

# Monteverde's Hot & Cold Buffet

## ***Appetizers before dinner:***

Pepperoni & Assorted Cheese Trays with Crackers  
Spinach Dip with Pumpernickel Bread  
Raw Vegetable Trays

## **Choose 3**

Baked Stuffed Boneless Half Breast of Chicken (Sausage or Bread Stuffing)  
Chicken Cordon Bleu (Stuffed with Ham and Swiss Cheese)  
Chicken Picotta (Boneless Chicken Breast Sautéed in Lemon, Garlic Butter)  
Chicken Marsala (Boneless Chicken Breast with Green Peppers, Mushrooms, Onions in Rich Marsala Wine Sauce)  
Chicken Romano (Boneless Chicken Breast Baked with Romano Cheese & Hint of Lemon)  
Baked Sliced Ham (With Pineapple or Raisin Sauce)  
Sirloin Beef Tips in Brown Sauce with Button Mushrooms (Over Rice or Noodles)  
Beef Burgundy (Over Rice or Noodles)  
Breaded Pork Chop with Pork Gravy  
Stuffed Jumbo Sea Shells (Meat or Marinara Sauce)  
Baked Italian Style Meatballs in Tomato Sauce  
Hot Sausage in Tomato Sauce (With Sautéed Onions & Peppers)

## **Choose 3**

Scalloped Potatoes	Au gratin Potatoes
Delmonico Potatoes	Wild Rice Blend
Parsley Buttered Red Skin Potatoes	Oven Brown Potatoes
Buttered Peas & Pearl Onions	
Garlic Smashed Red Skin Potatoes	
Roasted Rosemary Fingerling Potatoes	
Buttered Green Beans (With Mushrooms or Almonds)	
Buttered Mixed Vegetables (Cauliflower, Broccoli and Carrots)	

## **Choose 2**

Tossed Garden Salad (With 2 Dressings)	Cole Slaw
Pasta Salad	*Fresh Fruit Tray

## **Dinner Also Includes**

Assorted Dinner Rolls (With Butter)	Coffee & Tea Station
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*\*Denotes Increase in Price during Off Season\**

## Monteverde's Carving Station Buffet

### ***Appetizers before dinner:***

Pepperoni & Assorted Cheese Trays with Crackers  
Spinach Dip with Pumpernickel Bread  
Raw Vegetable Trays with Dip  
\*Fresh Fruit Tray

### **Choose 3**

Boneless Top Round of Beef Carved at Buffet Table (Mushroom Sauce & Horseradish Sauce)  
Beef Stroganoff (Over Rice or Noodles)  
Beef Roulade (Stuffed with Sausage Bread Stuffing and Savory Dill Pickle in Mushroom Gravy)  
Carved Roast Turkey with White & Dark Meat (Country Gravy)  
Seafood Newberg (Over Wild Rice Blend)  
Baked Cod Topped with Toasted Seasoned Bread Crumbs (Hollandaise Sauce)  
Baked Stuffed Pork Chop (Sausage Stuffing or Bread Stuffing)  
Baked Sliced Ham (With Pineapple or Raisin Sauce)  
Chicken Romano (Boneless Chicken Breast Baked with Romano Cheese & Hint of Lemon)  
Chicken Marsala (Boneless Chicken Breast with Green Peppers, Mushrooms, Onions in Rich Marsala Wine Sauce)  
Chicken Picotta (Boneless Chicken Breast Sautéed in Lemon, Garlic Butter)  
Stuffed Jumbo Sea Shell (Meat or Marinara Sauce)

### **Choose 3**

Scalloped Potatoes	Au gratin Potatoes
Twice Baked Potatoes Topped with Bacon	Wild Rice Blend
Parsley Buttered Red Skin Potatoes	Glazed Carrots
Roasted Rosemary Fingerling Potatoes	
Garlic Smashed Red Skin Potatoes	
*Baked Seasonal Medley (Butternut Squash, Zucchini, Summer Squash, Onions, Mushrooms)	
Buttered Green Beans (With Mushrooms or Almonds)	
Buttered Mixed Vegetables (Cauliflower, Broccoli, and Carrots)	

### **Choose 1**

Tossed Garden Salad (With 2 Dressings)  
Pear Gorgonzola Salad (Gorgonzola Dressing & Raspberry Vinaigrette)  
Caesar Salad with Fresh Shaved Parmesan Cheese

### **Dinner Also Includes**

Assorted Dinner Rolls (With Butter)

Coffee & Tea Station

*\*Denotes Increase in Price during Off Season\**

## Monteverde's Grand Slam Buffet

### ***Appetizers before dinner:***

Pepperoni & Assorted Cheese Trays with Crackers  
Spinach Dip with Pumpernickel Bread  
Raw Vegetable Trays with Dip  
\*Fresh Fruit Tray  
Wing Dings or Swedish Meatballs

