

Altland House

Hospitality Group

Off-Site Catering Menus

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Dinner Buffet Suggestions

Twenty-Three Dollars and Ninety-Five Cents Per Guest

Buffet Includes:

Salad, Choice of Two Entrees, Two Starches, Two Vegetables, Fresh Rolls with Butter, One Dessert Selection, Regular Coffee or Decaffeinated Coffee and Hot Tea

Entrée Suggestions

Stuffed Chicken Breast with Herb Filling and Country Gravy

Farfalle Pasta with Chicken Strips and Mixed Vegetables in Alfredo Sauce

Chicken Cordon Bleu

Venetian Chicken Parmesan Topped with Mushrooms, Sun-dried Tomatoes and Mozzarella

Chicken and Shrimp Scampi Served Over Saffron Rice

Pecan Encrusted Chicken Breast Apricot Glaze

Chicken Breast Stuffed with Brie & Apples Topped With Frangelica Glaze and Toasted Almonds

Beef Roulade with Bread Stuffing and a Demi-Glaze

Beef Tips with Mushrooms and Onions in a Demi-Glaze

Chef Carved Top Round of Beef Served With Au Jus and Horseradish Cream

Homemade Meatloaf with Gravy

Chef Carved Hickory Smoked Baked Ham with Fruit Sauce

Baked Cheese Ravioli Topped with Marinara

Vegetable Lasagna

Filet of Atlantic Salmon Jack Daniels Bourbon Glaze

Baked Haddock with Breadcrumbs and Parmesan Cheese

Pork Loin Rubbed with Spiced Brown Sugar Topped with Mango Pineapple Salsa

Chef Carved Maple Glazed Roast Turkey Breast

Prices are Subject to 20% Service Charge, Off-Site Fees and 6% Sales Tax

Additional Charge Entrees

(The Items Listed Below can be Substituted for One of the Above Entrees for an Additional Charge)

Baked Filet of Flounder Stuffed with Crabmeat and Shrimp	4.00
Chef Carved Roast Prime Rib of Beef au Jus	4.50
Broiled Crab Cakes with Tartar Sauce	8.00
Chicken Oscar "a la Altland House"	4.50

Served Salad

- Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots
Tossed with House Vinaigrette
- Caesar Salad with Traditional Dressing
- Fresh Greens, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears
Tossed in a Merlot Vinaigrette
- Seasonal Fresh Cut Melon, Tossed in Raspberry Vinaigrette, Garnished with Mint

Salad Station

- Medley of Fresh Greens Garnished with Tomatoes, Carrots and Cucumbers
Croutons, Grated Cheese and Choice of Two Dressings Served on the Side

Starches

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| Oven Roasted Red Skinned Potatoes | Lumpy Red Skinned Mashed Potatoes |
| Whipped Potatoes | Baked Potato |
| Sweet Potato Apple Casserole | Bowtie Alfredo |
| Loaded Smashed Potatoes with Cheddar Cheese
and Bacon | Scalloped Potatoes |
| Mixed Wild Rice | Stuffing Balls with Gravy |
| | Mushroom Rissoto |

Vegetables

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| Honey Glazed Carrots with Pecans | Green Beans |
| Seasonal Sautéed Mixed Vegetables | Sugar Snap Peas & Baby Carrots |
| Broccoli Crowns with Red Pepper Strips | Tomato Half Stuffed with Cheese and Seasoned
Breadcrumbs |
| Shoepeg Corn | |
| Baked Corn Pudding | |

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Beverages

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Iced Tea and Lemonade Station

\$2.50 Per Guest

Bar Set-Ups

(includes sodas, mixers, garnishes and ice)

\$4.50 Per Guest

Client to Provide all Alcoholic Beverages

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