

Excelsior Grand Buffet

(4 Hour Affair)

Champagne Toast

Salad Excelsior

Chef's seasonal salad

Cold Appetizer Specialties

Grilled Eggplant - Zucchini - Bocconcini Mozzarella with Roasted Peppers delicately marinated in garlic, basil, extra virgin olive oil.

Marinated Mushrooms - Artichoke Hearts

Crudités with Dip - Garlic Bread

Tropical Fruit Display

Pasta Station

Cavatelli with Broccoli - Sautéed in Garlic and Oil prepared before your guest.

Farfalle Primavera - Assorted vegetables sautéed in Garlic and Oil with a fresh tomato sauce.

Chafing Dishes

- *Veal Marsala - Natured Veal Scallopini sautéed with marsala wine and mushroom sauce.*
- *Chicken Francaise - Lightly battered and served with lemon butter in a white wine sauce.*
 - *Eggplant Rollatine - Thin sliced eggplant rolled in ricotta cheese and basil topped with fresh marinara sauce.*
 - *Stringbeans - Sautéed in shallots topped with almonds.*
 - *Fried Calamari - Shrimp served with marinara sauce.*

Carving Board

Chef carving of Turkey Breast - London Broil served with mushroom sauce

Dessert

Occasion Cake served with coffee, tea, decaf

Also included

- *Demi Tasse Carte served with Sambuca, Anisette*
- *Unlimited Premium Liquor, Wine, Beer and Champagne*
 - *Colored Linens*
 - *Place Cards*
 - *Direction Cards*
 - *French White Glove Service*