### **Choose 3**

Boneless Top Round of Beef Carved at Buffet Table (Mushroom Sauce & Horseradish Sauce)  
Prime Rib Carved at Buffet Table (Au Jus & Horseradish Sauce)  
Carved Roast Turkey with White & Dark Meat (Country Gravy)  
Baked Stuffed Boneless Half Breast of Chicken (Sausage or Bread Stuffing)  
Chicken Picotta (Boneless Chicken Breast Sautéed in Lemon, Garlic Butter)  
Chicken Marsala (Boneless Chicken Breast with Green Peppers, Mushrooms, Onions in Rich Marsala Wine Sauce)  
Baked Chicken Romano (Boneless Chicken Breast Baked with Romano Cheese & Hint of Lemon)  
Baked Stuffed Pork Chop  
Seafood Newberg (Over Wild Rice Blend)  
Baked Cod Topped With Toasted Seasoned Bread Crumbs (Hollandaise Sauce)  
Stuffed Jumbo Sea Shell (Meat or Marinara Sauce)

### **Choose 3**

Scalloped Potatoes	Au gratin Potatoes
Twice Baked Potatoes Topped With Bacon	Wild Rice Blend
Parsley Buttered Red Skin Potatoes	Glazed Carrots
Roasted Rosemary Fingerling Potatoes	
Garlic Smashed Red Skin Potatoes	
*Baked Seasonal Medley (Butternut Squash, Zucchini, Summer Squash, Onions)	
Buttered Green Beans (With Mushrooms or Almonds)	
Buttered Mixed Vegetables (Cauliflower, Broccoli, and Carrots)	

### **Choose 1**

Tossed Garden Salad (With 2 Dressings)  
Pear Gorgonzola Salad (Gorgonzola Dressing & Raspberry Vinaigrette)  
Caesar Salad with Fresh Shaved Parmesan Cheese

### **Dinner Also Includes**

Assorted Dinner Rolls (With Butter)

Coffee & Tea Station

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## Monteverde's Grazing Station

### ***Appetizers before dinner:***

Pepperoni & Cheese Trays with Crackers

Raw Vegetable Trays with Dip

\*Fresh Fruit Tray

Stuffed Mushroom Caps (Sausage Stuffing)

Wing Dings or Swedish Meatballs

### **Soup Station**

#### **Choose 1**

- Cream of Mushroom
- Vegetable Beef Barley
- Cream of Cauliflower
- Italian Wedding
- Chicken Rice
- Cream of Potato

### **Salad Station**

- Iceberg & Romaine Lettuce
- Cherry Tomatoes
- Red & Green Peppers
- Croutons
- Shredded Cheese
- Sliced Olives
- Cucumbers

### **Carving Station**

#### **Choose 2**

Boneless Top Round of Beef Carved at Station (Mushroom Sauce & Horseradish Sauce)

Prime Rib Carved at Station (Au Jus & Horseradish Sauce)

Beef Sirloin Carved At Station (Au Jus or Mushroom Sauce)

Carved Roast Turkey with White & Dark Meat (Country Gravy)

Chicken Tarragon (Boneless Chicken Breast Sautéed with a Creamy Tarragon Sauce & hint of Lemon)

Chicken Romano (Boneless Chicken Breast Sautéed with Romano Cheese & hint of Lemon)

Chicken Picotta (Boneless Chicken Breast Sautéed in Lemon, Herb and Butter)

Chicken Marsala (Boneless Chicken Breast with Green Peppers, Mushrooms, Onions in Rich Marsala Wine Sauce)

### **Pasta Station**

- Cheese Filled Tortellini
- Pink Vodka Sauce
- Alfredo Sauce
- Italian Penne
- Marinara Sauce

#### **Choose 2**

Scalloped Potatoes

Parsley Buttered Red Skin Potatoes

Roasted Rosemary Fingerling Potatoes

Buttered Green Beans (With Mushrooms or Almonds)

Buttered Mixed Vegetables (Cauliflower, Broccoli, and Carrots)

\*Baked Seasonal Medley (Butternut Squash, Zucchini, Summer Squash, Onions, Mushrooms)

Au gratin Potatoes

Glazed Carrots

### **Dinner Also Includes**

Assorted Dinner Rolls (With Butter)

Coffee & Tea Station

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## Additional Stations

***Stations create a fun casual flow for dinner and all stations will have an attending chef.***

### Potato Martini Bar:

(Including Martini Glass)

Garlic Smashed Red Skin Potatoes

Whipped Idaho Potatoes

Whipped Sweet Potatoes

#### **Toppings:**

Shredded Cheddar Cheese

Gorgonzola Cheese

Feta Cheese

Sour Cream

Soft Butter

Chives

Bacon Bits

Steamed Broccoli

Turkey Gravy

Praline Pecans

Marshmallows

### Antipasto Bar

Raw Vegetables with Dip

Imported & Domestic Cheeses with  
Garlic Crostini's:

Fontina, Assortment of Bleu Cheese,  
Smoked Provolone, Buffalo Mozzarella,  
Boursin Cheese Spread

Italian Meats:

