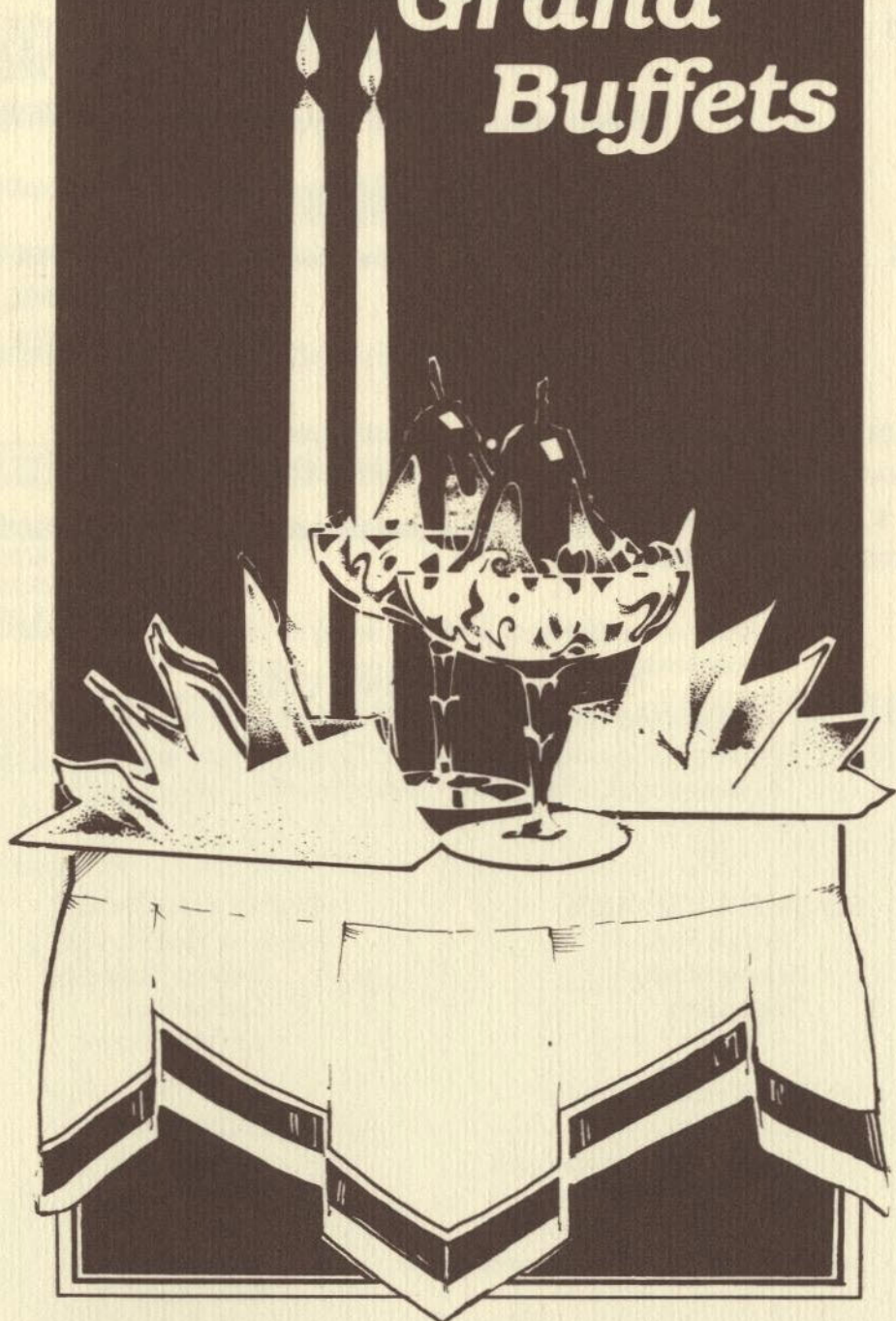


Cartwright Catering Service Inc.

