



Adaggios Banquet Hall ~ OnSiteCaterer.com

SOUP, SANDWICH, SALAD BUFFET

~ SELECT FOUR MEATS/CHEESE ~

Roast Beef, Honey Ham, Virginia Baked Ham, Oven Roasted Turkey Breast, Salami, Pastrami, Corned Beef, Chicken Salad, Tuna Salad, Seafood Salad, Assorted Cheeses

~ SELECT TWO SOUPS ~

Creamy Potato, Broccoli Cheddar, Vegetable, Southwest Corn Chowder, New England Clam Chowder, Minestrone, Seafood Gumbo

~ SELECT ONE SALAD OR SIDE ~

Classic Caesar Salad, Garden Salad w/three dressings, German Potato Salad, Hand Tossed Cole Slaw, Seasonal Fruit Medley, Assorted Chips

~ SELECT ONE DESSERT ~

Chocolate Chunk Brownies, Assorted Cookies, Mini Cheesecakes, Red Velvet Cup Cakes
(If Wedding Reception, may substitute one additional side instead of dessert)

Included in the buffet is choice of Sub Rolls, Sandwich Buns, White, Wheat or Rye Breads, Wraps, or an assortment of the listed breads. Tea, Lemonade and Condiments.

Coffee Bar with assorted flavored syrups/creams available for \$75 per 60 cups.

Price includes delivery, buffet set up & staffing/service, quality disposable tableware.
Tableware may be upgraded for additional charge.



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TRADITIONAL DINNER BUFFET

******COMPLIMENTARY APPETIZERS FOR ADAGGIOS EVENTS******

(WITH PURCHASE OF TRADITIONAL DINNER BUFFET)

(fresh vegetable display w/ranch dip & roasted red pepper hummus and assorted domestic cheese & cracker display)

~ SELECT TWO ENTRÉE ~

- Beef Sirloin Tip Roast** (Add'l \$3.00 per guest ~ roasted to requested temperature, chef carved to order)
- Chargrilled Coulotte Strip Steaks** (6 oz, 8 oz or 12 oz; add'l charge market pricing)
- Beef Tips** (Add'l \$2.00 per guest, tender sirloin tips slow simmered in a rich gravy w/baby bellas)
- Roasted Pork Loin** (rosemary garlic, ancho chile, raspberry chipotle, cranberry apricot, dijon marsala, or sweet balsamic)
- Tuscan Lemon Chicken** (tuscan herb marinated grilled breast tenderloin w/lemon butter drizzle)
- Chicken Mornay** (roasted breast tenderloin with fire roasted bell peppers in a creamy mornay sauce)
- Citrus Chicken** (grilled breast tenderloin with a honey lime glaze)
- Chicken Florentine** (roasted breast tenderloin with sautéed baby spinach in a parmesan asiago cream sauce)
- Chicken Piccata** (sautéed breast tenderloin in a chardonnay lemon butter sauce with capers)
- Chicken Marsala** (sautéed breast tenderloin in a marsala sauce with caramelized sweet onions and baby bellas)
- Agave Chicken** (grilled breast marinated in tequila lime with a hint of cilantro and a mango relish)
- Sante Fe Chicken** (tender chicken on saffron rice smothered with colby jack cheese, diced tomatoes and green onion)
- Four Cheese Baked Ziti** (with housemade marinara with or without Italian sausage)
- Grilled Chicken Alfredo Cavatappi** (four cheese housemade alfredo w /baby spinach or broccoli florets)
- Spaghetti & Meatballs** (with housemade marinara sauce)
- Hickory Smoked Pulled Pork or Mesquite Pulled Chicken** (with sweet BBQ and/or thin Sauce on the side)
- Boneless Country Pork Ribs** (dry rubbed, slow grilled with sweet BBQ and/or thin sauce on the side)
- Chicken Leg Quarters** (marinated and grilled with sweet BBQ and/or thin sauce on the side)

~ SELECT THREE ACCOMPANIMENT ~

Roasted Garlic Smashed Potatoes, Roasted Red Potatoes, Loaded Smashed Potatoes, Hashbrown Casserole, Herbed Rice Pilaf, Saffron Rice, Penne Pasta Provencal, Traditional or Alfredo Mac & Cheese, Tender Green Beans, Steamed Vegetable Medley, Vegetables Au Gratin, Green Bean Casserole, Glazed Baby Carrots, Buttered Sweet Corn, Cheesy Corn, Baja Roasted Corn, BBQ Pit Beans, Hand Tossed Cole Slaw, German Potato Salad

**Included in the buffet is choice of Garden Salad w/three dressings, or Classic Caesar Salad.
Ice Tea & Lemonade, Dinner Rolls or Fresh Bread.**

Price includes delivery, buffet set up & staffing/service, quality clear plastic disposable tableware.
Tableware may be upgraded to "faux" plastic china for add'l \$2.00/guest or full china service add'l \$5.00/guest