

Channel Buffet

~ APPETIZERS ~

(To be served platter style in the cocktail area)

Fresh Vegetable Crudités

Served with Herb Dip and Hummus

SoHo Crostini

Grilled Peasant Bread Topped with Fresh Mozzarella,
Tomato Salsa, and Mushroom Duxelle Salad

~ ENTREES ~

(Please select one from the list below)

Penne Vodka

Penne Pasta Tossed in a Vodka Cream Sauce

Pasta Primavera

Farfalle Pasta Sautéed with Mixed Vegetables in a Light Pink Sauce

Penne Sicily

Penne Pasta with Roasted Eggplant and Prosciutto in a
Tomato Basil Sauce

Farfalle Somma

Farfalle with Peas and Prosciutto in a Pink Sauce or Vodka Sauce

~ ENTREES ~

(Please select two from the list below)

Chicken Francaise

Chicken Breast Dipped in a Light Egg Batter, Sautéed and
Served in a Lemon Butter Sauce

Chicken Marsala

Floured Sautéed Chicken Breast Served in a
Wine and Mushroom Sauce

Chicken Stir Fry

Tender White Meat Chicken Sautéed with a Mixture of Fresh
Chinese Vegetables. Served with White Rice

Chicken Provencal

Mushroom Stuffed Chicken Breast with Light Pan Juice & Braised Celery

Herb Grilled Salmon

Herb Grilled Salmon with Papaya Chile Salsa

Tokyo Sesame Salmon

Sesame Glazed Salmon Served on a Bed of Delicate Rice Noodles
and a Julienne of Vegetables

SoHo Grill

Grilled Flank Steak with Parsley Sauce, Roasted Sweet Peppers and
Grilled Onions

Asian Tenderloin

Asian Five-Spice Barbeque Pork Tenderloin with Mango Citrus Salsa

New Orleans London Broil

Marinated Prime London Broil Grilled and
Topped with Roasted Corn Salsa

*The Above Menu is Served with an Assortment of Bread & Rolls, Mixed
Greens in a Balsamic Vinaigrette & Choice of Vegetable & Potato*

~ Potato/Starch Choices ~

Roasted Red Bliss, Parmesan Potatoes, Stuffed Baked Potato,
Garlic Mashed Potatoes, Horseradish Mashed Potatoes,
Potatoes Au Gratin or Rice Pilaf

~ Vegetable Choices ~

Green Beans with Julienne Carrots, Green Beans Almondine,
Glazed Vichy Carrots, Broccoli Spears with Roasted Garlic Chips,
Peas with Mushrooms, Zucchini Provencal or Cauliflower Gratinée

~ DESSERT ~

(Please select one from the list below)

Ice Cream, Raspberry Sorbet, Apple Bread and Butter Pudding

Coffee and Tea Service

\$29.00 Per Person

(Please add tax and gratuity)