



SOMERVILLE ELKS CATERING BUFFET MENU

\$29.95 FOR LUNCH \$38.95 FOR DINNER



ENTREE CHOICES

CHOOSE 2 FOR LUNCH AND 3 FOR DINNER

Chicken Francese
Chicken Marsala
Chicken Parmesan
Chicken Picatta
Chicken Florentine
Chicken Saltimbocca
Drunken Garlic Chicken
Chicken Cacciatore
Chicken Scarpariello
with chorizo and artichokes
Grilled Flank Steak
Boneless Beef Short Ribs
Mongolian Beef
Korean Beef Bulgogi
Roast Sirloin of Beef
Beef Burgundy
Beef Stroganoff
Steak Pizzaiola
Veal with peppers, onions and tomatoes
served over rice
Roast Pork Loin

Eggplant Parmesan
Eggplant Rollatini
Lasagna
Stuffed Shells (Cheese and Spinach,
Chicken or Sausage)
Brooklyn Manicotti
Herb Crusted Tilapia
Salmon Chardonnay (+\$1)
Cod Oreganato (+\$1)
Crab Stuffed Flounder with a
Bourbon Glaze (+\$3)
Bourbon Glazed Salmon (+\$1)
Paella (+\$1)
Salmon Imperial with
truffle cream sauce (+3)
Shrimp Scampi (+\$2)
Szechuan Shrimp (+\$2)
Magon Medallion Steak (+\$2)
Beef Tenderloin (+5)

SIDE CHOICES

LUNCH CHOOSE 3

DINNER CHOOSE 4



Seasonal Fresh Vegetables
Mashed Potatoes
Roasted Potatoes
Herb Rice Pilaf
Saffron Vegetable Risotto
Au gratin Potatoes
Fingerling Potatoes (+\$1)
Cavatelli with Broccoli and Garlic
Butter
Orecchiette with Sausage and
Broccoli in a Lemon Chicken Sauce

Penne Vodka
Baked Ziti Pomodoro with sweet
Italian Sausage
Tortellini Bolognese
Rigatoni Alfredo
Four Cheese Ravioli
Mushroom Ravioli
Tortellini Carbonara
Rigatoni Primavera
with a Pesto Sauce

INCLUDED WITH ALL PACKAGES



COMPLEMENTARY OCCASION CAKE

FRESH BAKED BREAD AND BUTTER

CLASSIC CAESAR SALAD & OUR HOUSE SALAD

FULL CHINA AND LINEN SERVICE WITH CHOICE OF
COLORS

6.625% NJ SALES TAX AND A 22% SERVICE FEE

A \$500 NON-REFUNDABLE DEPOSIT IS REQUIRED TO HOLD THE
ROOM AND DATE

FINAL PAYMENTS MUST BE MADE BY CASH OR CREDIT CARD
ALL EVENTS ARE SUBJECT TO A GUEST MINIMUM OR ROOM FEE
NO OUTSIDE ALCOHOL PERMITTED