



# SOMERVILLE ELKS CATERING BUFFET MENU

\$32.95 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



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