

Platinum Dinner Buffet

Minimum of 25 Guests Required for Dinner Buffet

Salads (Choose one) –On Buffet or Plated

Mix Garden Greens with fresh Vegetables, Upstairs' House dressing

Romaine salad tossed with vine ripe tomatoes, red onions & cucumbers, balsamic vinaigrette

Caesar Salad– crisp Romaine lettuce tossed with Caesar dressing and croutons topped with Romano cheese

Entrees (choice of 2)

Chicken Marsala– sauté chicken breast with moonlight mushrooms in a Marsala wine sauce

Chicken Saltimbocca– chicken breast filled with prosciutto & provolone cheese topped with fresh basil plum tomato wine sauce

Chicken Francaise– chicken breast in a light egg batter sauté golden with a sherry lemon wine sauce

Stuffed Rigatoni– rigatoni stuffed with 3 cheeses with a Vodka tomato cream sauce

Pasta & Meatballs– Homemade Meatballs & Red sauce

Boston Scrod– “San Francisco Style” lightly breaded scrod baked golden set on a sherry lemon wine sauce

Filet–Grilled Filet Tips topped with sauté mushrooms in a Napa Valley Cabernet wine sauce

Ribs– single bone tender Baby Back Ribs with our spicy BBQ sauce

Broiled Whitefish– North Atlantic Whitefish with a sherry lemon wine sauce

Pork Loin– Smoked Pork Loin over a Cherry Wood Fire Spit

Rosemary Chicken– Sautéed chicken breast with Portabella Mushrooms & Plum Tomatoes in a Rosemary Red Vermouth Sauce

Accompaniments (choice of 3)

Steamed Redskin Potatoes with Herb Butter

Mashed Garlic Redskin Potatoes

Steamed Vegetable Medley

Grilled Vegetables

Au Gratin Potatoes

Pasta Marinara

Rice Pastina

Fresh Green Beans with Toasted Almonds

Steamed Asparagus

Italian Greens

Dinner Buffet Accompanied by Fresh Baked Bread
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

\$24.5 Price per Person

Enhance Your Dinner Buffet

Each Additional Entrée 2.5 per person

Additional Accompaniment 1.75 per person

Prices Subject to Change

All prices are subject to a 20% service charge and State Applicable Sales Tax

Gold Dinner Buffet

Minimum of 25 Guests Required for Dinner Buffet

Salads (Choose one)

Mixed Garden Greens with fresh Vegetables, Upstairs' House dressing
Romaine salad tossed with vine ripe tomatoes, red onions & cucumbers, balsamic vinaigrette

Entrees (choice of 2)

Baked Herb Breaded Chicken-8 piece cut Chicken baked golden
Egg Plant Parmesan- Herb breaded egg plant layered with Romano cheese & marinara sauce
Chicken Marsala- sauté chicken breast with moonlight mushrooms in a Marsala wine sauce
Chicken Francaise- chicken breast in a light egg batter sauté golden with a sherry lemon wine sauce
Pasta & Meatballs- Homemade Meatballs & Red sauce
Broiled Whitefish- North Atlantic Whitefish with a sherry lemon wine sauce
Roast Beef au jus- Slow roasted sliced Roast Beef
Italian Sausage- Sweet or Spicy Sausage with sauté Peppers & Onions
Pork Loin- Smoked Pork Loin over a Cherry Wood Fire Spit
Rosemary Chicken- Sautéed chicken breast with Portabella Mushrooms & Plum Tomatoes in a Rosemary Red Vermouth Sauce

Accompaniments (choice of 2)

Steamed Redskin Potatoes with Herb Butter	Pasta Marinara
Mashed Garlic Redskin Potatoes	Rice Pastina
Steamed Vegetable Medley	Fresh Green Beans, Toasted Almonds
Au Gratin Potatoes	

Dinner Buffet Accompanied by Fresh Baked Bread
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

\$21.5 Price per Person

Enhance Your Dinner Buffet

Each Additional Entrée \$2.5 per person
Additional Accompaniment \$1.75 per person

Prices Subject to Change

All prices are subject to a 20% service charge and State Applicable Sales Tax

Lunch Buffet

Minimum of 25 Guests Required for Lunch Buffet

Salad

Garden Salad with fresh Vegetables, Upstairs' House dressing or Balsamic Dressing

Entrees (choice of 2)

Chicken Marsala– sauté chicken breast with sauté mushrooms in a Marsala wine sauce

Baked Chicken–Herb Breaded 8 piece cut Chicken baked golden

Chicken Francaise– chicken breast in a light egg batter sauté golden with a sherry lemon wine sauce

Pasta & Meatballs– Homemade Meatballs & Red sauce

Pasta Broccolini– sauté broccoli and red peppers in a garlic Romano sauce

Roast Beef au jus– Slow roasted sliced Roast Beef

Italian sausage– Sweet or Spicy Sausage with sauté Peppers & Onions

Pork Loin– Smoked Pork Loin over a Cherry Wood Fire Spit

Broiled Whitefish–North Atlantic with a sherry lemon wine sauce

Accompaniments (choice of 1)

