

BUFFET SELECTIONS

TOSSED SALADS

Mixed Greens *with Candied Walnuts, Blue Cheese, Dried Cranberries & Maple-Balsamic Dressing*

Baby Spinach, Arugula and Endive Salad *with Balsamic Dressing*

Radicchio, 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*

Sauteed 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*

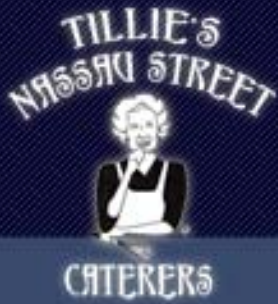
Risotto Cakes *(Wild Mushroom, Asiago or Sun Dried Tomato)*

Wild Mushroom Polenta

Wild Rice, Rice Pilaf or Basmati Rice

Tzimmes *Sweet Potato, Carrot and Prune Casserole*

Sauteed Brussels Sprouts Balsamico *(with Pancetta)*



BUFFET SELECTIONS

PASTA

Your choice of pasta

Penne, Farfalle, Mezze Rigatoni, Gemelli, Fusilli, Orrochiette, Ziti, Tortellini, Fettuccini, Linguine, Papardelle

Prepared as follows:

Alfredo *Classic Cheese Sauce*

Pomodoro *Simple tomato Sauce with touch of Basil*

Tre Pommodori *Sun-Dried, Plum and Vine Tomato with Garlic*

Arrabiata *Spicy Pomodoro*

A la Vodka *Tomato, Parmesan, Butter and a hint of Vodka*

De la Nonna *Pomodoro, Fried Eggplant and touch of cream*

De la Rica *Pomodoro with a little Alfredo Sauce blended in*

Primavera *Garden Bouquet of Sautéed Veggies with De la Rica*

A la Funghi *Seasonal mushrooms and a Brandy Cream Sauce*

Roasted Vegetables Fennel, Peppers, Tomato, Vidalia Onion, Portobello 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, Crabmeat**

Fra Diavlo *Frutta Di Mare Selection in 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 Lasagna *available with or without Meat*

White Lasagna *Mushrooms, Fennel, Artichokes, Cheese Sauce**

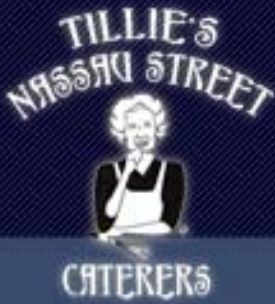
Baked Ziti *available with Meat or Mushrooms or both*

Macaroni and Cheese *traditional American*

Al Quattro *Formaggio with Chevre, Asiago, Parmesan & Mozzarella*

I Fagioli *with White Beans, Pancetta and hint of garlic*

** priced additionally according to market*



BUFFET SELECTIONS

VEGETARIAN ENTREES

Grilled Vegetable "Towers" *with Basil Oil and Balsamic Glaze -
Portabellas, 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 Sauce*

Seafood in Green Sauce *Shrimp, Scallops, Mussels in a Garlic Parsley
and White Wine Sauce*

Mahi-Mahi Skewers *with Tomato/Caper/Lemon Verbena/Olive Oil*

Fish Filets Provencale *Broiled or Steamed (any seasonal variety)*

CHICKEN

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

Tillie's Garlic-Paprika Baked Chicken

Sliced Roasted Chicken Breast *Forestierre or Chasseur*

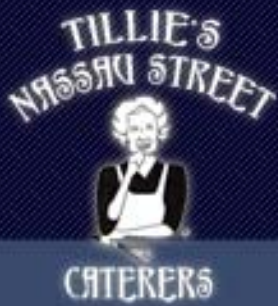
Tuscan Roasted Chicken *Sage -Garlic*

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-Pumpernickel

Extensive Selection of Country Style Breads

Additional selections and custom menus are available