



Make It Fabulous Catering

All Buffets Include: Choice of 2 Vegetables, 1 Starch, Your Choice of the Number of Entrées You Would Like for Your Event, and a *Fresh Garden Salad With a Choice of 2 Dressings, Freshly Baked Rolls and Butter, Coffee or Iced Tea.

Minimum Order for Buffets is 15 Guests. Less Than 15 Guests Please Add \$1.00 Per Person.

*Upgrade the Fresh Garden Salad to Our Cafe Salad: Mixed Greens, Dried Cranberries, Cherry Tomatoes, Crumbled Blue Cheese & Candied Walnuts for \$1.50 per person.

Additional Vegetable, Starch or Homemade Meatballs May Be Added for \$1.50 per item, per person.

Entree Options

Pasta

- 5 Cheese Lasagna
- Tuscan Meatballs with Baked Rigatoni
- Pasta Primavera: Fresh Vegetables Tossed in House Made Marinara
- Fettuccine Alfredo with Parmesan
- Caprese: Bowtie Pasta with Cherry Tomatoes, Basil & Mozzarella, Tossed in Olive Oil & Garlic
- Eggplant Parmesan with Marinara
- 6 Cheese Cavatappi Pasta with Spinach & Sun Dried Tomato Cream Sauce

Fish

- Citrus Glazed Atlantic Salmon Fillet with Pineapple Mango Relish
- Parmesan Breaded Cod Baked with Lemon Butter Sauce
- Fresh Tilapia Fillets Baked with Tarragon & White Wine

Birds

- Roasted Rosemary & Herb Chicken Quarters: Thighs, Legs & Breast with Pan Sauce For Chicken Breast Only Add \$1.25 per person
- Chicken Marsala with Mushrooms & Marsala Wine Reduction
- Chicken Piccata with Capers, Parsley, Butter & Lemon
- Bruschetta Chicken: Grilled Chicken Breasts Topped with Fresh Tomato Bruschetta
- Santa Fe Chicken Breast with Smoked Corn, Cherry Tomato & Black Bean Compote (Includes Starch Selection)
- Mediterranean Chicken: Grilled Chicken Breast on a Bed of Fennel & Artichoke Ragout with Summer Squash, Topped with Feta Cheese & Kalamata Olives (Includes 1 Vegetable Selection)
- Chicken Alfredo with Fettuccine (Includes Starch Selection)
- Roasted Herbed Turkey Breast with Pan Gravy

Dinner & Lunch Buffets



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Pork

- Roasted Pork Loin with Apple & Pear Cream Sauce
- Sprial Brown Sugar Glazed Ham with Black Cherry Sauce
- Roasted Sweet Italian Sausage Links with Grilled Onions & Sautéed Tri-Colored Peppers

Beef

- Traditional Beef Stew in a Bread Bowl
- Erie's Famous Ox Roast
- Homemade Bolognese Lasagna
- Herb & Roasted, Sliced Sirloin of Beef with Aus Jus
- Hickory Smoked BBQ Brisket
- Prime Rib with Aus Jus *Add \$8 per person*
- Beef Tenderloin with a Port Demi-Glace *Add \$7 per person*

Ask About Having Your Entree Carved to Order by a Make It Fabulous Chef for An Additional \$100

Entrées That Are Suitable or Carving Include:

Herb Roasted Sirloin with Aus Jus

Pork Loin with Apple Pear Cream Sauce

Roasted Turkey Breast with Pan Gravy

Herb Roasted Beef Tenderloin with Port Demi-Glace

Prime Rib with Aus Jus

Choose ONE Entrée: Lunch \$12.95 Dinner \$15.95

Choose TWO Entrées: Lunch \$14.95 Dinner \$18.95

Choose THREE Entrées: Lunch \$16.95 Dinner \$21.95

Choose FOUR Entrées: Lunch \$18.95 Dinner \$24.95

* Additional Vegetable, Starch or Homemade Meatballs May Be Added for \$1.50 per person, per item

Pricing Does Not Include Rentals, Staffing, PA Sales Tax, Set-Up/Clean-Up or Gratuity

Dinner & Lunch Buffets



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Vegetable Selection

- Honey & Orange Glazed Baby Carrots
- Buttered Broccoli Florets
- Summer Squash Gratin
- Fresh Steamed Vegetable Medley
- Asian Stir Fry Vegetables
- Fresh Green Beans Amandine
- Cheddar Creamed Corn Casserole
- Roasted & Herbed Green Beans
- Buttered Sweet Corn & Red Peppers
- Roasted Summer Vegetables:
Bountiful Display of Fresh Vegetables Roasted with Herbs de Provence, Served Al Dente.
Vegetables Include: Asparagus, Green Beans, Cherry Tomatoes, Baby Carrots,
Summer Squashes, Eggplant, Portobello & Button Mushrooms, Fennel & Red Onion
-Add \$1.75 per person

Starch Selection

- Redskin Mashed Potatoes with Gravy
- Roasted Garlic Mashed Potatoes with Gravy
- Baby New Potatoes with Parsley & Butter
- Potato Cheddar Macaroons
- Saffron Rice Pilaf with Peas
- Oven Roasted Rosemary Potatoes
- Apricot & Apple Cornbread Stuffing
- Wild & Brown Rice with Dried Fruit
- Fettuccine Tossed with Olive Oil & Garlic
- Baked Rigatoni with Marinara

Dinner & Lunch Buffets