Steamed Redskin Potatoes with Herb Butter

Rice Pastina

Pasta Marinara

Mashed Garlic Redskin Potatoes

Steamed Vegetable Medley

Fresh Green Beans/ Toasted

Lunch Buffet Accompanied by Fresh Baked Bread
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

\$16.5 Price per Person

Enhance Your Luncheon Buffet

Additional Entrée \$2.5 Additional Accompaniment \$1.75 per person

Prices Subject to Change

All prices are subject to a 20% service charge and State Applicable Sales Tax

Appetizers

Appetizer Packages

All package pricing is Based on 1 & 1/2 pieces of Each Selection per Person

Package 1

Domestic Cheese & crackers
Hot Peppers in oil
Chicken Sate
Water Chestnuts wrapped in Bacon
Mushrooms stuffed with Sausage
\$10.75 per person

Package 2

Domestic Cheese & Crackers
Tabbouleh
Stuffed Hungarian Hot Peppers
Mushrooms Stuffed with Crabmeat
Assorted Pizza
Chicken Sate
\$12.75 per person

Fresh Displays

Fresh Vegetable Tray

Celery, Carrots, Broccoli & Cucumbers & red peppers served with Ranch Dressing
Small 30. Large 55.

Fresh Seasonal Fruit Tray

Ask your Sales Associate what is in season
Small 45. Large 95.

Cheese & Meat Tray

Cubed Cheddar, Swiss & Pepper Jack Cheeses Highlighted with Pepperoni, Salami & Hot Peppers &
Oil
Small 55. Large 110.

Prices Subject to Change

All prices are subject to a 20% service charge and State Applicable Sales Tax

Appetizers

Appetizer Selections

Silver Level \$0.95 per piece

Fried Provolone-Herb Breaded Provolone Fried Golden served with Marinara

Bruschetta- Marinated Tomatoes, Basil, Onion & Garlic served with a Homemade Crustini

Water Chestnuts Wrapped in Bacon-Hand Rolled Chestnuts Wrapped in Bacon Baked Crispy

Grilled Portabella- Marinated Portabella Grilled & Drizzled with Herb Olive Oil topped with Roasted Red Peppers

Gold Level \$1.5 per piece

Pennsylvania Silver Dollar Mushroom- Stuffed with Sausage set on a bed of Marinara

Chicken Sate- Chicken on Wooden Brochettes Glazed with Teriyaki & Sesame Seeds

Chicken Wings- Fried Crispy & Tossed with Choice of Sauce

Stuffed Hungarian Hot Peppers- In house made Sausage stuffed into Hungarian Hot Peppers topped with Provolone Cheese & Marinara

Platinum Level \$2.3 per piece

Mini Crab Cakes-Grilled Maryland Style Crab Cakes set on a Sherry Lemon Wine Sauce

Shrimp Scampi- Sauté Shrimp in a Lemon Sherry Wine Sauce

Chilled Gulf Shrimp Cocktail- Chilled Gulf Shrimp served with Lemon & Cocktail Sauce

Pennsylvania Silver Dollar Mushrooms- Stuffed with Crab meat and topped with Swiss cheese set on a Sherry Lemon Wine Sauce

Grilled Filet Tips- Set on Bleu Cheese Cream Sauce

***Minimum 40 pieces per Selection on all above Appetizers**

Pizza

Plain Pizza- Homemade Crust Topped with Provolone Cheese & Marinara.
12 in. Round **11.**

Assorted Pizza- 12 in. Round **14.**

Quarts

Tabbouleh **28.**

Hummous **20.**

Baba Ghannouge **20.**

Hot Peppers & Oil **23.**

***Above served with Flat Bread**

Prices Subject to Change

All prices are subject to a 20% service charge and State Applicable Sales Tax

Breakfast & Brunch

Exclusive Breakfast Buffet

Minimum of 25 Guests are Required for Breakfast Buffet

Scrambled Eggs
Bacon or Sausage
Home Style Fried Potatoes
Assorted Juices
Freshly Brewed Coffee, Tea & Hot Tea

Ask your Upstairs
Catering
Representative
about having
a mimosa punch
bowl at your
event!!

9.5 Price per Person

Add Homemade French Toast with Warm Maple syrup 1.25 per Person

Premier Brunch Buffet

Minimum of 25 Guests are Required for Breakfast Buffet

Fresh Sliced Fruit, Scrambled Eggs, Bacon & Sausage
Mix Garden Greens with Upstairs' House Dressing and Fresh Baked Bread
Freshly Brewed Coffee, Tea & Hot Tea

Select 1 Entrée

Chicken Francaise	Smoked Pork Loin
Pasta Broccolini	Roast Beef Au Jus

Select 1 Accompaniment

Pasta Marinara	Steamed RedSkins
Steamed Vegetable Medley	Mashed Garlic RedSkins
Rice Pastina	Home Style Fried Potatoes

14.5 Per Person

Prices Subject to Change

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