\$32 per guest

MEMORIAL PACKAGE INCLUDES BUFFET WITH ONE ENTREE SELECTIONS, ROLLS, BUTTER, COFFEE, TEA & SOFT DRINKS

FIRST COURSE

Harbor Salad Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

PASTA SELECTIONS

Penne Pasta Choice of Marinara, Meat or Palomino sauce

ENTREE SELECTIONS

Champagne Chicken
Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light

champagne sauce

Chicken Piccata Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc,

garnished with artichokes & capers

Chicken Marsala Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce

Herb Roasted Chicken Bone-in chicken, dusted in herbs and seasonings, roasted to perfection

Roasted Pork Loin Served with au jus

Italian Sausage & Peppers Italian sausage roasted and served with onions & bell peppers

Seasonal Fish Chef's selection of seasonal fish Market Price

STARCH SELECTIONS

Roasted Red Potatoes Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese

& roasted with their skins until tender golden brown

Garlic Mashed Potatoes Russet potatoes whipped with garlic infused butter

VEGETABLE SELECTIONS

Green Beans Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic,

steamed to perfection

Broccoli Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender

Capellisharetts

CUISINE ENHANCEMENTS

Additional Entree	Additional entree selection for your buffet	Pricing Varies
Additional Vegetable	Additional vegetable selection for your buffet	+\$2 per guest
Additional Potato	Additional potato selection for your buffet	+\$2 per guest
Fruit Platter	Seasonal fresh fruit platter	+\$5 per guest
Domestic Cheese	Domestic cheeses, crackers, displayed for your guests	+\$5 per guest
Vanilla Ice Cream	Single-scoop vanilla ice cream, served in a dish	+\$3 þer guest