

Stony Hill Inn

1818

BUFFET BANQUET

**Pasta Station*

Choice of Two Pastas: Rigatoni, Bowtie Or Penne Pasta

Choice of Two Sauces: Broccoli w/ Garlic & Oil, Marinara, Vodka, Bolognese Or Pomodoro w/Onions, Basil & Prosciutto

SALAD

Classic Caesar Salad & House Salad

ENTRÉE SELECTIONS

Your Choice of 5 Hot Entrees

**Included*

Chicken Francaise

Chicken Scarperello

Chicken Parmigiana

Chicken Savoy

Chicken Saltimbocca

Chicken Marsala

Chicken Sorrentina

Chicken Pizzaiola

Chicken Piccata

Stir-Fry Chicken or Beef with Oriental Vegetables

Beef Burgundy with Buttered Noodles

Beef Stroganoff

Beef Pizzaiola

Swedish Meatballs

Italian Meatballs

BBQ Spareribs

Italian Sausage, Onions & Peppers

Breast of Turkey with a Port Wine Sage Sauce

Veal & Peppers

Kielbasa & Sauerkraut

Fried Calamari

Mussels Marinara or Fradivola

Grilled Salmon Topped with Tomatoes in a Balsamic Reduction

Salmon with a Horseradish Crust

Stuffed Sole with Crabmeat

Pierogis with Caramelized Onions

Eggplant Rollatine

Risotto and Wild Mushrooms

Orecchiette with Broccoli Rabe & Sausage

Penne Alla Vodka

Rigatoni Fileto di Pomodoro

Cavatelli Broccoli Garlic & Oil

**Vegetables / *Potatoes*

DESSERT

Cake of the Occasion or Fresh Fruit

Served with Coffee and Tea Cappuccino & Espresso \$3.00 additional

\$42.00 Per Person, Plus Sales Tax, 20% Service Charge & Maitre d' Gratuity (50 Person Minimum)

ADDITIONAL STATIONS

**CONSULT YOUR BANQUET MANAGER FOR PRICES*

**Pasta Station*

Choice of Two Pastas: Rigatoni, Bowtie Or Penne Pasta
Choice of Two Sauces: Broccoli w/ Garlic & Oil, Marinara, Vodka,
Bolognese Or Pomodora w/Onions, Basil & Prosciutto **\$7.00**



**Carving Station*

Choice of One:
Loin of Pork with a Rosemary Demi-Glaze
Breast of Turkey with Port Wine Sage Sauce
Flank Steak **\$7.00**



**Tuscan Table*

Bruschetta, Housemade Mozzarella, Parmigiano-Reggiano, Asiago, Sliced Cold Italian Meats,
Sauteed Long Hot Peppers, Artichoke Hearts, Tuscan Bean Salade, Seafood Salade, Sundried
Tomatoes, Assorted Grilled Vegetables, Grilled Marinated Portabello Mushrooms, Funghi
Salade, Olives, Bread Display with Focaccia, Breadsticks & Grissini **\$10.00**



**Asian Pacific Rim*

Thai Pork Harumaki
Thin Pastry Wrappers Filled with Savory Shredded Pork and Thai Spices
Sesame Chicken with Ginger Plum Sauce
Steamed Vegetable Dim Sum
Beef Negimaki
Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce
Peking Duck Station
Julienne of Duck, Peking Doilies & Accompanied by Scallions and Hoisin Sauce **\$10.00**



**Raw Bar Sushi Station*

Colossal Shrimp Cocktail
Fresh Shucked Little Neck Clams on the Half Shell
Fresh Shucked Seasonal Oysters on the Half Shell **\$20.00**



**Sushi Bar Display*

California Rolls, Spicy Tuna Rolls, Yellow Tail & Salmon **\$20.00**