Genoa Salami, Capicola,  
Pepperoni, Prosciutto

Marinated Artichoke Hearts

Roasted Red Peppers

Grilled Asparagus &

Broccoli with Lemon Vinaigrette

Assortment of Marinated Olives

Pepperoncini Peppers

BBQ Plum Meatballs

Assorted Melon

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### Homemade Ravioli Bar

Spinach & Ricotta Cheese

Pumpkin Ravioli

Lobster & Shrimp

Tuscan Vegetarian

#### **Sauces:**

Marinara

Alfredo

Pink Vodka

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### Sweet Street Buffet

#### **Assortment of Homemade Cheesecakes**

German Chocolate

Raspberry Swirl

Pumpkin Butter Scotch

Sweet Potato Cinnamon

Reese's Peanut Butter Cup

NY Style with Fresh Strawberries

Homemade Sauces also included

## Family Style Sit – Down Dinner

### ***Appetizers before dinner:***

Pepperoni & Assorted Cheese Trays with Crackers  
Spinach Dip with Pumpernickel Bread  
Raw Vegetable Trays with Dip  
\*Fresh Fruit Tray  
Wing Dings or Swedish Meatballs

### **Choose 2**

Prime Rib Carved (Au Jus)  
Italian Braciolo Stuffed with Prosciutto Ham & Cranberry Stuffing (Served with Fettuccini Pasta)  
Rolled Top Round of Beef (Mushroom Sauce)  
Sirloin Beef Tips in Brown Sauce with Button Mushrooms (Over Rice or Noodles)  
Baked Stuffed Pork Chop (Sausage Stuffing or Bread Stuffing)  
Breaded Pork Chop with Pork Gravy  
Baked Cod Topped With Toasted Seasoned Bread Crumbs (Hollandaise Sauce)  
Chicken Picotta (Boneless Chicken Breast Sautéed in Lemon, Garlic Butter)  
Baked Stuffed Boneless Half Breast of Chicken (Sausage or Bread Stuffing)  
Chicken Marsala (Boneless Chicken Breast with Green Peppers, Mushrooms, Onions in Rich Marsala Wine Sauce)

### **Choose 3**

Eggplant Parmesan  
Bow Tie Pasta (With Marinara or Alfredo Sauce)  
Stuffed Jumbo Sea Shell (Meat or Marinara Sauce)  
Parsley Buttered Red Skin Potatoes  
Roasted Rosemary Fingerling Potatoes  
Buttered Green Beans (With Mushrooms or Almonds)  
Buttered Mixed Vegetables (Cauliflower, Broccoli, and Carrots)  
\*Baked Seasonal Medley (Butternut Squash, Zucchini, Summer Squash, Onions, Mushrooms)  
Fresh Roasted Brussel Sprouts with Olive Oil & Bacon Chips

Au gratin Potatoes  
Glazed Carrots

### **Choose 1**

Tossed Garden Salad (With 2 Dressings)  
Pear Gorgonzola Salad (Gorgonzola Dressing & Raspberry Vinaigrette)  
Caesar Salad with Fresh Shaved Parmesan Cheese  
\*Watermelon & Feta Salad (Lime Cilantro Vinaigrette)

### **Dinner Also Includes**

Assorted Dinner Rolls (With Butter)

Coffee & Tea Station

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# Monteverde's Catering Complete Sit-Down Dinner

## ***Appetizers before dinner:***

Pepperoni & Assorted Cheese Trays with Crackers  
Spinach Dip with Pumpernickel Bread  
Raw Vegetable Trays

## **Choose 2**

### ***Main Entrée:***

Duet Plate (Choice of 2 Main Entrées)  
Roast Sirloin of Beef  
Prime Rib of Beef (Au Jus)  
Seafood Newberg (Over Wild Rice)  
Baked Cod Topped With Toasted Seasoned Bread Crumbs (Hollandaise Sauce)  
Baked Stuffed Pork Chop (Sausage Stuffing or Bread Stuffing)  
Chicken Cordon Bleu (Stuffed with Ham & Swiss Cheese)  
Baked Stuffed Boneless Half Breast of Chicken (Sausage or Bread Stuffing)  
Chicken Picotta (Boneless Chicken Breast Sautéed in Lemon, Garlic Butter)

## **Choose 1**

Parsley Buttered Red Skin Potatoes	Au gratin Potatoes
Garlic Smashed Red Skin Potatoes	Wild Rice Blend
Roasted Rosemary Fingerling Potatoes	
Twice Baked Potatoes Topped with Bacon	

## **Choose 1**

Buttered Green Beans (With Mushrooms or Almonds)  
Buttered Mixed Vegetables (Cauliflower, Broccoli, and Carrots)  
\*Baked Seasonal Medley (Butternut Squash, Zucchini, Summer Squash, Onions, Mushrooms)  
Glazed Carrots

## **Choose 1**

Tossed Garden Salad (With 2 Dressings)  
Pear Gorgonzola Salad (Gorgonzola Dressing & Raspberry Vinaigrette)  
Caesar Salad with Fresh Shaved Parmesan Cheese  
\*Watermelon & Feta Salad (Lime Cilantro Vinaigrette)

## **Dinner Also Includes**

Assorted Dinner Rolls (With Butter)	Coffee & Tea Station
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## **Cake Service Included**

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