

# Monday - Thursday 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*

Crudités 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\***



# Select Three Entrees:

(Maximum of One Entree Per Category)

## Sea

### Flounder Florentine

Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce

### Flounder Francaise

Served in a White Wine  
Lemon Beurre Blanc with Capers

### Shrimp Scampi

Served with Rice Pilaf

### Shrimp Primavera

Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine

### Seafood Newburg

Shrimp and Scallops in  
Lobster Blush Sauce served with Rice Pilaf

### Seafood Fra Diabolo

Shrimp and Scallops in  
Red Sauce served with Linguini

### Clams Linguini

Served in White Wine Sauce

### Grilled Mahi Mahi

Topped with Tropical Chutney

### Blackened Cajun Mahi Mahi

(A L'orange)

### Grilled Salmon Filet

Served with Garlic Dill Butter Sauce or  
Honey Mustard Glaze

### Lobster Ravioli

Served in Lobster Blush Sauce

### Blackened Salmon

Served with Apricot Glaze

### Crabmeat Stuffed Flounder

Served in Sherry Wine Shrimp Sauce  
(\$2 additional per person)

### Jambalaya

Andouille Sausage, Pork, Shrimp and Black Beans

## Land

### Chicken Marsala

Sautéed Chicken Breast served with Wild  
Mushrooms in Marsala Wine Sauce

### Chicken Capon

Stuffed with Homemade Vegetable Stuffing  
and served with either a Cherry Demi Glaze  
or Grand Marnier Sauce

### Chicken Cynthia

Breaded and Stuffed with Smoked Ham,  
Broccoli, and Sharp Cheddar Cheese  
served in Broccoli Cheddar Cream Sauce

### Chicken Florentine

Stuffed with Spinach, Wild Mushrooms,  
and Aged Romano Cheese in Sherry Cream Sauce

### Chicken Francaise

Served in a White Wine  
Lemon Beurre Blanc with Capers

### Chicken Cordon Bleu

Stuffed with Smoked Ham and Swiss Cheese in  
a Smoked Ham Pepper Cream Sauce

### Chicken Italiana

Stuffed with Sun Dried Tomatoes,  
Sharp Provolone, Roasted Peppers, served in Tomato  
Basil Cream Sauce

### Sweet Italian Sausage

with Broccoli Rabe and Roasted Peppers

### Caribbean Cajun Grilled Chicken

Served with Pineapple-Mango Salsa

### Parmesan Crusted Chicken Breast

Pan Fried, Mozzarella, Crisp Prosciutto Garnish,  
topped with Marsala Wine Demi Glaze

### Sauteed Steak, Chicken, or Shrimp Stir Fry

with Rice Pilaf

### Vegetarian Eggplant Tower

Eggplant, Ricotta Cheese, Fresh Mozzarella  
topped with Marinara

## Pasta

### Jumbo Stuffed Shells with Ricotta

**Penne** with Vodka Sauce

**Penne** with Meat Sauce

### Penne Pomodoro

Fresh Cut Tomatoes, Mozzarella, and Basil  
Tossed in Olive Oil and White Wine

### Penne Pasta with Grilled Chicken

Served with Baby Spinach,  
and Sun Dried Tomatoes in White Wine Sauce

### Tortellini Carbonara

Cheese Filled Tortellini, Ham & Peas  
Served in a Cream Sauce

### Tortellini Primavera

Mixed Vegetables served in Cream Sauce

### Tortellini Bolognese

Sweet Sausage Meat Sauce

### Tortellini Aurora

Served with Grilled Asparagus, Squash,  
and Zucchini in a Cream Tomato Basil Sauce

### Mushroom Ravioli

Served in Wild Mushroom Sauce

### Baked Rigatoni

### Stuffed Cheese Manicotti

Served in Marinara Sauce

### Spinach and Sausage Stuffed Cannelloni

Served with Fontina Cheese and  
Spinach Cream Sauce

### Farfalle Pasta

with Crumbled Italian Sausage,  
Baby Spinach & Sun Dried Tomatoes

### Italian Meatballs

**Italian Sausage Scallopini**  
(Red or White Sauce)

## Potato

(Select one)

### Creamy Garlic Mashed

### Baked Au Gratin

Tossed with Butter, Cream Sauce,  
Swiss Cheese and then Oven Baked

### Oven Roasted

Coated with Olive Oil and served  
with or without Rosemary

### Tri-Color Baby Potatoes

Tossed with Olive Oil, Butter,  
Fresh Garlic and Seasonings

### Scalloped

Served in Cream Sauce, and topped with Bread Crumbs

### Rice Pilaf

### Sweet Potatoes

Mashed or Wedged

## Vegetable

(Select one)

### Broccoli

Butter or Cheese Sauce

### Candied Carrots and Butternut Squash

### Mixed Italian Vegetables

Broccoli, Carrots, Zucchini and Squash

### String Bean Almondine

### Sugar Snap Peas

### Sauteed Zucchini

### House Vegetable

Roasted Corn, String Beans, and Red Peppers

### Italian Zucchini and Squash

with Tomatoes, Onions, and Basil

## Dessert

(Select one)

### Assortment of Miniature Pastries

Chocolate Éclairs, Cream Puffs, Assorted Layer Cakes,  
Lemon and Apple Crumb Cakes,  
7 Layer Peanut Butter Bar, Chocolate Peanut Butter Stack,  
Tiramisu, Oreo Brownies, Chocolate Chunk,  
Summer Berry Cheesecake, Carrot Cake Squares,  
Cannoli's filled with Ricotta and Chocolate Chips, and  
Toffee Crunch Blondie with Crumbled Nuts

### Custom Decorated Sheet Cake

### Ice Cream with Fudge Topping

### Bananas Foster Parfait

### Strawberry Parfait

### Peach Sundae with Raspberry Sauce

### Oreo Sundae with Chocolate Sauce

### Apple Cobbler or Mixed Berry Cobbler

Both with Vanilla Ice Cream

### Cheesecake with Fresh Fruit and Crème Anglaise

### Upgrade to Sundae Bar

(Additional \$2.50 per person)