



GANCE'S

Full-Service Catering Selection



Grand Traditional Buffet

First Course

\$33.95

per person

Assorted Dinner Rolls & Salad Served Family-Style to Table

plated salad add \$1.95 per person

TOSSED GARDEN SALAD

lettuce, tomatoes, cucumbers, croutons

CAESAR SALAD

Romaine, Croutons, Grated Cheese

APPLE WALNUT

Mixed Greens, Apple, Walnuts & Balsamic

Dressings (Choose 1) : House Italian, Ranch, Balsamic, Bleu Cheese or Caesar

Entrees, Choose 2

Beef

SLICED PRIME RIB

thin sliced, hot gray

ROAST BEEF

thin sliced, tender cut

FLANK STEAK

Korean Style, flame grilled

Entrées Cont'd

Poultry

CHICKEN MARSALA

Chicken breast with rich mushroom wine sauce

CHICKEN PICCATA

Chicken breast, lemon, capers & wine sauce

CHICKEN PARMESAN

Breaded cutlet, mozzarella cheese & sauce

ITALIAN MARINATED CHICKEN

Secret marinade, then grilled to perfection

CHICKEN SUZANN

Chicken breast, rolled in bacon, & sour cream sauce

CHICKEN CORDON BLEU

Chicken breast rolled with ham & Swiss

STUFFED CHICKEN BREAST

Traditional style or Spinach & Feta

Pork

PORK BBQ

Slow Smoked, House BBQ Sauce

PORK MILANESE

Breaded pork cutlet, topped with
milanese sauce

STUFFED PORK LOIN

Feta & Spinach or Traditional
Stuffing

SLICED PORK LOIN
Citrus infused, with pork gravy

GLAZED HAM
Served with Fruit Glaze

Seafood

Choose Your Fish & Sauce

SALMON

HADDOCK

STUFFED SOLE

SHRIMP

LEMON BUTTER WHITE WINE

CREAMY PESTO

ITALIANO

TERIYAKI

SWEET CHILI

BROWN SUGAR BOURBON

MARINARA

Vegetarian & Vegan

BELL PEPPER Vegan
Rice, Black beans and Spinach

PORTOBELLO MUSHROOM
Spinach, feta cheese, sun dried tomatoes

EGGPLANT ROLLITNI
Breaded Eggplant filled with Ricotta Cheese

ACORN SQUASH Vegan
Rice, Spinach, Cranberries-
seasonal

STUFFED SHELLS
Large shells, stuffed with ricotta
cheese

VEGETARIAN LASAGNA
Sautéed veggies, layers of Pasta,
Mozzarella and Ricotta cheeses

Side Dishes, Choose 2

Potato & Rice

MASHED POTATOES
GARLIC MASHED
PARMESAN POTATOES
SCALLOPED POTATOES
TWICE BAKED POTATO +\$95

WILD RICE PILAF
SPANISH RICE
BAKED POTATO
PARSLEY NEW POTATO
HERB ROASTED OVEN POTATO

Vegetables

Brussels Sprouts

Corn

Carrots

Grilled Blend

zucchini, squash, peppers, & onion

Broccoli

Asparagus

Finishes:

*Butter, Honey Glaze, Oil & Garlic, Almondine,
Parmesan*

Pastas

PASTAS

PENNE
RIGATONI
BOWTIES
ORECHTTE

SAUCES

PESTO
MARINARA
FRA DIABLO
VODKA
OIL & GARLIC

add: Meatballs, Sausage, Chicken or Sautéed Veggies +\$2.50

add a Family-Style Course +\$5.95

Package options are subject to 8% NY's sales tax, and a 21% labor charge. A service charge may apply based on location and group size.