

Terra Cotta

Bountiful Buffet Menu

Salads & Soup

*(Lunch Select One,
Dinner Select Two)*

Mixed Greens Tossed Salad
Caesar Salad
Greek Salad
Fresh Fruit Salad
Bowtie Pasta Salad
Caprese Salad
Soup Du Jour
Terra Cotta Potato Cakes

Vegetable

(Select One)

Grilled Vegetable Medley
Harvest Roasted Vegetables
Green Beans With Garlic
Broccoli Au Gratin
Fresh Cut Carrots
Choice of Honey Glazed
Or Buttery Style

Side Dishes

*(Lunch Select One,
Dinner Select Two)*

Salt Potatoes
Garlic Mashed Potatoes
House Roasted Potatoes
Classic Wild Rice
Fruited Wild Rice
*with Grapes, Craisins &
Fresh Pineapple*
Baked Ziti
with Our Signature Red Sauce
Mushroom Risotto Cakes
Penne Ala Vodka
Penne Terra Cotta

Entrée Selections

Chicken

Chicken Terra Cotta *delicately breaded, topped with spinach, garlic, roasted red pepper, and mozzarella*
Confluence Chicken *Panko Breaded Chicken Breast stuffed with fresh herbs, cream cheese,
& Julienne vegetables, finished with cardamom-ginger cream sauce & highlighted with fresh basil oil*
Orange Essence Chicken *Breast of Chicken grilled and topped with a delicate & flavorful orange sauce*
Stuffed Chicken *stuffed with a mixture of broccoli, rice & cheese, topped with hollandaise sauce*
Marinated Chicken Breast *prepared any way you like: Italian, Cajun, and Teriyaki*
Chicken Parmesan *breaded, sautéed, and topped with Romolo's homemade sauce & fresh mozzarella*
Chicken Piccata *sautéed in a light lemon, butter and white wine sauce*
Chicken Marsala *sautéed with mushrooms and Marsala wine*
Chicken Romolo *baked with spinach, mushrooms and ricotta, topped with an Alfredo sauce*
Chicken and Biscuits *tender chicken and vegetables in home-style gravy*
Ginger Glazed Chicken *Marinated Chicken Breast topped with a Ginger Glaze*
Thai Chicken *Breast of Chicken marinated in a red curry marinade, topped with coconut sweet chili sauce*
Greek Stuffed *Chicken Stuffed with Feta Cheese, Spinach, Oregano and Lemon*

Carved Meat

Slow Roasted Beef au jus
Teriyaki London Broil
Seasoned Pork Loin

Honey Glazed Baked Ham
Oven Roasted Turkey Breast
Prime Rib *(added fee per person)*

Seafood

Carved Stuffed Salmon *with shrimp & crab or Broiled in Olive oil, Dill & butter (added fee per person)*
Rockfish *Served with a light herb cream sauce*
Stuffed Sole or Salmon *with seasoned shrimp & crab*
Seafood Newburgh with Rice *fresh shrimp, scallops and whitefish in a creamy sauce*
Seafood Hot Antipasto with Rice *mussels, baby shrimp, crab and fish sautéed in a spicy marinara sauce*
Mahi Mahi *marinated in oil cilantro, lemon and lime, seared and topped with mango salsa*
Ahi Tuna *marinated in extra virgin olive oil and lemon served with fine ground pepper*

Vegetarian

Baked Eggplant Parmesan, Stuffed Shells, Vegetable Lasagna, Penne Terra Cotta

All buffets include rolls & butter and coffee service. Dessert menu is available upon request

Luncheon (11:00 AM – 1:00 PM) • **Dinner** (after 1:00 pm)

Some sites require china to be rented at an additional fee per person. All weddings are dinner pricing regardless of serve time.

All food and beverage prices are subject to service charge and tax.