



Off-site Catering Menus

## Buffet Menu Suggestions

### Tuscany Buffet

#### Served Salads

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, Balsamic Vinaigrette Drizzle  
Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps  
(Choice of One Salad)

#### Entrees

Traditional Meat Lasagna  
Chicken Marsala  
Bowtie Alfredo  
Baked Cheese Ravioli Topped with Marinara  
Vegetable Lasagna  
Bruschetta Chicken  
Eggplant Parmigiana  
Baked Ziti with Meatballs  
(Choice of Two)

#### Vegetables

Seasonal Sautéed Mixed Vegetables  
Green Beans  
Broccoli Crowns  
Honey Glazed Carrots with Pecans  
(Choice of One)

Tuscany Buffet Includes Freshly Baked Garlic Bread,  
One Dessert Selection and Regular Coffee, Decaffeinated Coffee, and Hot Tea

**\$21.95 Per Person**

Prices are Subject to Off-site Fee, 20% Service Charge and 6% Sales Tax  
[www.Altlandhouse.com](http://www.Altlandhouse.com)

# Marquee Buffet

## Served Salads

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, Balsamic Vinaigrette Drizzle  
Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps  
(Choice of One)

## Entrees

Stuffed Chicken Breast with Herb Filling and Country Gravy  
Hickory Smoked Baked Ham with Cherry Bourbon Sauce  
Beef Tips with Mushrooms and Onions in a Cabernet Demi-Glaze  
Farfalle Pasta with Chicken Strips and Mixed Vegetables in Alfredo Sauce  
Brisket of Beef ~ Tangy Onion Glace  
Chicken Cordon Bleu  
Homemade Meatloaf with Gravy  
Caribbean Pork Loin with Pineapple Mango Salsa  
Maple Bacon Glazed Roast Turkey Breast, Pan Gravy  
Fresh Tilapia Fillet with Breadcrumbs and Parmesan Cheese Served with a Lemon Butter Sauce  
(Choice of Two)

## Vegetables

Seasonal Sautéed Mixed  
Vegetables  
Shoepeg Corn  
Green Beans Laced with  
Applewood Smoked Bacon  
Honey Glazed Carrots with Pecans  
(Choice of One)

## Starches

Whipped Potatoes  
Oven Roasted Red Skin Potatoes  
Mixed Wild Rice  
Bowtie Alfredo  
(Choice of One)

Marquee Buffet Includes Freshly Baked Artisan Rolls with Butter,  
One Dessert Selection and Regular Coffee, Decaffeinated Coffee, and Hot Tea

**\$25.95 Per Person**

Prices are Subject to Off-site Fee, 20% Service Charge and 6% Sales Tax  
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# Mezzanine Buffet

## Served Salads

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, House Vinaigrette  
Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps  
Fresh Greens, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears  
Tossed in a Merlot Vinaigrette  
(Choice of One)

## Entrees

Stuffed Chicken Marsala, Italian Cheeses, Roasted Garlic, Mushrooms and Marsala Demi  
Beef Braciola Roulade - Stuffed with Spinach, Proscuitto and Pine Nuts ~ Chianti Sauce  
Chef Carved Top Round of Beef Served With Au Jus and Horseradish Cream  
Baked Fillet of Flounder Stuffed with Shrimp and Cornbread Dressing  
Parmesan Crusted Chicken with Vodka Cream Sauce  
Panko Chicken Florentine - Stuffed with Spinach and Ricotta  
Bourbon Glazed Atlantic Salmon  
Grilled Pork Tenderloin with Cherry Bourbon Glaze  
Roasted Vegetable Ravioli with Balsamic Marinara and Fresh Mozzarella  
(Choice of Two)

## Starches

Garlic Mashed Potatoes  
Scalloped Potatoes  
Nuttled Wild Rice Pilaf  
Oven Roasted Sweet & Red  
Skin Potatoes  
Mushroom Risotto  
Ziti with Marinara Sauce  
(Choice of Two)

## Vegetables

Santa Fe Vegetable Blend  
Asparagus, Zucchini & Red Pepper  
Saute  
Green Bean Provencal  
Broccoli Crowns with Red Pepper  
Slivers  
Sugar Snap Peas & Baby Carrots  
Stuffed Tomatoes  
(Choice of One)

Mezzanine Buffet Includes Freshly Baked Artisan Rolls and Breads with Butter,  
One Dessert Selection and Regular Coffee, Decaffeinated Coffee, and Hot Tea

**\$27.95 Per Person**

Prices are Subject to Off-site Fee, 20% Service Charge and 6% Sales Tax  
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# White Rose Buffet

## Served Salads

Iceberg Wedge Salad ~ Tomatoes, Blue Cheese, Scallions & Bacon Chips, Buttermilk Ranch Dressing  
Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, House Vinaigrette  
Traditional Spinach Salad with Mushrooms, Egg, Bacon & Sweet & Sour Dressing  
Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps  
(Choice of One Salad)

## Entrees

Fillet of Salmon with Rockefeller Crust ~ Spinach, Bacon, Breadcrumbs ~ with Anisette Cream  
Chicken Breast Stuffed with Brie & Apples Topped With Frangelica Glaze and Toasted Almonds  
Chef Carved Bistro Tenderloin ~ Port Mustard Demi  
Chef Carved Roast Prime Rib of Beef with Appropriate Accompaniments  
Altland House Chicken Oscar ~ Chicken Breast, Crabmeat, Shrimp, Asparagus & Bernaise  
Pepper Dusted Mahi-Mahi ~ Pineapple Mango Salsa  
Chef Carved New York Strip Loin ~ Caramelized Onions  
Eggplant Towers Layered with Boursin Cheese and Tomato Basil Cream Sauce  
(Choice of Two)  
~Add \$4 per person for Maryland-Style Crab Cakes ~ Chipotle Aioli or Tartar Sauce ~

## Vegetables

Sake Glazed Asparagus  
Rustic Root Vegetables  
Roasted Brussels Sprouts with Bacon  
Sautéed Julienne Vegetables  
Grilled Vegetable Skewers  
Green Bean Almondine  
Fire Roasted Corn with Peppers  
(Choice of Two)

## Starches

Whipped Sweet Potatoes  
Lobster Risotto  
Green Orzo Pilaf  
Duchess Potatoes  
Cheddar Jack Potatoes  
Tomato Bruschetta Risotto  
Saffron Rice  
(Choice of Two)

White Rose Buffet Includes Freshly Baked Artisan Rolls and Breads with Butter,  
Two Dessert Selections and Regular Coffee, Decaffeinated Coffee, Iced and Hot Tea

**\$32.95 Per Person**

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