

# Celebration Buffet Menu

*For pricing information, please contact our office!*

## *Included in your Four Hour Package:*

- Your Choice of Colored Table Cloths & Napkins
- Soda & Juice Beverage Station
- International Coffee & Tea Display
- Italian Dinner Rolls with Butter

### *Cocktail Hour*

Crudité Display of Fresh Cut Vegetables, Assorted Cheeses, & Sliced Meats

### *Cold Side Salads*

(Select Two)

#### **Salad Jardinière**

Tomatoes, Cucumbers, Peppers, Onions, and Basil, in Herb Vinaigrette

#### **Tortellini Pasta Salad**

Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette

#### **Grilled Marinated Vegetable Platter**

Zucchini, Asparagus, Eggplant, Peppers, Tomatoes, and Portabella Mushrooms, Topped with Sweet Balsamic Drizzle

#### **Fresh Fruit Salad**

#### **Salad Caprese**

Sliced Tomatoes and Mozzarella Cheese topped with Sweet Balsamic Drizzle

#### **Asian Noodle Salad**

Soy, Ginger and Assorted Vegetables

#### **Broccoli Salad**

Broccoli, Cauliflower, Carrots, Tri-Color Bell Peppers, Sun Dried Cranberries, Red Onions, Bacon, and Almonds tossed in Sweet Citrus Vinaigrette.

- **Optional:** Butlered Hors D'Oeuvres (Additional Price)

### *Served Salad*

(Select One)

#### **Classic Caesar Salad**

with Caesar Dressing

#### **Mesclun Greens**

Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette

#### **Fresh Garden**

Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons

#### **Spring Lettuce Mix**

Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons

### *Salad Dressing*

(Select One)

#### **Ranch, Creamy Parmesan, and Vinaigrette\***

(Red Wine, Balsamic, Herb, or Raspberry)

### *Chef's Carving Block*

(Select One)

#### **Roasted Pork Loin**

with Chasseur Sauce

#### **Stuffed Pork Loin**

Broccoli Rabe, Sharp Provolone, Sun dried Tomatoes, and Roasted Peppers

#### **Roasted Turkey**

with Vegetable Gravy

#### **Baked Ham**

with Sweet Hawaiian Sauce

#### **Top Round Beef Au Jus**

#### **Roasted Sirloin Steak**

with Au Poivre Sauce or Portabella Demi Glaze

#### **Marinated Flank Steak**

**Filet Mignon** (\$4.50 additional per person)  
with Au Poivre Sauce or Demi Glaze

**Prime Rib Au Jus** (\$4.00 additional per person)



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**\*For Every 10 less guests you have, your price will be raised \$4 per person\***

**\*All menus can be Customized. Please speak to your Sales Representative for more information\***