



villagepantrycatering.com

DINNER BUFFET MENU

Buffet 1

Select Two Entrees from Below... 16.95 per person

Fresh Roasted Turkey Breast
Homemade Turkey Pot Pie
Roast Loin of Pork with Apple Cream Sauce
Cumin and Chili Rubbed Pork Loin
with Raspberry Chipotle Sauce
Carved Steamboat Round of Beef au Jus
Polynesian Pepper Steak
Meat or Vegetable Lasagna
Beef Tips Diane
Tilapia with Lemon Beurre Blanc
Chicken Breast Hunter, Citrus Ginger or Grilled
Chicken Montreal with Tomato Chune Cream Sauce
Grilled Creole Chicken
Penne Pasta with Chicken and Cajun Cream Sauce
Stuffed Eggplant Parmesan with Pesto Cream Sauce

Buffet 2

Select Two Entrees from Below ... 19.95 per person

Prime Rib of Beef au Jus and Horseradish Sauce
Carved Beef Tenderloin
with Béarnaise and Creamy Horseradish Sauce
Boneless Braised Beef Short Ribs with Merlot Sauce
Sun Dried Tomato Marinated Pork Tenderloin
Roasted Rosemary Pork Tenderloin
Chicken St. Jacques with Scallops and Shrimp
Chicken Florentine with Pernod Cream Sauce
Apple Almond Raisin Stuffed Chicken Breast
Grilled Salmon with Fresh Pineapple Salsa
Herb Roasted Salmon with Dill Beurre Blanc
Sautéed Orange Roughy with Lemon Caper Sauce
Baked Lobster Macaroni and Cheese
Chicken Tuscany, Chicken Picatta,
Chicken Marsala or Chicken Supreme

Select Three Accompaniments

RSVP Signature Salad
Garden Green Salad
Caesar Salad
BLT Salad with 1000 Island
Pasta Salad
Pasta Marinara
Greek Pasta with Feta Cheese
Bow-Tie Pasta
with Pesto Cream Sauce

Grilled Vegetables
Green Bean Casserole
Fresh Vegetable Medley
Green Beans Almandine
or with Caramelized Onions
Nantucket Vegetable Blend
Honey Glazed Carrots
Corn O'Brien

Rice Jardinière
Au Gratin or Scalloped Potatoes
Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Buttered Red Skin Potatoes
Rice Pilaf or Wild and Brown Rice
Asparagus with Lemon Butter
(Additional \$.75 per person)

All Dinner Buffets include Assorted Rolls, Whipped Herb Butter, Disposable Plates, Flatware and Dinner Napkins.
Minimum of 100 Persons. \$2 Additional Charge for 50-99 Persons. \$3 Additional Charge for 49 & Under.
China and Silver available at \$2.50 per person



villagepantrycatering.com

ELEGANT SEATED DINNER MENU

BEEF

- ½ Pound Gorgonzola Crusted Filet Mignon 23.75
- ½ Pound Grilled Filet Mignon
 - with Wild Mushroom Demi-Glace 23.25
- Carved Tenderloin of Beef w/ Bearnaise 23.25
- Medallions of Beef au Poivre Sauce 23.25
- London Broil with Creole Sauce 16.25
- 12 oz. New York Strip au Poivre
 - with Pinot Noir Sauce 26.50
- Herb Roasted Prime Rib with Demi-Glace 22.25
- Beef Tenderloin Tips Diane 16.75
- Beef Stroganoff 16.75
- Polynesian Pepper Steak 16.75

POULTRY

- Chicken St. Jacques with Scallops 17.50
- Chicken Alouette 15.25
- Chicken Marsala with Mushrooms 15.25
- Chicken Piccata with Capers 15.25
- Chicken Dijonnaise 15.25
- Chicken Tuscany 15.50
- Grilled Turkey Chop with Pinot Noir Sauce 15.50
- Chicken Hunter Style 15.25
- Sautéed Herb Chicken Breast 15.25
- Grilled Creole Chicken 15.25
- Chicken Portabella with Basil Cream Sauce 15.50
- Chicken Mornay 15.25
- Apple Almond Raisin Stuffed Chicken Breast 16.75
- Chicken Saltimbocca 17.75
- Sun Dried Tomato Chicken 15.25
- Balsamic Glazed Chicken with Grapes 15.25
- Chicken Asiago 15.25
- Artichoke & Sun Dried Tomato
 - Stuffed Chicken Breast 16.75

PORK

- Sun Dried Tomato Pork Tenderloin 15.50
- Rosemary Roasted Pork Tenderloin 15.50
- Jamaican Jerk Pork with Cucumber Sauce 15.50
- Roasted Pork Loin with Apple Cream Sauce 14.25
- Pork Chops with Caramelized Onion Sauce

SEAFOOD

- Seafood at Market Price*
- Whole Lobsters with Drawn Butter
- Baked Langostino Linguine Pie
- Baked Salmon with Tomato Chutney Cream Sauce
- Garlic Horseradish Crusted Orange Roughy
- Grilled Halibut with Olive Caper Sauce
- Halibut Nantucket
- Crab and Seafood Stuffed Sole
- Baked Cod with Sautéed Spinach & Lemon
- Grilled Salmon w/ Fresh Pineapple Salsa
- BBQ Shrimp Kabob
- Sautéed Tilapia w/ Lemon Butter Sauce

PASTAS

- Pasta Annabelle with Chicken 14.25
- Linguine with Italian Sausage Marinara 14.75
- Pasta Nouvelle (Chicken and Artichokes) 14.25
- Lobster Ravioli with Pesto Cream Sauce 20.25
- Bowtie Pasta with Salmon & Cream Sauce 15.75
- Scallops Lorraine 17.75
- Pasta w/ Chicken & Cajun Cream Sauce 14.75

VEGETARIAN

- Penne with Gorgonzola, Peas
 - and Roasted Tomatoes 13.25
- Pasta with Asiago Cream Sauce, Peppers
 - and Black Beans 13.25
- Greek Pasta Vegetarian Style 13.25
- Balsamic Glazed Vegetable Towers
 - with Linguine 14.75
- Butternut Squash and Edamame
 - with Penne Pasta 13.25
- Lemon Pepper Baked Tofu 13.25
- Stuffed Peppers with Sweet Potato, Kale
 - and Black Bean Quinoa 14.75
- Chickpea Filet
 - with Mediterranean Tomato Compote 14.75

These selections include three accompaniments, assorted rolls, and butter. Please reference the accompaniments page for salad, vegetable and starch options.