

Luncheon Buffet Menu

Must End by 4pm - If extra time is needed, please talk to your Sales Representative

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