

# Buffet Selections - Salads and Sides

## TOSSED SALADS

Mixed Greens with Candied Walnuts, Blue Cheese, Dried Cranberries & Maple-Balsamic Dressing  
Baby Spinach, Arugula and Endive Salad with Balsamic Dressing  
Raddichio, Arugula and Romaine Lettuce with Roast Peppers,  
Shaved Asiago Cheese, Gaeta Olives and Herb Vinaigrette  
Iceberg and Tomato Salad with Buttermilk Ranch Dressing  
Traditional Caesar Salad

## VEGETABLES and SIDE DISHES

Asparagus with Crumbled Blue Cheese and Ranch Dressing  
Asparagus with Crispy Shallots and Mustard Vinaigrette  
Grilled Asparagus with Citrus Vinaigrette  
Grilled Vegetable Platter with Pesto Oil  
Roasted Fresh Corn and Peppers Salad, Buttermilk Ranch Dressing  
Israeli Cous Cous with Feta, Tomato and Pine Nuts – Tomato Vinaigrette  
Red Jacket Potato Salad  
Mini Penne Salad with Roasted Peppers, Fennel-Olive-Basil Tapenade  
Sautéed or Creamed Spinach  
Vegetable Stir Fry or Steamed Vegetables  
Haricot Vert with Baby Carrots or Almandine or Roasted Shallots  
Roasted Root Vegetables with Shallots  
Red Skinned Mashed Potatoes with Roasted Garlic  
Mashed Southern Comfort Sweet Potatoes  
Roasted Rosemary Red Bliss Potatoes  
Latkes – Potato Pancakes  
Risotto Cakes (Wild Mushroom, Asiago or Sun Dried Tomato)  
Wild Mushroom Polenta  
Wild Rice, Rice Pilaf or Basmati Rice  
Tzimmes (Sweet Potato, Carrot and Prune Casserole)  
Sautéed Brussels Sprouts Balsamico (with Pancetta)

## CHARGES

Call for cost per guest. For groups of 30 or less there is a \$25 setup charge.  
Delivery, service and 7% sales tax not included. Gratuities are strictly at the customers discretion.

Disposable plates, cups, utensils, napkins & condiments are included.  
For items served hot, chafing pans & sternos are included.

Staffing is available for an additional charge. Rental equipment  
is available for an additional charge.

609.306.0545 info@tillieskitchen.com www.tillieskitchen.com



# Buffet Selections - Pasta

PENNE, FARFALLE, MEZZE RIGATONI, GEMELLI,  
FUSILLI, ORRECHIETTE, ZITI, TORTELLINI  
FETTUCINI, LINGUINE, PARPARDELLE  
Alfredo [Classic Cheese Sauce]  
Pomodoro [Simple tomato Sauce with Basil]  
Tre Pommodori [Sun-Dried, Plum, Vine Tomato w Garlic]  
Arrabiata [Spicy Pomodoro]  
A la Vodka [Tomato, Parmesan, Butter, hint of Vodka]  
De la Nonna [Pomodoro, Fried Eggplant and touch of cream]  
De la Rica [Pomodoro with a touch of Alfredo Sauce ]  
Primavera [Garden Bouquet of Sauteed Veggies with De la Rica]  
A la Funghi [Seasonal mushrooms in a Brandy Cream Sauce]  
Roasted Vegetables [Fennel, Peppers, Tomato, Vidalia Onion, Portabello Mushroom and Zucchini with Basil-Olive Tapenade]  
Pasta with Gravy [Marinara with Meatballs, Hot & Sweet Sausage]\*  
Frutta Di Mare [Marinara with Shrimp, Scallops and Tilapia]\*  
Frutta Di Mare Imperiale [Shrimp, Scallops, Tilapia, Crab]\*  
Fra Diavlo [Frutta Di Mare in a Spicy Marinara Sauce]\*  
Zuppa Di Pesce [Marinara with Red Wine, Mussels, Clams, Conch, Shrimp and Baby Scallops]\*  
Traditional Red or White Clam Sauce\*  
Alla Verde [Above selections in a "Green" Sauce]  
Alla Pesto [Above selections in a Basil Parmesan Pesto]

Traditional Lasagne available with or without Meat  
White Lasagne Mushrooms, Fennel, Artichokes, Cheese Sauce\*  
Baked Ziti available with Meat or Mushrooms or both  
Macaroni and Cheese, Traditional American  
Al Quattro Formaggio with Chevre, Asiago, Parmesan & Mozzarella  
I Fagioli with White Beans, Pancetta and hint of garlic.

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# Buffet Selections - Entrees

## VEGETARIAN ENTREES

Grilled Vegetable "Towers" with Basil Oil and Balsamic Glaze - Portobellos, Zucchini, Yellow Squash, Sweet Potato, Roasted Pepper

Pasta Primavera (the original as done at LeCirque)

Farfalle baked with Fontina, Sharp White Cheddar, Gouda, Chevre

Grilled Tofu Selection- Asian, Tuscan and Caribbean Marinades/Rubs

## FISH and SEAFOOD

Grilled Salmon - Teriyaki or Herb-Mustard

Pistachio Crusted Chilean Sea Bass or Halibut

Seared Jumbo Sea Scallops, Saffron-Parsley Butter

Seafood in Green Sauce (Shrimp, Scallops, Mussels)

Mahi-Mahi Skewers in Tomato/Caper/Lemon Verbena/Olive Oil

Fish Filets Provencale, Broiled or Steamed

## CHICKEN

Grilled Chicken Breast: Lemon and Herb, Asian Five Spice, Smokey BBQ, Mustard BBQ, Garlic and Basil

Tillie's Garlic-Paprika Baked Chicken

Sliced Roasted Chicken Breast Forestierre or Chasseur

Tuscan Roasted Chicken (Sage -Garlic)

Chicken Sausage with Roasted Peppers

Herb Roasted Turkey Breast, Cranberry - Apricot Sauce

Sage & Balsamic Chicken Skewers, Balsamic Glaze, Confetti Peppers

Chicken Wellington, Port Wine Demi-Glace

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## MEATS

Peppered Roast Sirloin - Shallot Merlot Marmalade

Roasted Beef Tenderloin - Bordelaise Sauce

Porcini Rubbed Petite Filets of Beef - Mushroom Demi Glace

Filet En Croute Forestiere (Wild Mushroom)

Tillies Pot Roasted Brisket - Onion Gravy

Grilled Sliced Flank Steak (Hoisin or Red Wine-Garlic)

Traditional Corned Beef and Cabbage

Roasted Veal Top Round - Sauce Chasseur

Herb Roasted Leg of Lamb - Lamb Jus

Grilled Boneless Pork Chops - Mustard Demi Glace

Apple Cider Glazed Pork Loin

Tuscan Roasted Pork Loin (Sage-Garlic)

Veal Chops and Lamb Chops

## DINNER ROLLS

(7-Grain, Pecan-Raisin, French, Sourdough, Ciabatta, Mini-Baguettes, Russian Onion-Pump), Extensive Selection of Country Style Breads



*Tillie's*  
*Kitchen*  
CATERERS