



1849 Cooper Street, Almonesson NJ 08096 (856) 227-3800 (856)227-0560

DINNER BUFFET

ANTIPASTI BAR

Field Greens-Antipasti-Fresh Fruit-Poached Salmon
Roasted Duck Breast-Pan Seared Ostrich Fan

PASTA

Stuffed Shells - Orecchiette Campagnola - Ravioli (Ricotta, Spinach, Lobster, Mushroom)
Linguine (Red or White) - Fettuccine (Alfredo, Primavera)
Tortellini (Pesto, Alfredo, Marinara)

ENTREES

VEAL

Veal Parmesan-
*Nature veal cutlet with fresh tomato sauce,
sweet basil, and grated Parmesan cheese*
Veal Scallopine Romano-
*Veal prepared in a sauce of fresh tomatoes and
green pepper*
Veal Marsala-
*Thinly sliced cutlet sautéed in a delicate wine
sauce*
Stuffed Loin of Veal-
Stuffed with sautéed green

SEAFOOD

Broiled Flounder Almondine-
*Fresh flounder filet topped with sautéed
almonds*
Seafood Newburg-
*Sea scallops and large shrimp in cream and
sherry sauce*
Shrimp Scampi-
*Jumbo shrimp sautéed in olive oil, fresh garlic,
and white wine*
Coquilles St. Jacques-
Scallops in a cream sauce
Stir-fried Shrimp with Vegetables-
*Chinese vegetables and tender shrimp
seasoned with sesame oil, cooked in a wok*
Orange Roughy
Red Snapper
Fresh Game Fish
Fresh Idaho Rainbow Trout
*These fresh fish entrees may be prepared to
you liking*

PORK

Baked Virginia Ham-
Complimented by a pineapple glaze

Pork continued...

Tenderloin of Pork Zwack-
*Pork tenderloins with creams, apricots, and
apricot zwack liqueur*
Stuffed Loin of Pork-
Stuffed with sautéed greens

BEEF

Hand-carved Beef Tenderloin-
With an au poivre and béarnaise sauce
Beef En Croute-
Filet mignon wrapped in puff pastry

FOWL

Duck a La Grand Marnier-
*Boneless duck breast with orange zest and
Grand Marnier*
Boneless Chicken Breast-
*Rice stuffing, Traditional stuffing, or stuffed
with greens*
Chicken Kiev-
Boneless breast stuffed with butter and chives
Chicken Savannah-
*Sautéed chicken breast with peaches, pecans,
and peach brandy*
Chicken Cacciatore-
*Boneless breast in tomato sauce with sautéed
vegetables*
Roasted Chicken with Apples & Raisins-
*Boneless breast in a light, fruity sauce with
fresh herbs and spices*
Stir-fried Chicken with Vegetables-
*Chinese vegetables and tender chicken
seasoned with sesame oil, cooked in a wok*

POTATOES- RISOTTO- VEGETABLES

Choice of fresh vegetables, delicately seasoned

PASTRY CART

Miniature pastry by Termini of Philadelphia, served from rolling carts

WEDDING CAKE

Pound- Italian Cream- Chocolate- Chocolate Chip- Fruit Filled Sponge