



Dinner Buffet Menus

Menu I

Reception

Basket of International Cheeses and Crackers

Dinner Buffet

Fresh Fruit Bowl

Tossed Garden Salad with choice of dressing

Boneless Breast of Chicken Scaloppini

Broccoli Polonaise

Penne Tossed with Fresh Vegetables in a Roasted Red Bell Pepper Sauce

Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

Chef's Dessert

At \$25.50 per Person plus 23% Catering Charge and 7% MA Tax

Menu II

Reception

Display of International Cheeses, Fresh Sliced Fruit and Crackers

Waitstaff to Pass

Seafood Stuffed Mushroom Caps

Miniature Bruschetta

Dinner Buffet

Specialty Salad with Bermuda Onions, Mandarin Oranges and Pecans with Herbal

Vinaigrette

Cucumber, Tomato & Basil Salad

Boneless Breast of Apricot Chicken

London Broil with Cabernet Mushroom Sauce

Oven Roasted Red Bliss Potatoes with Fresh Rosemary

Stir Fry Vegetables

Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

Chef's Dessert

At \$30.95 per Person plus 23% Catering Charge and 7% MA Tax

The Catering charge does not represent a tip for wait staff employees, Catering employees or Catering bartenders 413-734-9267 fax 413-734-4123 www.elegantaffairs-mass.com eaoffice@elegantaffairs-mass.com



Menu III

Reception

*Elaborate Display of International Cheeses, Fresh Slice Fruit, Raw Vegetable Crudités
with Dip and Crackers*

Waitstaff to Pass

*Lemon Chicken Skewers
Snow Crabmeat and Asparagus in Puff Pastry
Rosemary and Prosciutto stuffed Mushroom Caps*

Dinner Buffet

*Caesar Salad
Marinated Grilled Vegetable Salad
Shrimp and Scallop Scampi
Roast Baron of Beef with Cabernet Sauce
Orange Roasted Potatoes
Lemon Pepper Broccoli and Carrots
Rolls and Butter
Coffee, Tea and Decaffeinated Coffee
Chef's Dessert*

At \$36.95 per Person plus 23% Catering Charge and 7% MA Tax

MINIMUM GUARANTEE OF 25 GUESTS REQUIRED