



## Sample Menu

Menu can be served as plated table service or as a buffet.

### Grand Buffet

Monday – Thursday: \$43.95/pp\*    Friday and Sunday: \$49.45/pp\*    Saturday: \$54.95/pp\*

#### **Hors D'Oeuvres – Select Two**

Vegetable Crudit  with Hummus Dip  
Gourmet Cheese Board with Crackers  
Hot Artichoke Dip with Crostini  
Seasonal Fresh Fruit Tray  
Baked Brie En Croute

#### **Passed Hors D'Oeuvres**

Choose Three for \$3.95 per person

#### **Salads – Select Two**

Franciscan House Salad  
Caesar Salad  
Fruited Spinach Salad  
Franciscan Waldorf Salad

#### **Always Includes**

Artisan Rolls and Sweet Butter  
Beverage Station  
Coffee (Decaf and Regular), Iced Tea and Punch

#### **Entr e – Select Two**

Stuffed Tuscan Pork Roast – Limoncello Reduction Sauce  
Chicken Scaloppine Chardonnay  
Grilled Tender Beef Medallions Au Poivre  
Chargrilled Filet of Salmon – Champagne Dijon Sauce  
Chicken and Sausage Manicotti  
Grilled Pork Tenderloin Marsala  
Vegetarian Option Available – Examples include Eggplant  
Parmesan, Spinach-Ricotta Stuffed Shells with Marinara  
Third Entr e Choice – \$6.95/pp Additional

#### **Sides – Select Two**

Rosemary Potato Rissolet  
Balsamic Roasted Sweet Potatoes  
Spinach Mashed Potatoes with Parmesan  
Roasted Vegetables  
Broccoli with Caramelized Walnuts  
Roasted Green Beans and Almonds

\*Prices subject to change

**Create a custom  
menu for your event!**



SINCE 1982