Grand Buffets



610 REQUA STREET PEEKSKILL, NEW YORK 10566 (914) 736-0025

GRAND BUFFET PRICE SCHEDULE

Package 1

\$ _____ per guest SELECT 2 ENTREE A
SELECT 3 ENTREE B
SELECT 3 ENTREE C

Package 2

\$ _____ per guest SELECT 1 ENTREE A
SELECT 3 ENTREE B
SELECT 2 ENTREE C

Package 3

\$ _____ per guest SELECT 1 ENTREE A
SELECT 2 ENTREE B
SELECT 2 ENTREE C

ADDITIONAL SERVICES:

WAITRESSES/WAITERS:

\$ _____ each per hour

KITCHEN PERSONNEL \$ _____

MISCELLANEOUS \$ _____

WEDDING CAKE \$ _____ per guest

SALES TAX WEST. 5.75%
PUTNAM 6.75%
DUTCHESS 5.25%
ROCKLAND 6.25%

GRAND BUFFETS INCLUDE:

Assorted "BAKERY FRESH" Breads w/Real Butter, Tossed Green Salad Garni w/House Dressing, Coffee - Tea - Decaffeinated Coffee

STAINLESS UTENSILS:

Dinner Fork
Dinner Knife
Teaspoon

CHINA PLATEWARE

[white w/gold band]:
Dinner Plate
Coffee Cup
Coffee Saucer

LINEN [choice of colors]:

Napkins
Tables Linen to include:
Buffet Table
Guests Tables

[all other table linen is rented]

MISCELLANEOUS:

Salad Bowls
Sugar Bowls
Creamers
Salt & Pepper
Ash Trays

ENTREE C

Green Bean and Pimento Salad — *lite vinaigrette dressing*

Macaroni and Imported Ham Salad — *tossed with mayonnaise & herbs*

Potato Salad — *country style*

German Potato Salad — *served hot or cold, lean bacon*

4 Bean Salad — *medley of marinated beans*

Cole Slaw with Pineapple Chunks — *homemade*

Marinated Garden Fresh Vegetables — *delicious and colorful*

Fresh Fruit Salad — *in watermelon sculpture [season/cost permitting]*

Tomato, Cucumber, Onion Salad — *summertime favorite all year round*

Pasta Verde — *sautéed broccoli & pasta, served hot or cold*

Pasta Primavera — *sautéed vegetables with pasta, served hot or cold*

Antipasto — *chunks of genoa salami, provolone, roasted peppers, carrots, cauliflower, olives in a Tarrogon vinaigrette*

Carrot and Raisin Salad — *made with just a touch of mayonnaise*

Marinated Mushroom Caps — *additional charge of \$ _____ per guest*

NOTES _____

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Coffee Cup
Coffee Saucer

LINEN [choice of colors]:

Napkins
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Sugar Bowls
Creamers
Salt & Pepper
Ash Trays

ENTREE A

Top Round of Beef — carved to order for each guest

B.B.Q. Beef Short Ribs — tender meaty ribs w/our own zesty sauce

Roast Pork Loin — stuffed with Prunes & Apples or Traditional Stuffing

Beef Stroganoff — very thin beef strips, rich brown sauce, mushrooms

London Broil w/Mushroom Wine Sauce —carved to order for your guests

Seafood Newburg — shrimp, langostino, scallops, in sherry wine sauce

Roast Turkey — w/Mushroom Giblet Gravy

Chicken Kiev — boneless chicken breast stuffed w/butter & herbs

Chicken Cordon Bleu — imported ham & swiss wrapped in chicken breast

Chicken Marsala — sautéed chicken breast in marsala wine w/mushrooms

Chicken Francaise — sautéed chicken breast in white wine & lemon sauce

Chicken Piccata — sautéed chicken breast in white wine, lemon & butter

Chicken Rollentine — boneless chicken breast rolled with ham and mozzarella cheese

Chicken Cutlet Parmigiana — breaded chicken cutlet, parmesan and mozzarella cheese w/tomato sauce

Baked Chicken Oreganate — marinated chicken breasts baked to perfection

STEAMSHIP ROUND — impressive beef roast, approximate weight 77 lbs. available for parties with 155 guests or more, expertly carved by our personnel for each guest, additional charge of \$ _____

