



GRAND TRADITIONAL BUFFET

\$21.95

First Course

Served to the table

Fruit Cup

Second Course

Served Family Style to the table

Salad Choices: *Tossed Garden Salad, Spinach with Feta, Oranges, & Cranberries, or Caesar Salad Dressings: House Italian, Ranch, Balsamic, or Caesar*

Assorted Dinner Rolls

Entrées, Choose 2

Beef Entrees

Roast Beef

Thin sliced, hot gravy

Meatloaf

Topped with Gravy

Beef Tips

Tender beef pieces, served with a red wine and mushroom gravy

Prime Rib +\$2.95

Thin sliced served with house gravy

Lasagna

Layers of meat and ricotta cheese

Poultry Entrees

Chicken Parmesan

Thin cutlet, topped with sauce and cheese

Chicken Marsala

Chicken breast, rich mushroom wine sauce

Chicken Piccata

Chicken breast, lemon, capers, & wine sauce

Italian Marinated Chicken

Secret marinated, then grilled

Stuffed Chicken Breast

Traditional style or Spinach & Feta

Chicken Suzann

Chicken breast, rolled in bacon, & sour cream sauce

Chicken Cordon Blu

Chicken breast stuffed with ham & swiss

Teriyaki Chicken Breast

Asian inspired marinade, flame grilled

Sliced Turkey Breast

Topped with house gravy

Seafood Entrees

Parmesan Tilapia

Breaded filet served with lemon

Baked Haddock

Baked with a cracker crumb topping

Grilled Salmon

white wine sauce

Stuffed Sole

Crab and shrimp stuffing

Vegetarian Options

Vegetarian Lasagna

Layers of ricotta cheese, zucchini & squash

Stuffed Bell Pepper

Rice, black beans, & Spinach

Stuffed Portobello Mushroom

Spinach, feta cheese, sundried tomatoes

Eggplant Roll-Ups

Breaded eggplant, stuffed with ricotta cheese

Raviolis

Cheese, mushroom, or spinach stuffing

Pork Entrees

Stuffed Pork Loin

Feta & Spinach or Traditional Stuffing

Glazed Ham

Topped with fruit glaze

Pork BBQ

Slow smoked, house bbq sauce

Sausage peppers & Onions

Sweet locally made sausage and fresh bell peppers

Side Dishes, Choose 3

Potato & Rice

Mashed Potatoes

homestyle, redskin, or garlic mashed

Parmesan Potatoes

Cut potatoes, grated cheese, crushed red pepper

Scalloped Potatoes

Baked Potato

Fingerling Potatoes

Oven Roasted Potato

red skin or white

Twice Baked Potato

Wild Rice Pilaf

Side Dishes continued

Vegetables

Green Beans Italiano

Chopped garlic & oil

Ratatouille

Roasted Brussel Sprouts *Market Price

Grilled Asparagus *Market Price

Cauliflower Au gratin

Island Blend Vegetable

Blend of broccoli, green beans, carrots

Grilled Vegetable

zucchini, squash, bell peppers

Glazed Carrots

Steamed Broccoli

Pasta

Penne with Vodka Sauce

pink sauce with cream and peas

Bowties with Pesto Sauce

olive oil, grated cheese, pine nuts, basil

Macaroni & Cheese

Rigatoni with Alfredo Sauce

creamy parmesan and romano cheese

Penne Pasta with Fra Diablo Sauce

Marinara sauce with a spicy kick

Pasta Primavera

Choice of Oil & Garlic, Pesto, or Red sauce

Additional Entrée \$4.95

Additional Side Dish \$2.95

Chef Carve Station \$2.95

Package includes: Set up & Breakdown, Buffet Linen, Coffee Service, and Service Staff.

Gance's will handle any necessary rentals, customer pays separate.

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