

# Hot Buffet Dinners

A Hot Buffet menu style is recommended when presentation and variety of foods is preferred. Select your Entrée choices and our chef will assist you with the appropriate accompaniments. Dinner buffets are served with crisp hearth baked rolls with fresh creamery butter.

## Entrées

### BEEF

Roast Prime Rib of Beef, Au Jus  
Tournedos of Beef Filet  
with Morel Mushroom Sauce  
Roast New York Sirloin Strip  
Grilled London Broil, Gorgonzola Butter  
Brazilian Flank Steak w/ Chimichurri Sauce  
Carved Top Round of Beef, au jus

### POULTRY

Breast of Chicken Francese, Oscar  
Breast of Chicken Francese, Dijon  
Sauté Breast of Chicken Piccata  
Sauté Breast of Chicken Marsala  
Sauté Breast of Chicken Provencal  
Sauté Breast of Chicken Pecan Maple Cream  
Grilled Breast of Chicken Bourbon  
Grilled Tuscan Breast of Chicken  
Stuffed Chicken, Boursin, Spinach, Ham  
Red Pepper Cream  
Sliced Chicken and Penne Pasta, Sundried  
Tomatoes in a Basil Pesto Sauce  
Sliced Chicken with Penne ala Vodka  
Sliced Chicken Bruschetta  
Carved Roast Turkey Breast w/Natural Gravy

### SEAFOOD

Baked Tilapia, Olive Oil, Tomato, Caper  
Baked Tilapia, Mango Salsa  
Baked New England Cod, Fine Herb Butter  
Flounder Provencal with Tomatoes, Capers,  
Olives, Garlic & White Wine  
Baked Haddock with Red Pepper Coulis  
Seafood American in Puff Pastry  
Baked Stuffed Flounder with Crabmeat  
Stuffed Jumbo Shrimp with Crabmeat  
Broiled Swordfish w/Lemon, Olive Oil & Garlic  
Norwegian Smoked Salmon  
with Sweet Bourbon Glaze  
Baked Lobster tail, Drawn Butter and Lemon  
Hard Wood Smoked Salmon  
with Honey Mustard Aoli  
Blackened Catfish, Cajun  
Shrimp & Scallop with a Garlic Lemon Sauce  
over Linguini  
Lump Crab Cake, Red Pepper Coulis  
Lobster Macaroni and Cheese

## Entrées

### VEAL, PORK, & LAMB

Medallions of Veal Marsala  
Fricassee of Veal Scaloppini  
Roast Rack of Nature Veal, with Morels  
Roast Rack of Spring Lamb,  
Zinfandel Demi-glace  
Roast Loin of Pork with Fruit Compote  
PA Dutch Port Roast, Natural Gravy  
Carved Baked Ham with Apricot Glaze

### PASTA

Penne Bruschetta | Penne ala Vodka  
Baked Ziti topped with Mozzarella  
Fettuccini Alfredo w/ Sun dried Tomatoes  
Linguini with sautéed Vegetables  
Calypso Penne, Veg., Spicy Cream Sauce  
Bow Ties Carbonara with Ham,  
Tomatoes, Garlic, and Cream  
Macaroni and Cheese | Pastitsio  
Orzo w/Mushrooms & Roasted Tomatoes  
Pasta Primavera

## Fresh Vegetables

Sugar Snap Peas  
Honey Buttered Carrots  
Baby Carrots  
Mélange of Seasonal Vegetables  
Buttered Corn  
Fresh Broccoli Florets with Garlic Butter  
Fresh Asparagus Spears (in season)  
Cauliflower Au Gratin  
Zucchini and Summer Squash  
Green Beans with Bacon

## Desserts

Please Review our Dessert Menu  
for Complete Selection.

## Beverages

Coffee (Reg. or Decaf.), Tea  
Review Beverage Menu  
for Additional Selections

## Accompaniments

Garlic Mashed Potatoes  
Loaded Mashed Potatoes  
Roasted Fingerling Potatoes-Herb Butter  
Parslied New Red Potatoes  
Oven Browned Potatoes  
Potatoes Dauphine | Potatoes Boulangere  
Baked Idaho Potato | Baked Sweet Potato  
Candied Yams | Wild Rice | Rice Pilaf  
Angel Hair Pasta | Fettuccini Alfredo  
Fresh Whipped Potatoes  
Pennsylvania Dutch Potato Filling  
Orzo with Browned Butter  
Mushroom Risotto | Couscous

## Salads

Traditional House Garden Salad  
with choice of Dressings  
Spinach Salad with Grilled Onions  
and Gorgonzola  
Classic Caesar Salad with Bacon  
Caprese Plate with Tomato, Basil,  
and Fresh Mozzarella  
Sweet Greens with Apples, Goat Cheese,  
Walnuts, Strawberry Vinaigrette  
Boston Bib Salad with Balsamic Vinaigrette  
Selection from our Salads Menu

## Number of Entrée Options:

One Entrée (Pasta)  
One Entrée (Meat or Seafood)  
Two Entrée (1 Meat or Seafood, 1 Pasta)  
Two Entrée (2 Meat or Seafood)  
Three Entrée (2 Meat or Seafood, 1 Pasta)  
Four Entrée (3 Meat or Seafood, 1 Pasta)



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