

Grand Traditional Buffet



\$17.95 per guest

Appetizer: Fresh Fruit Cup or Homemade Soup (add \$1.95 p/p)

Salad served family style with fresh baked rolls and butter.
Your choice of: Fresh tossed salad with Romaine and Mescaline mix or Caesar salad.
Dressing choices: House Italian, Ranch, French & Thousand Island (choose one)

Entrees: Choice of Two Entrees

Meats

Roast Beef
Choice cut, very tender.

Honey Glazed Ham
Honey glazed fruit sauce

Beef Tips Burgundy
Sautéed sirloin in mushrooms and burgundy sauce

Meatloaf
Homemade

Pork Loin
Baked to perfection, served in natural gravy juices.

Sliced Turkey Breast
Cooked to perfection, served with gravy.

Choice Prime Rib
USDA choice cut.
(adds \$2.00)

Chicken

Dijon
Honey mustard sauce. (boneless & skinless)

Piccatta
Sautéed in lemon, mushrooms & wine sauce.
(boneless & skinless)

Marinated
Grilled in our own special marinade. (boneless & skinless)

Suzann
Wrapped in bacon, baked in sour cream and mushroom sauce (boneless & skinless)

Stuffed
With old fashioned bread stuffing, topped with gravy. (boneless & skinless)

Teriyaki
Marinated in teriyaki sauce and grilled.
(boneless & skinless)

Alfredo
Breaded baked on a bed of broccoli and mushrooms and topped with cheese sauce.
(boneless & skinless)

Caribbean Style
Our own version of spicy sweet island sauce.
(boneless & skinless)

Other

Stuffed Sole
With scallop & crab
(adds \$1.00)

Broiled Haddock
With lemon & butter
(adds \$1.00)

Holupki
Rolled stuffed cabbage

Cheese Ravioli
Stuffed with ricotta.

Meat Or Vegetable Lasagna
Ground meat served to perfection or fresh Garden Vegetables.

Cheese Lasagna
Two layers of ricotta & spices

Seafood Newburg
Variety of shrimp, crab, scallops, & fish.

Eggplant Roll-ups
Fried eggplant stuffed w ricotta cheese topped w. red sauce w. ricotta cheese

Side Dishes
(choice of three)

Mashed Potato	Vegetable Djour
Garlic Mashed Potato	Homemade Stuffing
Salt Potato	Rice Pilaf
Oven Potato	Wild Pilaf
Scalloped Potato	Buttered Corn
Green Beans Almandine	Mixed Vegetable
Baby Carrots	Buttered Noodles

Pasta Choices & Sauces

Penne	Shells
Bowties	Rigatoni
Italian Red Sauce	Pesto Sauce
Vodka Sauce	Alfredo Sauce

Extras:

Any Main Entrée \$3.75

Carving Station with chef (any entrée)
\$1.50

Any Side Dish \$1.95

Pasta Bar (2 pastas, 2 sauces) \$2.95

Have your meal served family style for an additional \$3.00 per guest

Grand Buffet includes: Coffee & Tea, Cake Cutting, Foodservice Table Linen,
Job Coordinator and Service Staff.

Prices are plus 8% sales tax and 21% service charge. A labor charge will apply depending on
hall location and group size.

Prices and availability are subject to change.

Gance's Complete Catering 602 Old Front Street Binghamton, New York www.gances.com