

MANSION
on Broadway

Mansion Formal Buffet

(Choice of three or four main dishes)

Pasta

Bolognese

Ragu of Pork, Veal and Beef with Marinara Sauce

Penne Vodka

Sautéed Onion in Vodka Sauce

Marinara

House-made Heirloom Family Recipe

Tortellini Alfredo

Tri-Colored Tortellini in a Parmesan Cream Sauce

Penne with Broccoli, Garlic & Oil

Sautéed Broccoli in Garlic and Oil, Finished with a Parmesan Cheese

Gouda Mac & Cheese

Gouda & Parmesan Cheese

Roasted Pepper & Mozzarella Neapolitan

Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant

Risotto (Seasonal)

Creamy Arborio Rice with Sautéed Seasonal Veggies

Eggplant Rollatini

Rolled tightly with herb Ricotta

***Short Rib Ravioli**

Braised Short Rib Marinara

***Millionaire Mac & Cheese**

Parmesan, Alfredo Sauce with Black Truffle Shavings

Chicken, Fish, Beef & Pork

Marsala

Brown Butter Sauce, Mushrooms, & Marsala Wine

Francese

Sautéed Chicken in a Lemon White Wine Sauce

Scarpariello

All White Chicken Breast, Potatoes & Cherry Peppers

Nonna's Roasted Chicken

Hen of Woods Mushrooms, Garlic in Natural Au Jus

Chicken & Waffles

Buttermilk Fried Chicken with Luscious Waffles & Maple Syrup

***Prime Rib**

Boned Out Prime Select Meat Au Jus

Herb Marinated Flank Steak

Rosemary Red-Wine Reduction

Pernil Asado

Herb-encrusted Roasted Pork Shoulder

Pork Loin

Slow Roasted w. Brown Sugar Maple Glaze

Cod or Tilapia

Pan Seared with White Wine, Beurre Blanc

Filet of Sole

White Wine Tarragon Butter Sauce

***Salmon**

Pan-seared with Herbed Brown Butter

***Garlic Beef Tender Loin**

Slow Roasted in a Port Wine Reduction

* additional cost

• chef recommends carving station for all steak selections

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Accessories (Choice of 2 Sides)

Bistro Fries

Parmigiano Reggiano Cheese, Garlic, Salt, Pepper & Fresh Herbs

Rice Pilaf

Sautéed Rice, Carrots, Celery, & Onions

Parmesan Encrusted String Beans with Garlic

Pan-fried string beans in Olive Oil and Dipped in Parmesan rub

Truffle Roasted Potatoes

Slow-Roasted Potatoes Drizzled with Truffle Oil and Fresh Spices

Roasted Garlic Vegetable Medley

Seasonal Vegetables Sautéed in a Succulent Garlic Sauce

Red Bliss Smashed Potatoes

Garlic, Sour Cream, Horseradish & Parmesan Cheese

Crispy Cauliflower

Crispy Cauliflower Florets with Mansion's Special Seasoning

Creamed Spinach

Spinach, Cauliflower Puree and Roasted Garlic

Beer Battered Crispy Onion Rings

Sweet Vidalia Onions, Blue Moon Beer battered & Fried Golden Brown

Biscuits in Gravy

Buttermilk Biscuits drenched in Homemade Gravy

Salads

Caesar Salad

Romaine Hearts, Black Pepper Croutons, & Creamy Parmesan Dressing

Tomato & Mozzarella

Fresh Tomatoes, Homemade Mozzarella drizzled with Olive Oil and fresh Basil

Mansion Mixed Greens

Baby Greens with Fresh Herbs & Champagne Vinaigrette

Pasta Salad

Elbow Pasta, Artichokes, Black Olives, Roasted Red Peppers in a Red-Wine Vinaigrette

Something to Consider...

Mansion on Broadway dinner buffet includes: bread, vegetable crudité, soft drinks, coffee, tea, and house linens. However; for an additional \$10 per-person, you can upgrade to a Cocktail Hour with Passed Hors D' Oeuvres, Cheese Board & Beer and Wine.