERB CHICKEN ORZO SALAD

SERVED WITH DINNER ROLL, BUTTER, DESSERT AND COLD BEVERAGE

\$12.50 PER PERSON

THE FOLLOWING ITEMS MAY BE SUBSTITUTED ON THE "BUILD YOUR OWN BUFFET"

Salad

WALNUT, PEAR & BLEU CHEESE SALAD

CRISP ROMAINE, CRUMBLED BLEU CHEESE, TOASTED WALNUTS AND FRESH PEAR WITH HERBED VINAIGRETTE

Entrees

HORSERADISH BRAISED POT ROAST

SERVED WITH RED POTATOES AND CARROTS

TURKEY LONDON BROIL

TURKEY BREAST MARINATED IN A BALSAMIC HERB MARINADE, CHAR GRILLED TO PERFECTION AND SLICED THIN

CRANBERRY GLAZED PORK CUTLET

BONELESS PORK CUTLETS, FRIED GOLDEN BROWN, THEN TOPPED WITH A CRANBERRY ORANGE GLAZE

PENNE WITH BUTTERNUT SQUASH AND PORTOBELLO MUSHROOMS

TOPPED WITH PARMESAN CHEESE

Sides

SAUTEED WINTER VEGETABLE BLEND

TURNIPS, RUTABEGAS, LEEKS, CARROTS & ROSEMARY

BAKED ACORN SQUASH WITH CRANBERRY RELISH

ACORN SQUASH ROASTED TO PERFECTION, THEN TOPPED WITH CRANBERRY RELISH

YUKON GOLD AND PARSNIP MASHED

Desserts

SOLD A LA CARTE OR MAY BE SUBSTITUTED FOR BUILD YOUR OWN BUFFET DESSERT

RASBERRY WHITE CHOCOLATE WHOOPIE PIES

\$16.00 PER DOZEN

BOURBON BREAD PUDDING

\$3.30 PER PERSON