Grand Buffets
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:

MISCELLANEOUS: $________
WAITRESSES/WAITERS: $_______ each per hour
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 Tarragon vinaigrette
Carrot and Raisin Salad — made with just a touch of mayonnaise
Marinated Mushroom Caps — additional charge of $________ per guest

NOTES

__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
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

LINEN [choice of colors]:
Napkins
Tables Linen to include:
Buffet Table
Guests Tables
[all other table linen is rented]

CHINA PLATEWARE:
[white w/gold band] DINNER PLATE
Dinner Plate
Coffee Cup
Coffee Saucer

MISCELLANEOUS:
Salad Bowls
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
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 plateware 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' OEUVRES

Served 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 $______