STANDING PRIME RIBS OF BEEF — carved into slices, in its own naturally flavored gravy, additional charge of

\$ _____ per guest

ENTREE B

B.B.Q. Chicken — in our own zesty barbecue sauce

Chicken Cacciatore — with wine, mushroom, sauce, peppers & onions

Oven Roasted "LEMON PEPPER" Chicken — mildly seasoned

Turkey Tetrazzini — in rich cream sauce with sauteed mushrooms

Beef in Burgundy Wine Sauce — hearty country recipe

Pepper Steak — tender chunks of prime beef smothered in peppers, onions and mushrooms

Italian Meatballs — fresh and homemade

Swedish Meatballs — served with thick brown sauce

Sweet Sausage and Green Peppers — an all time favorite

Baked Ricotta Ziti — made with whole milk ricotta and mozzarella cheese

Jumbo Stuffed Ricotta Shells — covered in a savory tomato sauce

Linguine and Clam Sauce — red or white sauce

Lasagna — "OVENBAKED" oven baked, made with whole milk ricotta and mozzarella cheese

Eggplant Parmigiana — homemade, delicately prepared

Green Beans — "WHOLE" buttered

Sweet, Tender Broccoli — in butter sauce

Mixed Vegetables — Cauliflower & Broccoli, Peas & Carrots

Oven Roasted Potatoes

Mashed Potatoes — "Whipped" with Cheddar Cheese

Scalloped Potatoes

Rice Pilaf

Egg Noodles

8700 383

LINEN COLORS:

It is strongly suggested that table linen color remain white due to some incidental fading which normally occurs on large tablecloths. If you require a color contrast on your tables, try incorporating a colored napkin.

Available colors:

WHITE - LIGHT PINK - DARK PINK - RED - LIGHT BLUE - DARK BLUE - GOLD
YELLOW - BROWN - BEIGE - [other colors are available at a much higher rental cost]

RENTALS:**Glassware:**

CHAMPAGNE GLASS _____ \$ _____ each
WATER GOBLET _____ \$ _____ each
WINE GLASS _____ \$ _____ each
CORDIAL GLASS _____ \$ _____ each

TABLE LINEN [additional]:

BANQUETS _____ \$ _____ each
90" x 90" _____ \$ _____ each
54" x 54" _____ \$ _____ each

DISHES AND UTENSILS:

No rental charge is applied to plaware and utensils if dessert and/or hors d'oeuvres are provided by Cartwright Catering.

DESSERT PLATE _____ \$ _____ each
HORS D'OEUVRE PLATE \$ _____ each

UTENSILS _____ \$ _____ each

HOR D' OEUVRÉSServed Hot

Swedish Meatballs
Italian Meatballs
Sweet and Sour Meatballs
B.B.Q. Meatballs
Beef Porcupines
B.B.Q. Chicken Wings
Cocktail Franks
Egg Rolls Cantonese
Tiny Pasta Shells in Clam Sauce
Assortment of Quiches
Kielbasa Pinwheels
Sweet Sausage Rounds
Pizza Bagelettes

Served Cold

Garden Fresh Vegetables
w/House Dip
Assorted Cheese Boards
w/grapes and crackers
Eggs a la Russe
Hard boiled w/Russian dressing
Cornucopias of Salami
Chilled Relish Trays
Sesame Breadsticks
Celery Stuffed
w/Cream Cheese
Coronets of Imported Ham & Cheese
Cold Canapes:
chicken liver pate
ham and swiss
tuna salad
salami & provolone
egg salad

PRICE SCHEDULE:

Any 6 Selections for \$ _____ per guest
w/DINNER
Any 8 Selections for \$ _____ per guest
w/DINNER
2½ hours for \$ _____ per guest

PARTY SPECIALS:

Deviled Eggs 30 for \$ _____
Stuffed Mushroom Caps 50 for \$ _____
Chicken Tidbits w/cheese sauce
50 for \$ _____